

LUNCH

Owner Ralph Brennan | General Manager Adam Rahn
Executive Chef Chris Vazquez
CASUAL NEW ORLEANS SEAFOOD



FROM DOCK TO POT...
In support of local farmers and fishermen,
Executive Chef Chris Vazquez
proudly serves the freshest local and
seasonal ingredients.

GUMBO - SOUP - SALAD

- Alligator Sausage & Seafood Gumbo**
rich dark roux, trinity, fresh herbs 8.95
- Soup of the Day**
ask about Chef Vazquez's seasonal special 8.00
- House Chopped Salad**
romaine hearts, French bread croutons,
roasted tomato dressing, red onions,
cucumbers, shaved Parmesan cheese 8.25

STARTERS

- Shrimp Bienville**
Gulf shrimp "stuffed" with mushrooms, Parmesan
cheese, butter & herb breadcrumbs 12.00
- Alligator Boudin Balls**
3-mustard sauce, apple pepper jelly,
sweet pickled green tomatoes 10.75
- Crispy Catfish Bites**
with lemon Cajun tartar sauce for dipping 11.00
- Chargrilled Garlic Bread**
a whole braided Italian loaf, with
garlic-Parmesan butter 11.00

OYSTER BAR

- BBQ Oysters**
flash fried oysters, Crystal BBQ sauce,
housemade blue cheese dressing
12.95 (½ dozen) / 20.95 (dozen)
- The Peacemaker**
Can't decide: oysters or shrimp? Have both!
6 Signature BBQ Oysters & 6 BBQ Shrimp 19.95
- Gulf Oysters on the Half-Shell***
cocktail sauce, horseradish, crackers
9.95 (½ dozen) / 16.95 (dozen)

**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.*

SANDWICHES & PO-BOYS

- Wood Grilled Cheeseburger**
cheddar cheese, bibb lettuce,
dill pickle, sliced tomatoes, red onions,
with hand-cut French fries 14.25
- Fried Shrimp Po-boy**
crispy fried Gulf Shrimp, romaine,
sliced tomatoes, Creole mustard tartar
sauce, with Creole potato salad 15.00
- BBQ Oyster Po-Boy**
fried oysters tossed in Crystal BBQ sauce,
romaine lettuce, tomato, red onion,
housemade blue cheese dressing,
with Creole potato salad 17.95
*8 Year Winner of "Best Seafood Po-Boy"
and "Best Overall Po-Boy" 2017- Po-Boy Festival*
- Blackened Redfish Burger**
arugula, tomato jam, lemon-basil aioli,
Zapp's Cajun Crawtaters 15.50
- Roast Beef Po-Boy**
grilled peppers and onions,
Provolone cheese, horseradish cream,
with Creole potato salad 15.95
- Cochon Reuben**
slow roasted cochon de lait pork,
pickled mirliton, melted Swiss,
remoulade dressing,
with Creole potato salad 16.00

BIG SALADS

- Wood Grilled Fish & Caesar Salad**
daily Gulf fish, romaine hearts, black pepper Caesar dressing,
grilled ciabatta 20.00
- Gulf Shrimp Salad**
mixed greens, shaved fennel, fresh pears, mint,
toasted almonds, balsamic gastrique 18.00
- Grande Isle Salad**
boiled Gulf shrimp, Louisiana crabmeat, romaine,
tomato, remoulade, applewood smoked bacon,
chopped boiled egg, sweet corn relish 21.00

LOCAL FAVORITES

- Wood Grilled Redfish & Sautéed Lump Crabmeat**
tasso ham & roasted mushroom Pontalba potatoes,
lemon butter sauce 33.50
- Sautéed Gulf Shrimp & Grits**
spiced ham, roasted red bell pepper, stoneground yellow grits,
rosemary-worcestershire butter sauce 23.50
- Grilled Gulf Fish Tacos**
chipotle sour cream, green tomato salsa verdé,
purple cabbage, grilled corn & black bean salad 16.50
- Blackened Catfish**
Cajun shrimp rice, shrimp veloute,
green tomato chow chow 25.00

SIDES 6.00

- Stoneground Yellow Grits
- Duck Dirty Rice
- Cajun Shrimp Rice
- Seasonal Local Vegetables
- Sautéed Spinach
- Jalapeño Cornbread
- Creole Potato Salad
- Hand-Cut French Fries

PRE-ORDER DESSERT!

- Double Chocolate Bread Pudding**
Rich dark & semisweet chocolate bread pudding
with white & dark chocolate ganache
and chocolate almond bark 10.50

12-4-19

VISIT RALPH BRENNAN'S OTHER FRENCH QUARTER RESTAURANTS...

World Famous **Brennan's** at 417 Royal Street and **Napoleon House**, home of the Pimm's Cup, at 500 Chartres Street.

DAY DRINKERS!

Sip, Relax, Repeat.

\$7 SEASONAL SIPPER

Created Daily

Ask what our bartenders are mixing up today!

LUNCH WINES

\$5 glass / \$20 bottle

Ask your server about our daily featured lunch wines.

BUCKET OF BUBBLES

Crack Open a Can!

