

STARTERS

Calamari | 10.95

flash fried, marinara sauce

Crab Dip^{GF} | 11.95

lump crab meat, cheese blend

Zucchini Fries | 7.95

chipotle ranch dressing

Seared Tuna Sashimi*^{GF} | 12.95, 21.95

wasabi, pickled ginger, Asian glaze

Fish Bites | 10.95

golden fried fish bites, Cajun sauce

Blazing Oysters | 12.95

flash fried, Cajun sauce

Bacon Wrapped Scallops^{GF} | 12.95

seared, honey chipotle sauce

Buffalo & Bleu Shrimp | 11.95

flash fried, bleu cheese

Oysters Rockefeller (5)^{GF} | 13.95

baked on the half shell, spinach, cheese, bacon

SALADS ^{AND} CHOWDER

Clam Chowder^{GF} | Cup 4.95 Bowl 7.95

Garden Salad^{GF} | 7.95

romaine, tomatoes, cucumbers, onions, assorted peppers

Greek Salad^{GF} | 9.95

garden salad, feta cheese, kalamata olives

Caesar Salad^{GF} | 8.95

romaine, bacon, croutons, Parmesan cheese

Seafood Salad^{GF} | 17.95

house salad, grilled fish bites.

RED FISH GRILL

Substitutions will result in an upcharge and may increase preparation time.

ENTREES

Small garden or Caesar salad | 2.95

Add shrimp or bacon wrapped scallops to any entree | 9.95

Mixed Grill^{GF} | 19.95

chicken, shrimp, mashed potatoes, grilled zucchini

Pork Medallions^{GF*} | 18.95

marinara mushroom sauce, mashed potatoes, grilled zucchini

Chicken Skewers | 15.95

pita, cucumber salad, onions, tzatziki sauce

Angus Ribeye*^{GF} | 27.95

12oz center cut, mashed potatoes, grilled zucchini

Angus Cheeseburger* | 12.95

lettuce, tomato, onions, mayo, fries

Tuna Tacos* | 16.95

flour tortillas, seared tuna, assorted cabbage, honey chipotle sauce, rice

Lamb Chops*^{GF} | 27.95

mashed potatoes, grilled zucchini

Chicken Parmesan | 18.95

marinara sauce, linguini, cheese

House Lasagna | 16.95

penne, meat sauce, bechamel, mozzarella, sausage

Shrimp & Grits | 19.95

sausage, peppers, onions, tomatoes

Crab Cake BLT | 13.95

lettuce, tomato, bacon, spicy tartar sauce, fries

Gyro | 13.95

Chicken or shrimp, tomatoes, lettuce, tzatziki, fries

Fried Soft Shell Crab | 13.95

on a brioche, slaw, fries, Cajun sauce

RF Shrimp Burger | 12.95

fried shrimp, lettuce, tomato, Cajun sauce, fries

FRIED ^{AND} GRILLED NC SEAFOOD

Fried: Served with coleslaw & fries Grilled^{GF}: Served with mashed potatoes and zucchini

Add small garden or Caesar salad | 2.95

Shrimp | 20.95 • Sea Scallops | 24.95 • Flounder | 21.95 • Oysters | 24.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SEAFOOD FEATURES

Islander* | 23.95

sea scallops, shrimp, creamy feta, spinach, wine butter sauce, linguini

Seared Tuna Steak (Rare)*^{GF} | 25.95

Asian glaze, wild rice, grilled zucchini

Carolina Crab Cakes | 22.95

peppers, onions, spicy tartar sauce, wild rice, grilled zucchini

Grilled Mahi^{GF} | 23.95

lemon herb, honey chipotle, rice, grilled zucchini

Stuffed Flounder^{GF} | 26.95

mashed potatoes, asparagus

ADD-ONS

Grilled Chicken^{GF} 4.95

Grilled Shrimp^{GF} 9.95

Crab Cake (1) 9.95

Seared Tuna^{GF} 12.95

Grilled Fish Bites 10.95

Fried Oysters 12.95

Seared Scallops^{GF} 12.95





RED FISH GRILL



no. 203.078

DRINK MENU

Since 2011

Wicked Beach 8

Absolut Mandrin, triple sec, grapefruit juice, lime wedge

Hooked Up 8

Cruzan Mango rum, pineapple juice, orange juice, grenadine

Painkiller 8

Spiced rum, pineapple juice, orange juice, coconut cream, nutmeg

Classic Margarita 9

Tequila, Cointreau, housemade sour mix, lime juice

Habanero Margarita 8

Tequila, triple sec, housemade sour mix, habanero syrup, lime

The Old Fashioned 9

Bulleit Rye, simple syrup, dash of bitters with an orange twist

Woodford Fashioned 10

Woodford Reserve, chocolate bitters, black cherries, lemon twist

Bourbon Smash 8

Bulleit, pineapple, ginger ale

Mojito 9

White rum, mint, lime juice, simple syrup, splash of soda

Manhattan 9

Bourbon, sweet vermouth, bitters, black cherry

Red Fish Lemonade 8

Absolut Citron, cranberry lemonade



Moscow Mule 8

Absolut vodka, lime juice, ginger beer

Blueberry Mule 8

Blueberry vodka, lime juice, ginger beer

Kentucky Mule 8

Jim Beam, lime juice, ginger beer

White Cosmo 10

Absolut Citron, Triple Sec, St. Germain elderflower, white cranberry, lemon

Cucumber Collins 9

Gin, lime juice, ginger ale, cucumbers, basil

Whites

Parolvi Pinot Grigio, Italy 7/26

The Seeker Sauvignon Blanc, New Zealand 8/30

Loveblock Sauvignon Blanc, New Zealand 40

Mia Moscato (split), Spain 8

Seven Daughters Moscato, Italy 26

Beringer White Zinfandel, California 7/26

Josh Cellars Rose, California 8/30

Hayes Ranch Chardonnay, California 7/26

La Crema Chardonnay, California 9/34

Cakebread Chardonnay, California 52

Rombauer Chardonnay, California 60

Lue Belaire Rare Brut Rose (1/2 bottle) 26

Nicolas Feuillate Brut Champagne, France 49

Veuve Clicquot Champagne, France 95

Reds

Meiomi Pinot Noir, California 10/38

Belle Glos Pinot Noir, California 48

Gascon Malbec, Argentina 9/34

Canyon Road Merlot, California 7/26

Francis Ford Coppola Diamond Merlot, California 30

Apothic Red, California 7/26

M. David's Earthquake Red Zinfandel, California 38

Domino Cabernet Sauvignon, CA 7/26

If You See Kay Cab Sauvignon, Italy 10/38

Rombauer Cabernet Sauvignon, California 95

Caymus Cabernet Sauvignon, California 110

**BOTTLED &
CANNED**

Bud Light | Budweiser | Michelob Ultra | Modelo Especial | Corona Light | Lagunitas IPA
Bold Rock IPA Cider | Miller Lite | Coors Light | Stella Artois | Guinness