



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.

Ralph Brennan's
RED FISH GRILL
CASUAL NEW ORLEANS SEAFOOD
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
*billed for everyone in attendance
Catfish Bites, 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
\$12.95 ½ dozen / \$20.95 dozen
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

Shrimp & Corn Bisque \$8.95

Gulf shrimp, blonde roux, Louisiana corn

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

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
*Everyone must order an entree

Grilled Half Chicken \$22.75

Duck dirty rice, jalapeno cornbread, Louisiana peach BBQ
sauce

Sautéed Gulf Shrimp & Grits \$23.50 (GF)

Spiced ham, roasted red bell pepper, stoneground yellow
grits, rosemary-worcestershire butter sauce

Creole Jambalaya Risotto \$24.50

Gulf shrimp, Andouille sausage, grilled chicken, "holy trinity"
roasted tomatoes

Wood Grilled Redfish & Lump Crabmeat \$33.50 (GF) Fresh
redfish grilled over hickory with
tasso & 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, bordelaise sauce

Vegetarian entrée available upon request (V)

Dessert

Please select one item for the group

Double Chocolate Bread Pudding \$10.50

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

**billed for everyone in attendance*

Catfish Bites, 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

\$12.95 ½ dozen / \$20.95 dozen
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

Shrimp & Corn Bisque

Gulf shrimp, blonde roux, Louisiana corn

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

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 yellow grits, rosemary-worestershire butter sauce

Creole Jambalaya Risotto \$36.00

Gulf shrimp, Andouille sausage, grilled chicken, "holy trinity" roasted tomatoes

Grilled Half Chicken \$30.00

Duck dirty rice, jalapeno cornbread, and Louisiana peach BBQ sauce

Blackened Gulf Fish \$34.00

Seasonal vegetable pearl pasta, sautéed spinach, roasted tomato butter sauce

Wood Grilled Redfish & Lump Crabmeat \$42.00 (GF)

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

Vegetarian entrée available upon request \$30.00 (V)

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

Chocolate Doberge Cake

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

Double Bourbon Pecan Pie

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

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

House Chopped Salad (V)

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

Shrimp & Corn Bisque

Gulf shrimp, blonde roux, Louisiana corn

Alligator Sausage & Seafood Gumbo *\$2.00 upcharge

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

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 Cheeseburger \$22.00

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

BBQ Oyster Po-Boy \$24.00

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, boiled eggs, sweet corn relish

Grilled Half Chicken \$23.00

Duck dirty rice, jalapeno cornbread, Louisiana peach BBQ sauce

Summer Gulf Shrimp Salad \$24.00

Mixed greens, shaved fennel, fresh watermelon, mint, toasted almonds, balsamic gastrique

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>
Gin	New Amsterdam	Bombay	Bombay Sapphire
Rum	Cruzan	Bacardi Silver	Mount Gay
Vodka	Luksusowa	Stoli	Tito's
Bourbon	Benchmark	Old Forester	Maker's Mark
Scotch	Cutty Sark	Jonnie Walker Red	Glenfiddich 12
Tequila	Sauza Blue Reposado	Cimarron Blanco	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, Michelob Ultra, & Coors Light

Premium Wine & Beer

Wines – Merryvale Starmont Chardonnay / Cloudfall Pinot Noir
 Bottle & Draft Beers and local seasonal Craft beers

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 & Cloudfall 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.

We do not offer Cash Bar for private events or groups over 15 people.



Private Party Wine Options

\$35 per bottle

Kenwood Chardonnay

Kenwood Cabernet Sauvignon

Segura Viudas Cava

\$45 per bottle

Merryvale Starmont Chardonnay or Kettmeir Pinot Grigio

Rock & Vine Cabernet or Cloudfall Pinot Noir

Mumm Sparkling Rose

\$55 per bottle

Sonoma Cutrer Chardonnay or Duckhorn Sauvignon Blanc

Juggernaut Cabernet Sauvignon or Duckhorn Decoy Pinot Noir

Mumm Sparkling Rose

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



Group Reception Menu

Includes: Iced tea, soft drinks, and coffee for private events
All prices are exclusive of 10.9995% sales tax and selected gratuity
(V) = Vegetarian (GF) = Gluten Free

Gulf Seafood Tower \$65.00 * feeds around 6 to 8 people

Oysters on the half shell, Tuna tartare, boiled peel and eat gulf shrimp, classic cocktail sauce, red wine mignonette sauce, remoulade sauce

Red Fish Grill Seafood Sampler \$30.00 *feeds around 4 to 6 people

Catfish Beignets, Alligator Boudin Balls, and Creole Marinated Gulf Shrimp

Prime Rib Carving Station \$550.00 *feeds around 30 people

with assorted rolls and sauces

Fresh Shucked Oyster Station in Pirogue Boat *\$5.00 per person/per hour

with traditional condiments and crackers

Alligator Sausage & Seafood Gumbo \$6.00 per person

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

House Salad \$5.00 per person (V) (GF)

baby romaine, cherry tomatoes, shaved Parmesan, French bread croutons, roasted tomato dressing

