

**ALL NIGHT
EVERY NIGHT**
JUNE, JULY & AUGUST

**3 COURSES
for \$35**

RED FISH GRILL
Summer
**GRILLING
& CHILLING**

1st Course

Chilled Creole Tomato Salad

Arugula, fire-roasted corn vinaigrette,
boudin croutons, and boiled peanuts

Grilled Tuna

With local goat cheese, spicy mirliton relish,
and frisée tossed in a preserved lemon vinaigrette

2nd Course

Hickory Grilled Black Drum

With grilled peaches, and a panzanella salad of
bacon, pecans, basil and ciabatta bread

Jumbo Louisiana Shrimp

With caper-dill hummus, fried avocados, feta cheese,
tossed mizuna and a vanilla-red wine reduction

Parmesan Grilled Oysters

With pappardelle pasta, baby peas, crispy tasso
and a tarragon-tomato sauce

3rd Course

Chilled Citron Pie

Lemon custard, lime curd, and graham cracker crust

Ralph Brennan's
RED FISH GRILL
CASUAL NEW ORLEANS SEAFOOD

115 BOURBON ST. (504) 598-1200

Chef Brian Katz • www.redfishgrill.com