



## Private Dining Guide

Red Fish Grill, New Orleans' *definitive casual seafood restaurant*, boasts a variety of fresh Gulf seafood selections, including an abundant supply of fresh Gulf shellfish, finfish, a raw oyster bar, and other New Orleans classic seafood dishes. Readers of Where Magazine have named Red Fish Grill New Orleans' "Best Seafood Restaurant" four years in a row, and Nation's Restaurant News quotes "What is Hot in New Orleans? Red Fish Grill!"

Conveniently located in the 100 block of Bourbon Street, the gateway into the world-famous French Quarter, Red Fish Grill's décor whimsically showcases our theme of casual New Orleans seafood with a sea-colored etched floor, hand-painted tables, oyster mirrors with large pearls, sculptured palm surrounding tall columns, and a sea of metal fish in neon swimming overhead.

*The venue offers three private dining rooms, which can accommodate groups of up to 75 for fun and festive private functions. The entire restaurant may also be reserved for exclusive events of up to 500 people.*

Locally owned by Ralph Brennan, our company is focused on giving personal attention to each of our guests and is committed to service of the highest caliber. It is the attention to every detail by our entire staff that ensures that your event is executed flawlessly.

Contact our sales team *at (504) 539-5508* to plan your next event.



## Private Dining Rooms

**Chaos Room** - 28 Seated / 30 Reception Style



**River Room** - 50 seated / 50 reception style



**Lake Room** - 33 seated / 38 reception style



**Lake & River Rooms** - 80 seated / 90 reception style





## Group Dinner Menu

Add 10.4495% sales tax & selected gratuity; Soft drinks, iced tea and coffee are included; (V) – Vegetarian / (GF) – Gluten Free

### Appetizers

Please select one item for the group

#### Seafood Sampler

Served Family Style - \$8/person BBQ  
Crab Claws, Alligator Boudin Balls,  
and Creole Marinated Gulf Shrimp  
(add BBQ Oysters \$6/person)

**Gulf Seafood Tower** \$65.00 each;  
Oysters on the half shell, tuna tartare,  
boiled Gulf shrimp, cocktail sauce, red  
wine mignonette, remoulade

#### Signature BBQ Oysters

\$11.95 ½ dozen / \$19.95 dozen  
4 freshly shucked oysters flash fried  
and tossed with a Crystal BBQ sauce  
and served with housemade blue  
cheese dressing

### Soup or Salad

Groups of 49 or less, please select two items for the group; Groups of 50+, please select one item for the group

#### Redfish Bisque \$8.25

tomatoes, cornbread croutons, green onion oil

#### Alligator Sausage & Seafood Gumbo \$8.95

Creole Country Alligator sausage, fresh seafood, rich dark  
roux with onions, bell peppers, celery and fresh herbs

#### House Chopped Salad \$8.25 (V)

Romaine hearts, local tomatoes, red onion, cucumber,  
Parmesan, French bread croutons, roasted tomato dressing

#### Apple Salad \$8.50 (V) (GF)

baby greens, crumbled blue cheese, red onions,  
rosemary pecans, black pepper vinaigrette

### Dinner Entrées

Groups of 40+, select up to two items for the group; Groups of 39 or less, select up to three items for the group

#### Grilled Half Chicken \$21.00

Bourbon peach BBQ sauce, creole potato salad,  
pickled peppers, jalapeno cornbread

#### Sautéed Gulf Shrimp & Grits \$23.50 (GF)

Spiced ham, roasted red bell pepper,  
Parmesan stoneground red grits, Steen's tomato sauce

#### Jumbo Lump Crab Cake \$28.50

Purple cabbage, choucroute, truffled potato sticks,  
creole mustard sauce

#### Crispy Catfish & Shrimp Etouffee \$23.25

Des Allemands catfish over shrimp Etouffée,  
green onion rice, Creole tartar sauce

#### Wood Grilled Redfish & Lump Crabmeat \$33.50 (GF)

Fresh redfish grilled over hickory with  
tasso & wild mushroom Pontalba potatoes,  
sautéed lump crabmeat & a lemon butter sauce

#### Wood Grilled Filet Mignon \$36.00(GF)

Horseradish new potato mash, roasted mushrooms,  
caramelized onions, baby spinach, sauce au poivre

*Vegetarian entrée available upon request (V)*

### Dessert

Please select one item for the group

#### Double Chocolate Bread Pudding \$9.50

Rich dark & semisweet chocolate bread pudding, white and  
dark chocolate ganache, chocolate-almond bark

#### Double Bourbon Pecan Pie \$9.00

Boozy bourbon filling, sweet & spicy pecans,  
bourbon-caramel sauce

#### Chocolate Doberge Cake \$8.50

Layers of vanilla sponge cake and chocolate pudding,  
finished with dark chocolate ganache glaze

