

## FACTS

Address: 115 Bourbon Street  
New Orleans, LA 70130  
(One block off Canal Street in the  
French Quarter) Adjacent to the  
Chateau Sonesta Hotel

Phone: (504) 598-1200

Fax: (504) 598-1211

Web Site: [www.redfishgrill.com](http://www.redfishgrill.com)

Hours of Operation: Lunch: (Daily) 11 am - 3 pm  
Dinner: (Nightly) 5 pm - 10 pm  
Oyster Bar (Daily) 11 am - 10 pm

Cuisine: Casual New Orleans Seafood

Reservations: A limited number are taken each day.  
Walk-in dining is encouraged.

Banquet Sales: Our dining rooms may be reserved  
for private functions - Please contact  
our sales department at 539-5508

Dress Code: Casual

Smoking: Allowed in the bar area only

Credit Cards: All major accepted

Architect: Williams & Associates

Designer: Luis Colmenares (504) 570-0923

Owned &  
Operated By: Ralph Brennan

Director of  
Operations: Haley Bittermann

General  
Manager: Steve Lessing

Executive  
Chef: Gregg Collier

Opening Date: January 22, 1997

## AWARDS & HONORS

*"Best New Restaurant", Gambit Weekly Readers' Poll*

*"Best Seafood Restaurant", 4 Years In A Row  
Where New Orleans' Readers' Survey*

