
Redfish Seafood Grill

Lunch Specials

add a house salad for \$2.50

Gulf Snapper in Chef's Spicy Sauce - Gulf Snapper in Spicy Black Bean Sauce and Truffle Sauce, . **\$13.95**
Served with Stir Fried Vegetable. (sauce contains peanut)

Bronzini - Roasted Butterflied Bronzini (Mediterranean Seabass), skin on, topped with Crabmeat **\$13.95**
Stuffing in Chipotle and Teriyaki Sauce.

Coho Salmon in Lemon Butter Sauce- - Pan Fried Fresh Baby Coho Salmon, Butterflied, Skin **\$13.95**
on, in Lemon Butter Sauce, served with Asian Sautéed Vegetable.

Grilled Grouper - Fresh Grouper in a Creamy Keylime Sauce **\$13.95**

Shrimp and Grits - Pancetta Grits topped with Sautéed Shrimp **\$13.95**

Spicy Shrimp and Chicken Pasta - Grilled Shrimp and Chicken with fresh hand-cut pasta in Spicy . **\$12.95**
Louisiana Cream Sauce

Tokyo Beef Steak - Grill Flat Iron Steak With Go-Chu-Jang Demi-Gla Sauce Served Sautéed Onions . **\$13.95**
And Bell Peppers, With Parmesan Mashed Potatoes

14 oz Angus Ribeye Steak - Angus Rib-eye Steak with Vegetable and Demi-Glace Sauce **\$19.95**

Beef Short Rib and Pork Belly - Roasted Beef Short Rib topped with Basil Walnut Pesto in Korean . **\$16.95**
Steak Sauce, and 72-hr Sous-Vide Pork Belly in Spicy Roasted Red Bell Pepper Sauce. Served with
Mashed Potato and Asparagus.

Stone Bowl Rice - Rice in Stone Bowl, topped with selected protein, sautéed vegetable, and fried egg, sizzle
with a spicy Asian Miso sauce

Chicken, pan-fried..... \$13.95

Fish, Seared Salmon, Tuna, and White Tuna..... \$14.95

Beef..... \$15.95

18% gratuity will be added to party of 6 guests or more.

Appetizers

Edamame (GF) - Boiled Soy Beans	\$4.50
Chang's Edamame (GF) - Boiled Soy Beans, char-grilled with House-made seasoning	\$5.50
Tempura Fried Shrimp with Southwestern Salsa (6 pcs)	\$10.95
Five-Spiced Fried Calamari	\$9.95
Shrimp Cocktail (6 pcs) - Cold peeled Shrimp served with Cocktail Sauce (GF)	\$9.50
Hot Rock Shrimp - Cajun Fried Rock Shrimp, served over Crispy Rice Noodles, with Chipotle Hoisin Sauce.	\$9.50
Stuffed Mushrooms - 4 Mushroom Caps stuffed with Crabmeat stuffing and Cheese; deep fried. Served with Champagne Cream Sauce.	\$9.95
Crab Puffs - Fried Puffs stuffing with Crab meat, Cream Cheese and Fresh Seasonings, served with Mustard Sauce. 5 Pieces	\$9.95
Jalapeno Poppers - 4 Fresh Jalapeno halves stuffed with Crabmeat, Cream cheese, Peanut Sauce and .. Bacon Bits, Tempura Fried.	\$8.50
Spicy Octopus - Sautéed Octopus with Cherry Tomato, Onion and Green Onion in Spicy Sauce.	\$8.50
Seafood Cocktail - Raw Ahi Tuna, Shrimp, Lump Crabmeat, and cooked Octopus in House-Made Spicy Cocktail Sauce.	\$11.95
Sticky Ribs - 3 Tender Pork Ribs, lightly fried and wok tossed with a citrus soy honey glaze and Sesame ... Seeds.	\$8.95
Spicy Blue Cheese Stuffed Dates (GF) - Bacon Wrapped Spicy Blue Cheese and Candied Pecan stuffed Dates, Baked, 4 Pieces	\$7.95
Ahi Tuna and Watermelon (GF) - Watermelon topped with Raw Ahi Tuna, served with house-made . Candied Wasabi and Lime Vinaigrette	\$9.95
Oyster Rockefeller OR Baked Oysters with Parmesan Cheese Crust (GF)	
1/2 Dozen	\$13.95
One Dozen	\$21.95