#### Seasonal Bread Pudding \$ 8.50

#### Sorbet of the Day \$7 (GF)



## Sample 3 Course Lunch Menu

*Entrée price is based on a 3-course meal with soup or salad and dessert; Please add 10.4495% sales tax and selected gratuity; Soft drinks, iced tea and coffee included; (V) – Vegetarian / (GF) – Gluten Free*

### Appetizers

*Please select one item for the group*

#### Seafood Sampler

*Served Family Style - \$8/person* BBQ Crab Claws, Alligator Boudin Balls, and Creole Marinated Gulf Shrimp  
*(add BBQ Oysters \$6/person)*

**Gulf Seafood Tower** \$65.00 each;  
Oysters on the half shell, tuna tartare, boiled Gulf shrimp, cocktail sauce, red wine mignonette, remoulade

#### Signature BBQ Oysters

\$11.95 ½ dozen / \$19.95 dozen  
4 freshly shucked oysters flash fried and tossed with a Crystal BBQ sauce and served with housemade blue cheese dressing

### Soup or Salad

*Groups of 49 or less, please select two items for the group; Groups of 50+, please select one item for the group*

#### Redfish Bisque

tomatoes, cornbread croutons, green onion oil

#### Alligator Sausage & Seafood Gumbo

Creole Country Alligator sausage, fresh seafood, rich dark roux with onions, bell peppers, celery and fresh herbs

#### House Chopped Salad (V)

Romaine hearts, local tomatoes, red onion, Parmesan, French bread croutons, roasted tomato dressing

#### Apple Salad (V) (GF)

baby greens, crumbled blue cheese, red onions, rosemary pecans, black pepper vinaigrette

### Lunch Entrées

*Groups of 40+, select up to two items for the group; Groups of 39 or less, select up to three items for the group*

#### Sautéed Gulf Shrimp & Grits \$33.00 (GF)

Spiced ham, roasted red bell pepper, Parmesan stoneground red grits, Steen's tomato sauce

#### Crispy Catfish & Shrimp Etouffee \$35.00

Des Allemands catfish over shrimp etouffee, green onion rice, Creole tartar sauce

*Vegetarian entrée available upon request \$30.00 (V)*

#### Grilled Half Chicken \$30.00

Bourbon peach BBQ sauce, creole potato salad, pickled peppers, jalapeno cornbread

#### Blackened Gulf Fish \$32.00

Seasonal vegetable pearl pasta, sautéed spinach, roasted tomato butter

#### Wood Grilled Redfish & Louisiana Lump Crabmeat

\$42.00 (GF)  
Fresh redfish grilled over hickory with Tasso & wild mushroom Pontalba potatoes, topped with sauteed lump crabmeat & a lemon butter sauce

### Desserts

*Please select one item for the entire group*

#### Double Chocolate Bread Pudding

Rich dark & semisweet chocolate bread pudding, white and dark chocolate ganache, chocolate-almond bark

#### Double Bourbon Pecan Pie

Boozy bourbon filling, sweet & spicy pecans, bourbon-caramel sauce

#### Chocolate Doberge Cake

Layers of vanilla sponge cake and chocolate pudding, finished with dark chocolate ganache glaze

#### Seasonal Bread Pudding

#### Sorbet of the Day (GF)



## Sample 2-Course Lunch Menu

*Entrée price is based on a 2-course meal with soup or salad; Please add 10.4495% sales tax and selected gratuity; Soft drinks, fresh brewed iced tea and coffee are included; (V) – Vegetarian / (GF) – Gluten Free*

### Soup or Salad

*Groups of 49 or less, please select two items for the group; Groups of 50+, please select one item for the group*

#### Red Fish Bisque

tomatoes, cornbread croutons, green onion oil

#### Alligator Sausage & Seafood Gumbo \*\$2.00 upcharge

Creole Country Alligator sausage, fresh seafood, rich dark roux, onions, bell peppers, celery and fresh herbs

#### House Chopped Salad (V)

Romaine hearts, local tomatoes, Parmesan, French bread croutons, red onion, roasted tomato dressing

### Lunch Entrées

*Groups of 40+, select up to two items for the group; Groups of 39 or less, select up to three items for the group*

#### Crispy Fried Gulf Shrimp Po-Boy \$20.00

lettuce, tomato, onion and pickle, Creole potato salad

#### Wagyu Burger \$22.00

grated cheddar cheese, Bibb lettuce, dill pickle, sliced tomatoes, red onions, onion bun, with Creole potato salad

#### BBQ Oyster Po-Boy \$23.00

freshly shucked oysters flash fried & tossed in a Crystal BBQ sauce, red onions, lettuce, tomatoes, housemade blue cheese dressing with Creole potato salad

**Grand Isle Salad \$25.00 (GF)** Boiled Gulf shrimp, lump crabmeat, romaine, remoulade, applewood bacon, avocado, boiled eggs, sweet corn relish

#### Grilled Half Chicken \$23.00

Bourbon peach BBQ sauce, creole potato salad, pickled peppers, jalapeno cornbread

