

FOR SHARING...

Red Fish Grill Seafood Sampler

Fried Green Tomatoes & Crawfish, Alligator Boudin Balls, and Creole Marinated Gulf Shrimp 29.95

Gulf Seafood Tower

oysters on the half shell, tuna tartare, boiled Gulf shrimp, classic cocktail sauce, red wine mignonette, remoulade sauce 65.00

BBQ Oysters - *Our Signature!*

flash fried oysters, Crystal BBQ sauce, housemade blue cheese dressing
11.95 (½ dozen) / 19.95 (dozen) / 37.95 (double dozen)

Gulf Oysters on the Half-Shell*

raw oysters on the half-shell, cocktail sauce, horseradish, crackers
8.95 (½ dozen) / 15.95 (dozen) / 29.95 (double dozen)

STARTERS

Creole Marinated Gulf Shrimp

red onion, peppers, frisée 9.75

Alligator Boudin Balls

Abita Andygator 3 mustard sauce, peach pepper jelly 10.75

Fried Green Tomatoes & Crawfish

grilled Mexican street corn, salsa verdé, queso fresco, cane marinated purple cabbage 12.00

BBQ Crab Claws

cheddar-scallion drop biscuits 13.75

Pickled Shrimp

capers, red onions, preserved lemons 10.25

Smoked Redfish Dip

choupinque caviar, shallot, Creole cream cheese, Parmesan-black pepper lavash 9.50

SOUPS

Alligator Sausage & Seafood Gumbo

Our Signature! rich dark roux, onion, bell peppers, celery, fresh herbs 8.95

Redfish Bisque

tomatoes, brandy, green onion oil 8.25

Soup of the Day 7.50

SALADS

Louisiana Watermelon Salad

baby arugula, blueberries, toasted sunflower seeds, shaved onions, roasted pepper-ginger vinaigrette 9.00

Summer Green Bean Salad

shiitake mushrooms, red onion, frisée, caramelized onion dressing, fried shallots 8.00

French Quarter Salad

romaine, Stilton blue cheese, local tomatoes, red onions, roasted pecans, apple-rosemary vinaigrette 8.50

House Salad

baby romaine, cherry tomatoes, Parmesan, French bread croutons, roasted tomato dressing 7.50

*There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.

CHEF'S CATCH

Wood Grilled Redfish & Louisiana Lump Crabmeat - *Our Signature!*
tasso & roasted mushroom Pontalba potatoes, lemon butter sauce 33.50

Chef's Catch of the Day market price

Louisiana Court-Bouillon

sautéed shrimp, seared Gulf fish, poached oysters, Jazzman popcorn rice, jalapeño cornbread 28.50

Crispy Catfish & Shrimp Étouffée*

Des Allemands catfish over Louisiana shrimp étouffée, green onion rice, Creole tartar sauce 23.25 *New Orleans Eat Local Challenge Dish

Jerked Black Drum

blackened jerk black drum, roasted pineapple & sweet potato purée, black-eyed pea relish, goat cheese crema 21.95

WOOD-FIRED GRILL \$27.50

Fresh Gulf fish or shrimp grilled simply over our hickory wood fire, served with your choice of specialty sauce and our daily Covey Rise Farm Vegetable

SELECT YOUR FISH

Black Drum	Swordfish
Speckled Trout	Mahi Mahi
Cobia	Bay Snapper
Redfish	Pompano
Mangrove Snapper	Gulf Shrimp
Yellowfin Tuna	Whole Gulf Fish

ADD A SAUCE

Lemon Butter
Preserved Lemon Vinaigrette
Rosemary Worcestershire
Roasted Tomato Butter
Satsuma Ponzu
Louisiana Citrus Glaze

TOP IT WITH LOCAL SEAFOOD

Fried Oysters 9 • Sautéed Shrimp 8 • Lump Crabmeat 10

GO FISH!

Jumbo Lump Crab Cake

bourbon-flamed corn relish, charred okra, roasted tomato butter, crispy potato strings 27.00

Creole Jambalaya Risotto

Gulf shrimp, andouille sausage, grilled chicken, "holy trinity," roasted tomatoes 23.75

Sautéed Gulf Shrimp & Grits

Parmesan Geechie Boy red grits, roasted grape tomatoes, crushed corn sauce, smoked bacon fat popcorn 22.50

BBQ Chicken

butternut squash purée, pepper jelly glazed Brussels sprouts, peach BBQ sauce 17.75

Chipotle Rubbed Pork Tenderloin

6-bean salad, bacon, sherry vinaigrette, lemon-jalapeño cream 22.00

Wood Grilled Filet Mignon

new potato mash, wild mushrooms, baby spinach, bordelaise 34.50

SIDES 6.00

Creole Potato Salad

Pontalba Potatoes

New Potato Mash

Sautéed Spinach

Covey Rise Farm Daily Vegetable

PRE-ORDER OUR FAMOUS DOUBLE CHOCOLATE BREAD PUDDING

Rich dark & semisweet chocolate bread pudding
with white & dark chocolate ganache and chocolate almond bark 9.50

Please ask your server about vegetarian and gluten free options. In support of local farmers and fishermen, Red Fish Grill and Executive Chef Austin Kirzner proudly serve the freshest local & seasonal ingredients.

General Manager Adam Rahn • Executive Chef Austin Kirzner

Visit Ralph Brennan's other French Quarter restaurants...

World Famous **Brennan's** at 417 Royal Street and **Napoleon House**, home of the Pimm's Cup, at 500 Chartres Street.