*"Best Grilled Fish"  
New Orleans Magazine, Readers' Poll*

*"Golden Hammer Award", Commercial Renovation,  
City of New Orleans*

*"Honor Award", The American Institute of Architects*

*"Outstanding Renovation Project", LA Contractor*



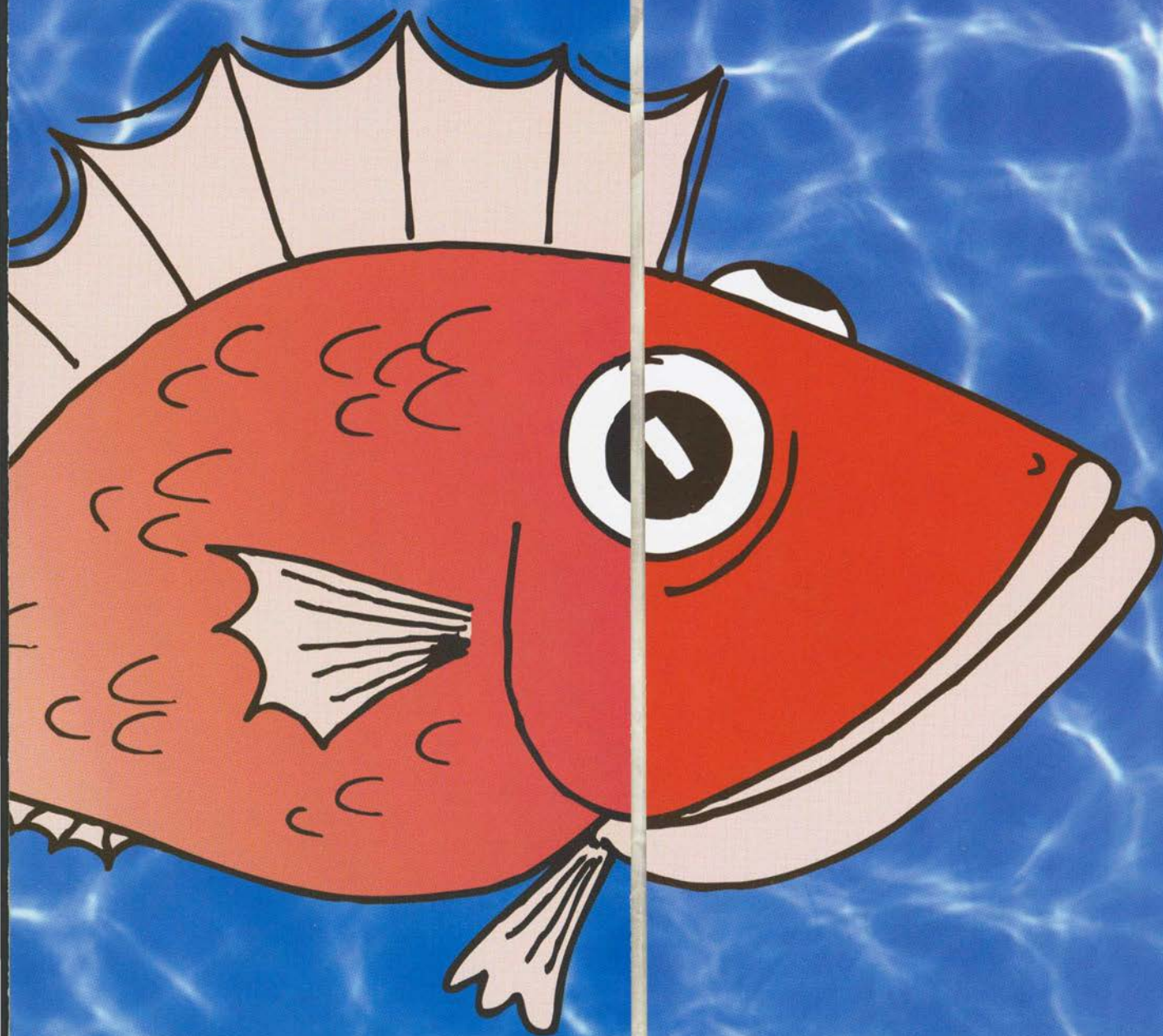
10/2007

Ralph Brennan's  
RED FISH GRILL  
CASUAL NEW ORLEANS SEAFOOD

## Sample Menu

115 Bourbon Street  
French Quarter  
New Orleans, Louisiana 70130  
504-598-1200  
[www.redfishgrill.com](http://www.redfishgrill.com)  
[www.neworleans-food.com](http://www.neworleans-food.com)

**Friends Don't Let Friends  
Eat Frozen Fish...**



**115 Bourbon St., French Quarter • New Orleans, LA 70130**  
**504-598-1200 • [redfishgrill.com](http://redfishgrill.com)**

## FISHING FOR A 'DEFINITIVE' SEAFOOD DINING?

Fish no further than Red Fish Grill, a triumph of cuisine, style and design. Executive Chef Gregg Collier's casual New Orleans Seafood menu boasts fresh LA seafood including seasonal fin fish, shell fish and oysters, plus a wide variety of other regional ingredients. Red Fish Grill proudly serves at least six kinds of Gulf fish each night, the widest variety of the freshest fish available in New Orleans.



Local artist and sculptor Luis Colmenares' unique interior design showcases Red Fish Grill's theme of Casual New Orleans Seafood. Sculpted palms encircle and extend from tall columns, seafood of all shapes and sizes are etched into a sea-colored concrete floor, and hand-painted tables provide colorful drama for the eye. A sea of oversized metal fish in neon swim overhead.



At Red Fish Grill, you'll feel comfortable dressed cool and casual or loosening a tie and removing a jacket. Three festive private dining rooms are available for your next special event. From the delectable cuisine to the whimsical décor, Red Fish Grill delivers a memorable New Orleans dining experience.



## LUNCH

SAMPLE MENU - SUBJECT TO CHANGE



### STARTERS

**ALLIGATOR SAUSAGE & SEAFOOD GUMBO**  
A hearty Louisiana soup full of fresh seafood and lightly smoked alligator sausage

**LOUISIANA BLUE CRAB CAKES**  
Sweet claw and lump crabmeat cakes seared and served with a corn-jalapeno puree and pickled red onions

**BBQ OYSTERS**  
A Red Fish Grill Signature... Freshly shucked P&J oysters flash fried and tossed in a Crystal BBQ sauce and served with housemade blue cheese dressing

**OYSTERS ON THE HALF SHELL**  
P&J oysters plucked fresh from Louisiana waters and shucked to order. Served with cocktail sauce, horseradish and crackers

**COCONUT CRUSTED SHRIMP**  
Jumbo Gulf shrimp in a sweet coconut batter, fried and served with a mirliton relish and pepper jelly sauce

### SALAD & SANDWICHES

**PEPPER CRUSTED TUNA SALAD**  
Pepper crusted pan seared tuna salad served medium rare, with baby spinach, Creole tomatoes and topped with a roasted sweet potato, bourbon and molasses vinaigrette and crispy onion rings.

**RFG CHEESEBURGER**  
8-ounces of house ground Angus beef grilled over hickory and served on a roasted onion bun with a housemade bread and butter pickle wedge, grilled red onions, lettuce, tomato and aged cheddar cheese. Served with french fries or potato salad

**SHRIMP & BACON CLUB**  
Hickory grilled Gulf shrimp with applewood-smoked bacon, tomato-tarragon mayonnaise, lettuce and Creole tomatoes. Served on toasted sourdough with Creole potato salad.

**BBQ OYSTER PO-BOY**  
Freshly shucked P&J oysters fried crisp and tossed in a Crystal BBQ sauce. Served on a po-boy loaf with lettuce, tomatoes and housemade blue cheese dressing with a Creole potato salad

### ENTREES

**BLACKENED REDFISH "SEASAR"**  
Farm-raised redfish, blackened, served over romaine lettuce with celeriac and crisp capers. Tossed in a traditional Caesar dressing accompanied by firecracker cornbread

**HICKORY GRILLED REDFISH**  
Fillet of fresh redfish, grilled over hickory, served with tasso pontalba potatoes and topped with Louisiana crabmeat and lemon butter sauce

**PASTA JAMBALAYA**  
Sautéed Gulf shrimp, roasted chicken and andouille sausage tossed in a rich tomato natural reduction sauce with fettuccine, Creole seasonings and topped with Parmesan cheese.