#### Crispy Catfish & Shrimp Etouffee \$25.00

Des Allemands catfish over shrimp etouffee, green onion rice, Creole tartar sauce

#### Grilled Shrimp Court-Bouillon \$24.00

Green onion rice, fresh herb salad

Vegetarian entrée available upon request (V)



## Private Party Bar Options

*All bar packages available for groups of 25 people or more*

### Brand/Price Levels

| <u>LIQUOR TYPE</u>      | <u>HOUSE BRANDS</u>                | <u>CALL BRAND</u>                  | <u>PREMIUM</u>                     |
|-------------------------|------------------------------------|------------------------------------|------------------------------------|
| <b>Gin</b>              | New Amsterdam                      | Bombay                             | Bombay Sapphire                    |
| <b>Rum</b>              | Cruzan                             | Bacardi                            | Bacardi 8yr Gran Reserva           |
| <b>Vodka</b>            | Luksus Wa                          | Tito's                             | Ketel One                          |
| <b>Bourbon</b>          | Benchmark                          | Buffalo Trace                      | Maker's Mark                       |
| <b>Scotch</b>           | Cutty Sark                         | Dewar's                            | Glenfiddich 12                     |
| <b>Tequila</b>          | Sauza Blue Reposado                | Milagro Silver                     | Don Julio                          |
| <b>Canadian Whiskey</b> |                                    | Seagram's VO                       | Crown Royal                        |
|                         | <i>Consumption Bar \$8</i>         | <i>Consumption Bar \$9</i>         | <i>Consumption Bar \$10-11</i>     |
|                         | <i>House wine by the glass \$8</i> | <i>House wine by the glass \$8</i> | <i>House wine by the glass \$8</i> |

### House Wine & Beer

Wine - Kenwood Yulupa Chardonnay / Kenwood Yulupa Cabernet  
Beers - Bud, Bud Light, Miller Light & Coors Light

### Premium Wine & Beer

Wines - Merryvale Starmont Chardonnay / Lyric by Etude Pinot Noir  
Beers - Abita Amber, Bayou Teche - LA 31 Bierre Pale, Stella & Corona

### Hourly 'Open Bar' Pricing

**Open Bar** = Host selected brand/price level, per-guest pricing for the selected duration. The open bars all include domestic beer, house wine & soda service. Shots and double pours are not included.

#### 'Open Bar' pricing per guest

|                                      | <b>½ hour</b> | <b>1 hour</b> | <b>2 hour</b> | <b>3 hour</b> |
|--------------------------------------|---------------|---------------|---------------|---------------|
| <b>House Bar</b>                     | \$10.00       | \$16.00       | \$21.00       | \$27.00       |
| <b>Call Bar</b>                      | \$13.00       | \$20.00       | \$24.00       | \$30.00       |
| <b>Premium Bar</b>                   | \$16.00       | \$23.00       | \$27.00       | \$33.00       |
| <b>Domestic Beer &amp; Wine</b>      | \$9.00        | \$14.00       | \$19.00       | \$24.00       |
| <b>Craft Beer &amp; Premium Wine</b> | \$14.00       | \$20.00       | \$24.00       | \$30.00       |

If you would like to **upgrade your 'OPEN BAR' to premium wine options...**

*Additional \$5 per person - Merryvale Starmont Chardonnay & Lyric by Etude Pinot Noir;*

*Additional \$10 per person - Sonoma Cutrer Chardonnay, Duckhorn Decoy Pinot Noir, and Mumm Sparkling Rose*

**Consumption Bar** = Host selected brand/price level, drinks billed to host, as ordered, not inclusive of tax.

**Cash Bar** = Host selected brand/price level, guests responsible for payment as drinks are ordered. For cash bars, tax will be added to the per drink price.



## Private Party Wine Options

### ***\$35 Wine Package per bottle / \*\$29 with bar package***

Kenwood Chardonnay or Nobilo Sauvignon Blanc

Kenwood Cabernet Sauvignon or Pinot Noir

La Marca Prosecco

### ***\$45 Wine package per bottle / \*\$39 with bar package***

Merryvale Starmont Chardonnay or St Supery Sauvignon Blanc

Lyric by Etude Pinot Noir or Meomi Pinot Noir

Mumm Sparkling Rose

### ***\$55 Wine Package per bottle / \*\$49 with bar package***

Newton Chardonnay or Duckhorn Sauvignon Blanc

Justin Cabernet Sauvignon or Duckhorn "Decoy" Pinot Noir

Mumm Sparkling Rose

**\*If there is a bar package selected for the duration of the meal and would like to upgrade your wine options, each selection is \$6 less per bottle.**

Specific requirements may be tailored to suit your individual needs. Specially requested wines are available upon request at an additional cost and require advanced notice. **Please be aware that wines respective vintages are subject to change.** These prices are good until further notice.

Thank you for considering the Red Fish Grill for your special event! If you would like more information on Ralph Brennan's French Quarter Restaurants visit our web site at [www.redfishgrill.com](http://www.redfishgrill.com)

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