A hand-selection of five sparkling wine and canned-cocktails / 5 for \$35

TRULY ON TAP

Truly Hard Seltzer + Housemade Syrup

Ginger-Lime \$6
Satsuma-Hibiscus \$6
Pineapple-Infused Tequila \$10

OUR SIGNATURES

RED FISH MARY

Housemade Bloody Mary Mix, Vodka, Seasoned Rim, Pickled Vegetables 10

EL JEFE MARGARITA

El Jimador Blanco Tequila, Bauchant Orange Liqueur, Fresh Citrus, Agave, Salt Rim 13

BOURBON MILK PUNCH

Bourbon, Vanilla, Nutmeg, Cream 9

CAT 5 HURRICANE

Cruzan Aged Light & Dark Rum, Fresh Juices, 151 Float 11

SMOKY PALOMA

Grilled Pineapple Infused Reposado Tequila, Grapefruit Soda, Cointreau 10

RED FISH GRILL LEMONADE

Stoli Vodka, Pomegranate and Basil Lemonade 10

WINE BY THE GLASS

In order from light and crisp to full bodied

SPARKLING Segura Vidas, Spain, **Cava** 9 / 14 Mumm Napa, Brut, **Sparkling Rosé** 14 / 23

WHITE

5oz / 9oz

Charles Smith *Kung Fu Girl*, **Riesling**.....9 / 14
Moulin de Gassac *Guilhem*, **Rosé**.....9 / 14
Pike Road by Elk Cove, Willamette, **Pinot Gris**.....10 / 17
La Torretta, Italy, **Pinot Grigio**.....11 / 18
Nobilo, New Zealand, **Sauvignon Blanc**.....10 / 17
Domaine Plouzeau, France, **Sauvignon Blanc**.....12 / 19
CasaSmith ViNO, **Moscato**.....9 / 14
Joseph Drouhin, Macon Villages, **Chardonnay**.....10 / 17
Sonoma Cutrer, Sonoma, **Chardonnay**.....14 / 23
Cline, Sonoma County, **Chardonnay**.....11 / 18

REDS

5oz / 9oz

La Closerie de Lys, Burgundy, **Pinot Noir**..... 12 / 19
Cloudfall, California **Pinot Noir**.....10 / 17
Mouton Noir O.P.P., Willamette, **Pinot Noir**..... 13 / 20
Amalaya, Argentina, **Malbec**.....10 / 17
Luberri *Orlegi*, Rioja, SP, **Tempranillo**.....11 / 18
The Velvet Devil, Washington, **Merlot**..... 9 / 14
The Pessimist by Daou Vineyards, **Syrah Blend**..... 13 / 20
Juggernaut, California, **Cabernet Sauvignon**.....15 / 24
Kunde, Sonoma Valley, **Cabernet Sauvignon**.....12 / 19

SPIRIT-FREE DRINKS

HARNEY & SONS ORGANIC ICED TEA 4

16oz [ASK ABOUT TODAY'S FLAVORS!]

POMEGRANATE-BASIL LEMONADE 4

SATSUMA GINGER FIZZ 4

BIG EASY BUCHA 8

New Orleans Artisanal Kombucha Tea
16oz [ASK ABOUT TODAY'S FLAVORS!]

LOCAL DRAFT, BOTTLES & CANS

Drafts, Bottles, and Cans arranged from Light & Crisp to Darker & Full Bodied

CRISP ALES & LAGERS

Paradise Park Urban South - 5
American Lager – New Orleans, LA – 4.52% ABV

Rajun Cajun Bayou Teche 6
DRAFT: Kolsch – Arnaudville, LA – 4.8% ABV

Southern Drawl Great Raft - 6
DRAFT: American Pale Lager – Shreveport, LA – 5.20% ABV

FRUIT BEERS & CIDER

Lil' Miss Sour Chandeleur Island - 7
Tangerine Sour – Gulfport, MS – 6.0% ABV

Purple Haze Abita - 6
Raspberry Wheat Ale – Abita Springs, LA – 4.2% ABV

Strawberry Lager Abita - 6
German Lager — Abita Springs, LA - 4.2% ABV

Original Cider Crispin - 6
Cider – Colfax, CA – 5% ABV

WHITES, WHEATS & BLONDES

7th Street Wheat NOLA - 7
DRAFT: Lemon Basil Wheat – New Orleans, LA – 4.5% ABV

Blonde Ale NOLA - 6
DRAFT: American Blonde Ale – New Orleans, LA – 4.9% ABV

Canebrake Parish - 6
DRAFT: American Wheat Ale – Broussard, LA – 5.5% ABV

BROWNS & AMBERS

Amber Abita - 6
DRAFT: Vienna Lager – Abita Springs, LA – 4.5% ABV

Slackwater Port Orleans - 5
American Brown Ale – New Orleans, LA – 5.3% ABV

PALE ALES

Jucifer IPA Gnarly Barley - 9
DRAFT: Juicy Hazy IPA - Hammond, LA – 6.0% ABV

Hopitoulas NOLA - 8
DRAFT: India Pale Ale – New Orleans, LA – 6.0% ABV

Voodoo Tin Roof - 6
Dry Hopped American Pale Ale – Baton Rouge, LA – 5.0% ABV

STOUTS & PORTERS

Irish Channel Stout NOLA - 7
American Stout – New Orleans, LA – 6.80% ABV

Reasonably Corrupt Great Raft - 7
DRAFT: Black Lager – Shreveport, LA – 5.5% ABV

Pistol Bridge Porter Crying Eagle - 6
Porter – Lake Charles, LA – 6.2% ABV