



Restaurant Week Menu
February 4-10, 2019
\$29.99 (plus tax & gratuity)

Choose one from each of the following categories

Appetizers

Caesar Salad

Black Bean Soup

V8 Salad – spring mix, edamame, carrot, cucumber, red onion, corn, goat cheese, roasted tomato vinaigrette

Octopus Escabeche – char grilled octopus, roasted tomatoes, olive tapenade, cilantro, mint

Bean Cake – wild mushroom and garbanzo bean cake, guacamole timbale, tortilla crisps

Smokey Pig – slow roasted pulled pork, vinegar sauce, lightly fried egg

Entrees

Seared Duck Breast – smoked garlic polenta, mire poix relish, cherry balsamic glaze

Fried Chicken – fried airline breast, collard greens, maple chicken jus

Ahi Poke Bowl – marinated ahi tuna, bamboo sticky rice, wakame salad, avocado, radish

Blackened Barramundi – dirty rice, green beans, lemon-Worcestershire butter

Pork Blade Steak – marinated and grilled, roasted fingerlings, red wine reduction, Asiago crisp

Florida Mahi – benne seed crust, kale, tomato vodka coulis

Shrimp and Grits - wild caught domestic shrimp and andouille sausage, Creole cream sauce, creamy tomato grits

Red Fish has been nominated for "Best Shrimp & Grits Restaurant" by USA Today's 10Best Reader's Choice Awards! You can vote for us at www.10best.com/awards/travel

Desserts

Meyer Lemon Tart – blueberry compote, whipped cream

Key Lime Pie – mango and raspberry sauces, whipped cream

Mayan Chocolate Pot du Crème - topped with whipped cream

Tropical Sundae – macadamia and white chocolate blondie, coconut gelato, pineapple

For your convenience, Red Fish adds a 20% gratuity to parties of 6 and more.