

Appetizers

- Blue Crab Dip*... rich and creamy, served with tortilla chips and pressed Cuban bread 9
- Shrimp Spring Rolls*... crispy spring rolls with spicy sambal sauce and basil oil 8
- Short Rib Wellington*... braised all natural short ribs in a wild mushroom, foie gras and Madeira reduction 12
- Crispy Calamari*... served with a smoked tomato sauce 10
- Tuna Tartar*... edamame wasabi wonton and seaweed salad 10
- Cheese Selection*... a collection of international cheeses, fresh fruits, nuts, and crisp baguette 12
- Smoked Salmon Flatbread*... house smoked salmon, onions, and lemon caper crème fraîche 11
- Asian Pork Meatball Skewer*... pickled vegetables and Thai chili aioli 9
- Red, White & Blue Fried Oysters*... Carolina blue corn meal crusted oysters with blue cheese fondue and buffalo sauce 11

Soups & Salads

- Soup du Jour*... Chef's daily creation 6
- Cuban Black Bean Soup*... traditional with smoked pork, sour cream, red and green onions 6
- House*... carrots, Monterey jack cheese and grape tomatoes over a bed of mixed greens 6
- Red Fish Caesar*... crispy romaine hearts with shaved parmesan and garlic crostini 7
- Bacon Bleu Cheese*... spinach, eggs, red onion, crispy bacon and crumbled bleu cheese with warm bacon vinaigrette dressing 8
- Southwestern Wedge*... roasted corn, pico de gallo, avocado, smoked cheddar and tortilla straws served with chipotle ranch dressing 8
- Goat Cheese*... mixed greens, roasted beets, shaved red onion, fried goat cheese, candied pecans with citrus vinaigrette 9

Redz Burgers

all Redz burgers are served on Ciabatta rolls with Vidalia onion relish, steak fries and tomato ketchup

- Kobe Beef Burger with Foie Gras*... 100% fresh ground Kobe beef with Hudson Valley foie gras, truffles, pepper jack cheese and crispy onions, served with port demi-glace 25
- Cajun Shrimp and Lobster Burger*... thick chunks of Maine lobster mixed with shrimp, fresh lemon and herbs, accented with Louisiana Bayou sauce 24

Voted "Best Burger" by the readers of Hilton Head Monthly Magazine

***We strive to provide our customers with the freshest ingredients and whenever possible serve:

... vegetables from our garden, Bear Island Farms, and other local farmers

... fish caught locally and in the wild

... natural or free range meats.

***We recycle with Fischer Recycling and some of our glasses are made from recycled wine bottles.



For your convenience, **red fish** adds an 18% gratuity to separate checks and to parties of six or more.

~ Naked Dinner ~

We will gladly prepare your selection "naked," grilling it with only extra virgin olive oil, lime & garlic

Entrées

Lowcountry Shrimp and Grits... served with chorizo gravy and fried okra over a bed of sautéed kale 24

Latin Ribs... guava orange barbeque sauce, served with sweet potato fries and jicama slaw 25

Grilled Sea Bass... MSC-certified Chilean Sea Bass finished with a wasabi cream sauce and soy glaze, served on a bed of udon noodles with wakame salad *Market Price*

Brick Chicken... lemon herb brined Ashley Farms all natural chicken served over mashed potatoes and mixed vegetables with a roasted garlic jus 23

Seared Jumbo Scallops... lobster macaroni and cheese, asparagus and crispy prosciutto 29

Berkshire Pork Chop... 12 oz. all natural bone-in grilled pork chop over stone ground grits and sautéed kale topped with pear relish 30

Blackened Mahi Mahi... topped with mango avocado salsa, jasmine rice and mixed vegetables 26

Jumbo Lump Crab Cakes... chipotle aioli and roasted corn salsa, served with jasmine rice and asparagus 28

Grilled 16 oz. Kansas City Strip... Creole seasoned bone-in Angus steak, hand cut truffle fries, sautéed spinach and bleu cheese fondue 33

All Natural 9 oz. Center Cut Filet Mignon... served with caramelized onion demi glace, mashed potatoes, roasted tomatoes and sautéed spinach 36

Vegetable Strudel... Boursin cheese and balsamic grilled vegetables rolled and baked in a phyllo crust on a bed of asparagus with red pepper coulis 21

Add to your Entrée

Lobster Macaroni & Cheese 10

Sautéed Local Kale 6

Red Fish Boursin Cheese Grits 6

Pan Seared Foie Gras 10

Truffle Steak Fries 6

Sweet Potato Fries 6

Winner of 2008's Taste of the Season
Voted "Best Wine Selection" by the readers of *Hilton Head Monthly Magazine*

Red Fish Wine Shop boasts over 1,300 wines
Make a selection to enjoy at your table
A corkage fee will be added

Thank you for silencing your cell phone in the dining room.

Split plate charge \$5 No substitutions please.