Soup

	(Cup)	(Bowl)
Seafood Chowder	\$4.95	5.95
Seafood Gumbo	\$4.95	5.95
Lobster Bisque	\$5.95	6.95

Not all ingredients are listed. Please inform your wait-staff if you have any food allergies

Salads

House Salad	\$3.50
Japanese Seaweed Salad - Seaweed Salad tossed in Sweet Citrus Dressing and Sesame Seeds.	\$4.50
Chuka Salad - Cooked Octopus tossed with Cucumber, Chinese Wood Ear Mushroom and House Special Vinaigrette.	\$4.50
Mesclun Salad - Mixed European Greens, Tomato, in Sesame-Honey Miso Dressing.	\$4.95
Asian Chicken Salad - Roasted Chicken Breast served with European Greens, tossed in Asian Sesame Dressing	\$10.95
Seared Ahi Tuna Salad - Lightly Seared raw Ahi Tuna, Served with Mixed Greens and Seaweed Salad in Ginger Sesame Dressing.	\$15.95
Ahi Tuna and Spinach Salad, aka Tuna Bomb (GFM) - 7 oz Lightly Seared Ahi Tuna (slightly cooked) served with sautéed Spinach, julienned veggies & Mushroom, topped with Chef's Special Spicy Sauce. (Can be made Gluten Free with modified sauces)	\$16.95
Salmon Salad (GF) - Grilled Fresh Salmon over Lettuce, Spring Mixed, Cucumber, Tomato, Feta Cheese with House-made Spicy Ginger Lemongrass Dressing.	\$13.95

Lunch Entrées

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Kalbi Korean Steak - 72-Hours Sous-Vide Bottom Sirloin Steak topped with Kalbi Korean Sauce. Served over Asparagus and Mashed Potatoes.	\$14.95
Cajun Chicken - Cajun style Chicken Breast, served with Corn Maque Choux Sauce and Garlic Mashed Potato	\$11.95
Chicken with Asian Mushroom Sauce - Roasted Natural Chicken Breast in Basil, Cilantro, Thyme and Mushroom Cream Sauce.	\$11.95
Marinated Chicken - Roasted Chicken Breast stuffed with Parmesan Cheese in Lemon Caper Sauce. Served with vegetables.	\$11.95
Fried Chicken Tender - Chicken Tenders fried in Seasoned Batter and served with French Fries.	\$8.95
Blackened Redfish with Chipotle Crabmeat Sauce - Fresh Redfish Filet, blackened. Topped with Spicy Chipotle Crabmeat Sauce; served with Vegetables.	\$14.95
Flounder with Crabmeat Stuffing - Baked Flounder Filet Topped with crabmeat Stuffing in Keylime Sauce.	\$14.95
Baked Salmon in Sizzling Red Pepper Sauce - Served with Vegetables	\$12.95
Gratinee Salmon Carpaccio - Fresh thinly sliced Salmon, baked with Mushrooms and Baby Spinach in a Light Lemon Crème Sauce.	\$11.95
Crispy Fried Catfish and French Fries	\$11.95
Fish and Chips - Crispy Fried Cod Fish and French Fries.	\$11.95
Red Curry Shrimp - Shrimp Stir-Fried with Broccoli in Spicy Thai Basil Red Curry Sauce	\$12.95
Fried Shrimp (6 pieces or 8 pieces) and French Fries	\$10.95/\$14.95
Shrimp with Chipotle Sauce - Shrimp and Seasonal Vegetables Stir-Fried with Chef's Special Chipotle Sauce.	\$12.95
Crab Cake with 3 Shrimp - Baked Crab Cake with 3 Grilled Shrimp in Truffle Sauce.	\$13.95
Seafood Pasta - Shrimp, Bay Scallops, White Fish, and Clam in Champagne Cream Sauce with hand-cut fresh Pasta.	\$12.95

We do not accept checks, Visa/Master/American Express gift cards, and prepaid credit cards.

