

Early Dining Menu

To Start

Your choice of:

Soup du Jour, Black Bean Soup, Caesar Salad or House Salad

Entrées

Liberate your entrées. We will gladly prepare your grilled selections "Naked" if you like, using only extra virgin olive oil, lime and garlic!

Broiled Tilapia Topped with pineapple & crabmeat, rice and vegetables

Coconut Fried Shrimp Jalapeño orange marmalade, rice and vegetables

Grilled Salmon Local honey lime peppercorn glaze, garlic mashed potatoes and vegetables

Lowcountry Shrimp and Grits Chorizo gravy and fried okra over a bed of sautéed kale

Braised Beef Short Ribs Caramelized mushrooms and onions in a pan gravy over orecchiette pasta with sour cream and chives

Latin Ribs Half rack with quava orange barbeque sauce, served with sweet potato fries and jicama slaw

Baked Chicken Pot Pie Carrots, celery, onions, peas, potatoes and roasted chicken in a creamy velouté topped with puff pastry

\$14.95

RED FISH IS PLEASED TO OFFER A COMPLIMENTARY GLASS OF CHEF'S SELECTION
RED OR WHITE WINE, ICED TEA OR LEMONADE

Chef's nightly specials & regular menu are available

Sorry, no split plate or substitutions

Nightly Hours for Early Dining- 5-5:45