- 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, frissé  8.75

Gulf Shrimp & Tasso Fritters
carroat-leeke slaw, sweet & spicy aioli  8.50

Alligator Boudin Balls
Abita Andygator 3 mustard sauce, peach pepper jelly  9.50

Crispy Blue Crab Claws
5 chilli 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
Jumbo Lump Crabmeat  10
Fried Oysters  8
Creole Potato Salad  4
Pontalba Potatoes  6

New Potato Mash  6
Sautééed Spinach  5
Haricot Vert  5
Covey Rise Farm
Daily Vegetable  7

- 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 charouce 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

- FROM OUR WOOD FIRED GRILL -

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

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<tr>
<th>REDFISH</th>
<th>YELLOWFIN TUNA</th>
<th>SALMON</th>
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SAUCES
- Lemon Butter
- Herb Lemon Vinaigrette
- Lemon Rosemary Worcestershire
- Warm Tomato Vinaigrette

Sauce of the Day  7.25

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- 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/Viogner, 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

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Daily Vegetable  7

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.

8-8-14