Nigiri Sushi (2 Pieces)

<i>Ebi (Cooked Shrimp)</i>	\$3.95	<i>Escolar (White Tuna)</i>	\$4.50
<i>Ika (Squid)</i>	\$3.95	<i>Kani (Imitation Crab Meat)</i>	\$3.75
<i>Tako (Cooked Octopus)</i>	\$3.95	<i>Unagi (Baked Fresh Water Eel)</i>	\$4.50
<i>Tai (Red Snapper)</i>	\$4.25	<i>Sake (Salmon)</i>	\$3.95
<i>Saba (Marinated Mackerel)</i>	\$3.95	<i>Maguro (Tuna)</i>	\$4.25
<i>Masago (Flying Fish Roe)</i>	\$3.95	<i>Ikura (Salmon Roe)</i>	\$4.25
<i>Green Tobiko (Wasabi Flying Fish ... Egg)</i>	\$4.50	<i>Hamachi (Yellowtail)</i>	\$4.50
		<i>Blue Fin Tuna, seasonal</i>	\$5.00

Nigiri Sushi Combinations

<i>Five Fish Nigiri Sushi</i> - Tuna, Salmon, Marinated Mackerel, Tai, and Hamachi	\$8.50
<i>12-Piece Combo</i> - Salmon, Tuna, Tai, Tamago, Hokkigai, Cooked Shrimp, and 6pcs Tuna Roll	\$13.95
<i>13-Piece Combo</i> - 2 Pcs each of Salmon, Tuna, Tai, Hamachi, Masago, Shrimp and 1 pc Tako	\$16.95
<i>14-Piece Combo</i> - Salmon, Tuna, Tai, Hamachi, Tako, Salmon Roe, Escolar, Ebi, Saba, Ika, and 4 pcs of baked Eel	\$19.95

Sashimi (4 Pieces)

<i>Sake (Salmon)</i>	\$8.25	<i>Maguro (Tuna)</i>	\$8.75
<i>Hamachi (Yellow Tail)</i>	\$8.75	<i>Escolar (White Tuna)</i>	\$8.95
<i>Tako (Cooked Octopus)</i>	\$8.25	<i>Seared Tuna</i>	\$9.75
<i>Tai (Red Snapper)</i>	\$8.25	<i>Toro - Fatty Tuna</i>	\$16.00
<i>Seared White Tuna</i>	\$9.95		

Sashimi Combinations

<i>9-Piece Combo</i> - (3 pcs each of Tuna, Salmon & Tai)	\$14.95
<i>15-Piece Combo</i> - (3 Pcs each of Tuna, Salmon, Tai, Hamachi & Tako)	\$20.95
<i>21-Piece Combo</i> - (3 Pcs each of Escolar, Ika, Tuna, Salmon, Tai, Hamachi & Tako)	\$25.95
<i>Combination Sashimi (21 Pcs) and House Special Roll</i>	\$31.95

Hand Rolls

<i>Shrimp Hand Roll</i>	\$4.25	<i>Eel Hand Roll</i>	\$4.75
<i>Hamachi Hand Roll</i>	\$4.95	<i>Soft Shell Crab Hand Roll</i>	\$5.95
<i>Spicy Tuna Hand Roll</i>	\$5.95	<i>Tuna Hand Roll</i>	\$5.95
<i>White Tuna Hand Roll</i>	\$5.95	<i>California Hand Roll</i>	\$3.95

**Additional Charges apply to all substitutions for sushi items*
Not all ingredients are listed. Please inform your wait-staff if you have any food allergies*

Warning: Thoroughly cooking foods of animal origin such as Beef, Eggs, Fish, Lamb, Milk, Poultry or Shellfish reduces the risk of Food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Sushi Rolls

House Special Roll (GFM) - Tuna, Kani, Salmon, White Fish, Masago, and Avocado **\$11.95**

Spicy Tuna Roll (GF) - Tuna with Chili Paste, Cucumber, Avocado, topped with Masago **\$12.95**

California Roll - Snow Crab, Kani, Avocado, and Cucumber, topped with Masago **\$9.50**

Rainbow Roll - Snow Crab, Kani, Avocado, Cucumber, and Masago, topped with Avocado, Salmon, **\$11.95**
Tuna, and White Fish

Hot Sea Monster Roll - Tuna, Kani, Salmon, White Fish, Masago, Avocado, Jalapeno, Cream **\$13.95**
Cheese, Mayo, topped with Teriyaki and Spicy Sauce.