**PECAN CRUSTED CATFISH**  
Fresh fillet of farm raised catfish, pecan crusted and pan sautéed, served with a wild mushroom and English pea popcorn rice finished with Creole meuniere aioli

## DINNER

SAMPLE MENU - SUBJECT TO CHANGE

### STARTERS

**LOUISIANA BLUE CRABCAKES**  
Seared Louisiana crabcakes served with a corn-jalapeno puree and pickled red onions

**"SECOND LINE" SHRIMP**  
In the festive New Orleans tradition of second line dancing, a dozen jumbo Gulf shrimp wrapped in sweet coconut and fried crisp skewered in a pineapple

**BOURBON STREET SAMPLER**  
Coconut shrimp, grilled alligator sausage, crabcakes and BBQ oysters

**GULF SHRIMP REMOULADE**  
Louisiana Gulf shrimp, Cajun boiled and tossed in a remoulade sauce with crispy potato salad, hot house tomatoes, applewood-smoked bacon and boiled eggs, served on a sea of romaine lettuce



### OYSTERS

**BBQ OYSTERS**  
A Red Fish Grill Signature... Half dozen P&J oysters flash fried, tossed with a Crystal BBQ sauce and served with housemade blue cheese dressing for dipping

**OYSTERS ON THE HALF SHELL**  
P&J oysters plucked fresh from Louisiana waters and shucked to order. Served with cocktail sauce, horseradish and crackers

### ENTREES

**HICKORY GRILLED REDFISH**  
Fillet of fresh redfish, grilled over hickory, served with tasso pontalba potatoes, exotic mushrooms, and topped with Louisiana crabmeat and lemon butter sauce

**PECAN CRUSTED CATFISH**  
Fresh fillet of Louisiana Gulf fish, pecan crusted and pan sautéed, served with a wild mushroom and pea popcorn rice finished with Creole meuniere sauce

**CRABMEAT CRUSTED DRUM**  
Fresh fillet of Drum crusted with Louisiana crabmeat, pan roasted and served with wilted spinach and Creole tomatoes. Finished with a Creole mustard sherry butter sauce

**CENTER CUT PORK CHOP**  
A 16 oz. center cut pork chop pan seared topped with a wild mushroom, shallot, and gewurztraminer cream sauce. Served with butter boiled potatoes and seasonal vegetable

**WOOD GRILLED FILET MIGNON**  
8 oz. center cut Midwestern fillet, served with bordelaise sauce, lyonnaise potatoes and our chef's selection of fresh daily vegetables

**PASTA JAMBALAYA**  
Sautéed Gulf shrimp, roasted chicken and andouille sausage tossed in a rich tomato natural reduction sauce with fettuccine, Creole seasonings and topped with Parmesan cheese.

**BLACKENED SALMON**  
Served on a bed of wilted spinach, Creole tomatoes, red onions and crispy shoe strin potatoes finished with a green onion sauce

**GULF SHRIMP CREOLE**  
Sautéed Gulf White shrimp simmered with wild mushrooms, bell peppers, onions and tomatoes, served with popcorn rice

## DESSERTS

SAMPLE MENU - SUBJECT TO CHANGE

### OUR SIGNATURE DESSERT

**DOUBLE CHOCOLATE BREAD PUDDING**  
A rich dark and semisweet chocolate bread pudding served with white chocolate ganache and chocolate almond bark  
*Please allow 20 minutes for preparation*

**BANANAS FOSTER UP**  
Vanilla ice cream, brown sugar sabayon and fried banana beignets

**CREOLE CREAM CHEESE CHEESECAKE**  
Louisiana Creole cream cheese cheesecake topped with Ponchatoula strawberry compote

**PRALINE BREAD PUDDING**  
Red Fish Grill's twist on the New Orleans classic!

**SORBET OF THE DAY ON VANILLA ICE CREAM**

**PEANUT BUTTER PIE**  
Creamy peanut butter layered with chocolate served on a chocolate covered pretzel crust

**CHOCOLATE BOURBON PECAN PIE**  
Served with a caramel sauce and fresh whipped cream



### THE RALPH BRENNAN RESTAURANT GROUP

310 Chartres Street, In the French Quarter  
New Orleans, Louisiana 70130  
504-522-2426 • www.bacco.com



115 Bourbon Street, In the French Quarter  
New Orleans, Louisiana 70130  
504-598-1200 • www.redfishgrill.com

900 City Park Avenue  
10 Minutes from downtown  
New Orleans, Louisiana 70119  
504-488-1000 • www.ralphsonthepark.com



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504-523-2078 • www.mrbbsbistro.com

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