



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 \$22.75

Duck dirty rice, jalapeno cornbread, Louisiana strawberry
BBQ sauce

Sautéed Gulf Shrimp & Grits \$23.50 (GF)

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

Jumbo Lump Crab Cake \$28.50

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

Crispy Catfish & Crawfish Etouffee \$23.25

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

Wood Grilled Redfish & Louisiana Crawfish \$33.50 (GF)

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

Wood Grilled Filet Mignon \$36.00(GF)

Horseradish new potato mash, roasted mushrooms,
caramelized onions, baby spinach, bordelaise

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, stoneground red grits, Steen's tomato sauce

Crispy Catfish & Crawfish Etouffee \$35.00

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

Vegetarian entrée available upon request \$30.00 (V)

Grilled Half Chicken \$30.00

Duck dirty rice, Jalapeno cornbread, Louisiana strawberry BBQ sauce

Blackened Gulf Fish \$32.00

Seasonal vegetable pearl pasta, sautéed spinach, roasted tomato butter

Wood Grilled Redfish & Louisiana Crawfish

\$42.00 (GF)
Fresh redfish grilled over hickory with Tasso & wild mushroom Pontalba potatoes, topped with sauteed crawfish tails & 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

Wood Grilled 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

Vegetarian entrée available upon request (V)

Grand Isle Salad \$25.00 (GF) Boiled Gulf shrimp, crawfish tails, romaine, remoulade, applewood bacon, boiled eggs, sweet corn relish

Grilled Half Chicken \$23.00

Duck dirty rice, Jalapeno cornbread, creole mustard glaze

Crispy Catfish & Crawfish Etouffee \$25.00

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

Grilled Shrimp Court-Bouillon \$24.00

Green onion rice, fresh herb salad



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>
Gin	New Amsterdam	Bombay	Bombay Sapphire
Rum	Cruzan Light	Bacardi Silver	Mount Gay
Vodka	Luksusowa	Stoli	Tito's
Bourbon	Benchmark	Old Forester	Maker's Mark
Scotch	Cutty Sark	Johnnie Walker Red	Glenfiddich 12
Tequila	Sauza Blue Reposado	Milagro Silver	Don Julio Blanco
Canadian Whiskey			Crown Royal
	<i>Consumption Bar \$8 to 9</i>	<i>Consumption Bar \$10</i>	<i>Consumption Bar \$10-13</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

	½ hour	1 hour	2 hour	3 hour
House Bar	\$10.00	\$16.00	\$21.00	\$27.00
Call Bar	\$13.00	\$20.00	\$24.00	\$30.00
Premium Bar	\$16.00	\$23.00	\$27.00	\$33.00
Domestic Beer & Wine	\$9.00	\$14.00	\$19.00	\$24.00
Craft Beer & Premium Wine	\$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
Segura Vidas Cava

\$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

Sales Manager, Cayse Landry
504-539-5508
clandry@neworleans-food.com