Crazy Roll - Tempura Shrimp, Spicy Tuna, and Cucumber, topped with Masago **\$11.95**

NYC Roll - Tempura Shrimp, Masago, Avocado, Jalapeno, Cream Cheese, and Mayo, topped Kani, **\$11.95**
Spicy Sauce and Teriyaki Sauce.

Redfish Roll (GF) - Spicy Tuna Roll and Cucumber topped with Salmon and Avocado **\$13.95**

Happy Roll - Tempura Shrimp, Avocado, Masago, Jalapeno, Cream Cheese, and Mayo; topped with **\$12.95**
Avocado, Kani, Teriyaki Sauce and Seaweed Salad

😊 **Shaggy Dog Roll** - Tempura Shrimp, Avocado, Masago, Mayo and Cream Cheese, topped with Kani, . **\$12.95**
Eel Sauce, Mayo and Spicy Mayo

😊 **Crunchy Roll** - Fried Snapper, Snow Crab, Unagi, Kani, Tempura Shrimp, Jalapeno, and Cream **\$13.95**
Cheese; Tempura Deep Fried and topped with Teriyaki Sauce, Sweet and sour and Hot Sauce

Hot Chic Roll - Salmon Mousse and Chili Paste Roll, Kani, Mayo, Jalapeno, and Avocado; topped **\$13.95**
with Salmon, White Fish, Tuna, Red and Green Masago, and Salmon Roe; topped with Chipotle and Balsamic Vinegar Sauces

Fish Lover - Fried Bay Snapper, Spicy Tuna, Jalapeno, Smoked Crab and Avocado; topped with **\$13.95**
Salmon and Ginger Scallion Pesto; slightly roasted.

The Samurai Roll - Tuna, Avocado, Jalapeno, Cream Cheese, and Snow Crab; lightly fried; served **\$14.95**
over Key Lime Sauce and Hot Sauce.

Eel Lover - Fried Bay Snapper, Spicy Tuna, Jalapeno, Smoked Crab and Avocado; topped with baked .. **\$14.95**
Eel

Texas Roll - Fried Crawfish, Teriyaki Baked Eel, Mayo, Chili Paste, Tempura Crunch and Avocado; **\$13.95**
topped with Spicy Tuna. Seared, topped with Mayo.

Fire Cracker Roll (GFM) - Spicy Salmon, topped with Spicy Tuna, Spicy Mayo, Teriyaki Sauce, **\$13.95**
Chipotle Sauce and Tempura Crunch. (GF without Tempura Crunch)

😊 **Silver King Roll** - Tempura Shrimp, Cream Cheese, Avocado, and Mayo; topped with King Crab, **\$14.95**
White Tuna, Hamachi, Salmon, Teriyaki Sauce and Spicy Mayo. Baked.

Rolita's Roll - Tuna, Kani, Spicy Scallop, Avocado, lightly sprinkled with Tempura Crunch inside and .. **\$13.95**
topped with Salmon and Chef's Special Spicy Sauce

The Ya Ya Roll (GF) - Avocado, Tuna, Spicy Mayo, Jalapeno, wrapped in Soy Paper, topped with **\$14.95**
Tuna, Crispy Pork Rind and house made Special Hot Sauce (spicier than normal hot sauce).

The White Dragon Roll - Spicy Tuna, and tempura shrimp on half roll. Soft shell crab and Snow **\$14.95**
Crab on the other half; topped with White Tuna and Chef's Special Sauces. Dusted with Tempura Crunch

HOT SPICY 911 Roll - Spicy Salmon, Cream Cheese, Swiss Cheese, House-Made 911 Hot Sauce; Deep Fried, topped **\$15.95**
with Avocado, Tuna, Teriyaki Sauce, 911 Hot Sauce, and Jalapeno. (Sold as is, no return, no Substitutions. WARNING: This roll contains an excessive amount of spicy ingredients. We will not be held responsible for those who consume this sushi roll.)