Grilled Half Chicken \$12.00 per person

Duck dirty rice, Louisiana peach BBQ sauce

Sautéed Gulf Shrimp & Grits \$12.00 per person (GF)

spiced ham, roasted red bell pepper, stoneground yellow grits, rosemary-worcestershire butter sauce

Wood Grilled Redfish \$18.00 per person

fresh redfish grilled over hickory with Tasso ham & mushroom Pontalba potatoes, lemon butter sauce

Creole Jambalaya Risotto \$14.00 per person
Gulf shrimp, Andouille sausage, grilled chicken, "holy trinity", roasted tomatoes

Double Chocolate Bread Pudding \$6.00 per person
Rich dark and semisweet chocolate bread pudding with white
and dark chocolate ganache & chocolate almond bark

Praline Bread Pudding \$5.00 per person

Bite Sized Dessert \$3.50 each/ per person
Chocolate Doberge or Pecan Pie

**For additional information, please contact Cayse Landry Sales Manager
504-539-5508 or clandry@neworleans-food.com**



Hand Passed Appetizers

Pricing is based on two pieces per person

Billed person in attendance

All prices are exclusive of 10.9995% sales tax and selected gratuity

(V) = Vegetarian (GF) = Gluten Free

FROM THE SEA

Creole Marinated Shrimp \$4 (GF)

Red onions, red peppers, creole marinade

Shrimp Remoulade \$3 (GF)

French bread coustini, pressed egg, green onion oil

Mustard Glazed Shrimp on Pretzel \$4

House made soft pretzel, Dijon mustard aioli, parsley

BBQ Oyster \$5

Crystal BBQ Sauce, House made blue cheese dressing

Bloody Mary Oyster Shooters \$4 (GF)

House made bloody mary, pickled okra

Grilled Redfish Salad on challah \$3

Capers, ravigote, fresh herbs

Tuna Tartar \$4

Dijon mustard, cappers, brioche toast

Blackened Tuna poke Roll \$4

sweet soy, avocado mousse, crispy wonton

FROM THE LAND

Grilled Alligator Sausage Skewers \$3 (GF)

Creole mustard aioli, green onion

Boudin Balls \$3

Andygator mustard glaze, Seasonal pepper jelly

Fried Chicken Salad \$3

Mustard, sweet relish, onion bread crostini

Spicy Thai beef salad \$4

Cucumbers, roasted peppers, chili vinaigrette

*** Lamb Chops \$8 (price based on one piece) (GF)**

Worcestershire glaze, grilled green onions

FROM THE GARDEN

Wild Mushroom Mousse on challah \$3 (V)

Fresh herbs, red wine reduction

Eggplant Fingers \$3 (V)

spicy tomato sauce, parmesan cheese, basil

Fried Artichoke Hearts \$4 (V)

Roasted Tomato aioli, parsley



For an evening buyout of Red Fish, our Executive Chef Austin Kirzner, has provided an overall outline of menu ideas to include passed hors d'oeuvres, grazing stations, action stations, our signature Oyster Bar and ancillary cocktail stations. We look forward to your feedback and suggestions; on making the perfect menu for your group.

MENU IDEAS

SAMPLE HAND PASSED HORS D'OEUVRES

- Salmon Pastrami on Rye toast point and remoulade dressing
- Signature BBQ Oysters with a Crystal Barbecue Sauce and Blue Cheese dressing
- Worcestershire Glazed Lamb Lollipops
- Vegetarian option
- Alligator Boudin Balls with andygator 3 mustard sauces and strawberry pepper jelly

SAMPLE SEAFOOD DISPLAY(S)

- Oyster Bar: Freshly shucked local P&J Oysters on the Half Shell with traditional accompaniments
- Louisiana boiled shrimp
- Marinated blue crab claws

SAMPLE CHEF-ATTENDED ACTION STATIONS

- Roasted Prime Rib carving station with assorted local breads
- Mini Redfish Grill melts Wisconsin cheddar cheese, sauce ravigote and house made tomato jam

SAMPLE GRAZING STATIONS

- Hickory grilled redfish with tasso and wild mushroom Pontalba potatoes, jumbo lump crab meat and lemon butter sauce
- New Orleans Style Shrimp and Grits andouille, sweet potato and cheddar cheese grits
- Orchette pasta sauté with pecan pesto, artichoke hearts, roasted cherry tomatoes, Kalamata olives

SAMPLE DESSERTS

- Double Chocolate Bread Pudding with white & dark chocolate sauce
- Mini assorted Desserts
- Banana's Foster action station

3-HOUR OPEN PREMIUM BAR

(All levels available)

<u>LIQUOR TYPE</u>	<u>WELL BRAND</u>	<u>CALL BRAND</u>	<u>PREMIUM</u>
Gin	New Amsterdam	Beefeater	Tanqueray
Rum	Shellback Silver	Bacardi Light	Mt. Gay
Vodka	New Amsterdam	Absolut	Grey Goose
Bourbon	Benchmark	Jack Daniels	Maker's Mark
Scotch	J&B	Johnny Walker Red	Johnny Walker Black
Blend	Seagram's 7	V.O.	Crown Royal
Tequila	Camrena Reposado	Milagro	Patron Blanco & Don Julio

Includes: House White, Red and Sparking Wine

Includes: All Draft and Bottled Beer