

- STARTERS, SOUP & SALAD -

Red Fish Grill Seafood Sampler

BBQ blue crab claws, Gulf shrimp & tasso fritters, and Creole marinated Gulf shrimp 25.00

BBQ Blue Crab Claws

cheddar-scallion drop biscuits 13.00

Creole Marinated Gulf Shrimp

red onion, peppers, frisée 8.75

Gulf Shrimp & Tasso Fritters

carrot-leek slaw, sweet & spicy aioli 8.50

Alligator Boudin Balls

Abita Andygator 3 mustard sauce, peach pepper jelly 9.50

Crispy Blue Crab Claws

5 chili butter, fried green tomatoes, remoulade 13.00

Seafood Charcuterie Board

Chef's daily selections featuring fresh Gulf seafood and visiting fish using both new and classic cooking techniques 39.00

BBQ Oysters

flash fried, Crystal BBQ sauce, housemade blue cheese dressing 11.25 (½ dozen) / 19.25 (dozen)

Raw Oysters on the Half Shell*

cocktail sauce, horseradish, crackers 8.25 (½ dozen) / 15.50 (dozen)

Alligator Sausage & Seafood Gumbo

rich dark roux, onion, bell peppers, celery, fresh herbs 8.50

Creole Redfish Stew

tomatoes, brandy, green onion oil 7.00

Soup of the Day 7.25

Watermelon Caprese

arugula, mozzarella, basil oil, white balsamic vinaigrette 9.50

Crisp Apple & Blue Cheese Salad

bibb lettuce, blue cheese crumbles, candied pecans, Steen's dressing 9.00

Chopped Romaine Salad

baby romaine, cherry tomatoes, Parmesan, French bread croutons, roasted tomato dressing 8.50

RFG House Salad

romaine, Stilton, local tomatoes, red onions, roasted pecans, apple-rosemary vinaigrette 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.*

- SIDES -

Sautéed Shrimp 7

New Potato Mash 6

Jumbo Lump Crabmeat 10

Sautéed Spinach 5

Fried Oysters 8

Haricot Vert 5

Creole Potato Salad 4

Covey Rise Farm

Pontalba Potatoes 6

Daily Vegetable 7

- FROM OUR WOOD FIRED GRILL -

We serve only the freshest, seasonal seafood plucked from local waters, including 8 Gulf fish daily!

REDFISH 26

YELLOWFIN TUNA 26

SALMON 24

LEMONFISH 25

AMBERJACK 26

GULF SHRIMP 23

SWORDFISH 26

RED SNAPPER 34

WHOLE GULF FISH 27

POMPANO 25

CATFISH 16

SAUCES

Lemon Butter

5 Chili Butter

Herb Lemon Vinaigrette

Ginger-Soy Green Onion Sauce

Lemon Rosemary Worcestershire

Green Olive Tomato Basil Butter

Warm Tomato Vinaigrette

Menu price includes choice of specialty sauce and Daily Covey Rise Farm Vegetable

- CHEF'S CATCH -

Wood Grilled Lemonfish **Get Fit with Ralph Spa Plate**

grilled fennel, sautéed baby kale, sweet potato purée 26.00

Joel Gott, "Unoaked" Chardonnay, CA, 2011 9.00

Gulf Wild Red Snapper

sweet corn succotash, garlic potato purée, roasted shrimp nage 34.00

Clarksburg Wine Company, Chenin Blanc/Viognier, Clarksburg, CA, 2011 10.00

Mississippi Catfish & Shrimp Creole

crispy catfish, shrimp Creole with green onion rice 18.50

Elk Cove, Pinot Gris, Willamette Valley, OR, 2012 11.00

Seared Yellowfin Tuna Salad

grilled kale, frisée, shaved radish, slivered almonds, sliced red onions,

brown butter vinaigrette 26.00

La Marca, Prosecco, Italy, NV 8.00

Wood Grilled Redfish & Jumbo Lump Crabmeat

Our Signature! Tasso & roasted mushroom Pontalba potatoes, lemon butter sauce 33.50

Sonoma Cutrer, Chardonnay, Russian River, CA, 2011 12.00

Pan Seared Amberjack & Frites

garlic-herb frites, green olive tomato basil butter sauce 26.00

Maso Canali, Pinot Grigio, Trentino, Italy, 2011 9.00

- ENTRÉES -

Jumbo Lump Louisiana Crab Cake

okra ratatouille, roasted red pepper aioli, warm tomato vinaigrette 27.75

JLC "Cape Bleue" Rosé, Côtes de Provence, France, 2012 10.00

BBQ Gulf Shrimp & Grits

andouille, sweet potato cheddar grits, lemon rosemary worcestershire sauce 25.00

Las Rocas, Viñas Viejas, Garnacha, Calatayud, Spain, 2009 10.00

Pan Roasted Half Chicken

housemade chaurice saffron rice, romesco sauce 16.00

Decoy by Duckhorn, Pinot Noir, Sonoma, California, 2011 13.00

Grilled Filet Mignon

new potato mash, wild mushrooms, baby spinach, bordelaise 33.00

Stag's Leap, "Hands of Time", Cabernet Blend, Napa, CA, 2009 15.00

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

Executive Chef Austin Kirzner • General Manager Dwyre McComsey

In support of local farmers and fishermen, Red Fish Grill proudly serves the freshest local & seasonal ingredients. Additionally, all Red Fish Grill recipes are free of artificial trans fat.