



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 - 25 Seated / 30 Reception Style



River Room - 45 seated / 50 reception style



Lake Room - 33 seated / 38 reception style



Lake & River Rooms - 75 seated / 90 reception style





Group Dinner Menu

Add 10.9995% 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 Fried Green Tomatoes & Blue Crab, 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, brandy, green onion oil

Alligator Sausage & Seafood Gumbo \$8.95

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

House Salad \$7.50 (V) (GF)

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

French Quarter Salad \$8.50 (V) (GF)

romaine, crumbled Stilton blue cheese, tomatoes, red onions, roasted pecans, apple-rosemary 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 \$22.50

Hot sausage dirty rice, creole white BBQ sauce, purple cabbage slaw, jalapeno cornbread

Sautéed Gulf Shrimp & Grits \$22.50 (GF)

Parmesan Gochi Boy red grits, roasted grape tomatoes, crushed corn sauce, smoked bacon fat popcorn

Blackened Drum \$26.75 (GF)

Heirloom tomato salad, gulf shrimp, cucumbers, red onions, frisee, roasted corn vinaigrette, basil aioli

Chipotle Rubbed Pork Tenderloin \$22.00 (GF)

6-bean salad, bacon, sherry vinaigrette, lemon-jalapeno cream

Crispy Des Allemands Catfish \$23.25

Louisiana shrimp Etouffée, green onion rice, creole tartar sauce

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

& wild mushroom Pontalba potatoes, sautéed lump crabmeat & a lemon butter sauce

Wood Grilled Filet Mignon \$34.50 (GF)

New potato mash, wild mushrooms, baby spinach, bordelaise sauce

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

Bourbon Pecan Pie \$8.50

Louisiana cane syrup and pecans

Blueberry Cheesecake \$9.00

Almond cookie crust, blueberries, vanilla bean macaroon

Seasonal Fresh Fruit 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 10.9995% 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 Fried Green Tomatoes & Blue Crab, 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, brandy, green onion oil

Alligator Sausage & Seafood Gumbo \$8.95

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

House Salad \$7.50 (V) (GF)

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

French Quarter Salad \$8.50 (V) (GF)

romaine, crumbled Stilton blue cheese, tomatoes, red onions, roasted pecans, apple-rosemary 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)

Parmesan Gheechee Boy red grits, roasted grape tomatoes, crushed corn sauce, smoked bacon fat popcorn

Jambalaya Risotto \$32.00

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

Chipotle Rubbed Pork Tenderloin \$31.00

6-bean salad, bacon, sherry vinaigrette, lemon jalapeno cream

Vegetarian entrée available upon request \$30.00 (V)

Grilled Half Chicken \$30.00

Hot sausage dirty rice, creole white bbq sauce, purple cabbage slaw, jalapeno cornbread

Blackened Gulf Fish \$32.00

Seasonal vegetable pearl pasta, sautéed spinach, roasted tomato butter

Wood Grilled Redfish & Louisiana Lump Crabmeat \$38.00

(GF) 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 \$9.50

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

Bourbon Pecan Pie \$8.50

Louisiana cane syrup and pecans

Blueberry Cheesecake \$9.00

Almond cookie crust, blueberries, vanilla bean macaroon

Seasonal Fresh Fruit Bread Pudding \$ 8.50

Sorbet of the Day \$7 (GF)



Sample 2-Course Lunch Menu

*Entrée price is based on a 2-course meal with soup or salad; Please add 10.9995% 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, brandy, 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 Salad (V) (GF)

baby romaine, cherry tomatoes, 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

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

Signature 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 Shrimp Watermelon Salad \$21.00

baby arugula, blueberries, toasted sunflower seeds, shaved onions, roasted pepper ginger vinaigrette

Grilled Half Chicken \$23.00

Hot sausage dirty rice, creole white BBQ sauce, purple cabbage slaw, jalapeno cornbread

Crispy Des Allemands Catfish \$25.00

Louisiana shrimp etouffee, green onion rice, pickled okra 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>
Gin	New Amsterdam	Bombay	Bombay Sapphire
Rum	Flor De Cana 4 year	Bacardi	Bacardi 8yr Gran Reserva
Vodka	New Amsterdam	Tito's	Ketel One
Bourbon	Benchmark	Buffalo Trace	Maker's Mark
Scotch	Cutty Sark	Dewar's	Glenfiddich 12
Tequila	Sauza Blue Reposado	Milagro Silver	Don Julio
Canadian Whiskey		Seagram's VO	Crown Royal
	<i>Consumption Bar \$6</i>	<i>Consumption Bar \$7-\$8</i>	<i>Consumption Bar \$9-\$10</i>

House Wine & Beer

Wine - Kenwood Chardonnay / Kenwood Cabernet Sauvignon

Beers - Bud, Bud Light, Miller Lt & Coors Lt

Premium Wine & Beer

Wines - Wente Chardonnay / Rock & Vine Sonoma Cabernet

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 – Wente Chardonnay & Rock and Vine Sonoma Cabernet;

Additional \$10 per person – Sonoma Cutrer Chardonnay, Duckhorn Decoy Pinot Noir, and JCB #21 French Sparkling

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

Wente "Morning Fog" Chardonnay or St Supery Sauvignon Blanc

Louis Martini Cabernet Sauvignon or Meomi Pinot Noir

JCB #21 Brut French Sparkling

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

Newton Chardonnay or Duckhorn Sauvignon Blanc

Newton Cabernet Sauvignon or Duckhorn "Decoy" Pinot Noir

Argyle Brut Sparkling

***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

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