

# Appetizers

## HOT & COLD

- SHRIMP COCKTAIL** 12.95  
SERVED WITH AVOCADO TARTARE
- P.E.I. MUSSELS POT** 14  
ATLANTIC MUSSELS, PARSLEY, WHITE WINE, GARLIC, THYME REDUCTION OR ARRABBIATA SAUCE, OLIVES, CAPERS, TOMATO AND CHILI
- LIGHTHOUSE SEAFOOD TOWER** 82  
SHRIMP, OYSTERS, MUSSELS, KING CRAB LEGS, COCKTAIL SAUCE, MARIEROSE, MIGNONETTE AND MANGO MUSTARD SAUCE
- CEVICHE** 12.95  
CHOICE OF SAUCE CLASSIC LECHE DE TIGRE, ROCOTO PEPPER, OR AJI AMARILLO PEPPER

## DEEP FRIED

- FRIED CALAMARI** 11  
ARRABBIATA AND GINGER SAUCE
- JB FRIED OYSTERS** 13.95  
SERVED IN A SHELL WITH SCOTCH BONNET AIOLI AND FRUIT SALSA (HALF A DOZEN)
- SEAFOOD JALEA** 32  
CATFISH, SHRIMP & CRAWFISH.

## Soup & Salad

- CLAM AND CONCH CHOWDER** 9  
SERVED IN FRENCH BREAD BOWL
- CREAMY SEAFOOD CHOWDER** 19  
SERVED IN FRENCH BREAD BOWL
- SHRIMP GUMBO** 9
- MANGO AVOCADO LOBSTER SALAD** 14  
CARIBBEAN LOBSTER MEDALLIONS, HEIRLOOM TOMATOES, FRISEE, MANGO, CARAMELIZED ONIONS, HARD BOILED EGGS, AVOCADO AND WHITE BALSAMIC DRESSING
- KALE & SHAVED BRUSSEL SPROUT SALAD** ✓ 10  
DRIED CRANBERRIES PICKLED, ASIAN PEAR, WITH PUMPKIN SPICE DRESSING
- CRUNCHY CRAB SALAD** 12.95  
CUCUMBERS DAIKON, GALA APPLE, TEMPURA FLAKES, PRESERVED LEMON DRESSING AND UNAGI
- CITRUS QUINOA SALAD** ✓ 11  
BELL PEPPERS, RED ONIONS, CASTELLANO ORANGES, CILANTRO, LIME JUICE AND OLIVE OIL
- BABY ROMAINE SALAD** ✓ 9  
HERB PARMESAN TUILE, CAESAR DRESSING, SHAVED PARMESAN CHEESE

## Pasta

- WILD MUSHROOM PEA RISOTTO** ✓ 16
- LAS OLAS TAGLIOLINI** 22  
FRESH SAFFRON GRAPE TOMATOES, WHITE WINE, CHILI FLAKES, CILANTRO, SHALLOT REDUCTION SHRIMP, MUSSELS AND CLAMS.
- SHRIMP FETTUCCINE** 22  
CREAMY LOBSTER BISQUE SAUCE, MADAGASCAR PEAS AND AGED PARMESAN CHEESE.
- LIGURIAN PASTA** 22  
OCTOPUS, CALAMARI, CLAMS, LINGUINE PASTA, LIGURIAN SAUCE, BASIL, AGED PARMESAN AND FRANTOIA OIL

**FOOD KEY**  
VEGAN ✓ VEGETARIAN ✓

## Main Courses

- BAKED MAINE LOBSTER TAIL** (COMES WITH 2 SIDES) 26  
CREAMY WHITE CORN POLENTA, RED WINE AND GUMBO SAUCE
- RED PANKO CRUSTED FAROE ISLANDS SALMON** (COMES WITH 2 SIDES) 22  
CARROT FREEKEH, PERSIMMON, UPLAND CRESS AND LILLET ROUGE
- GRILLED CORVINA** (COMES WITH 2 SIDES) 20  
ROASTED BUTTERNUT SQUASH, BRUSSEL LEAVES, LEMONGRASS, COCONUT MILK AND TURMERIC EMULSION
- WHOLE FRIED CARIBBEAN RED SNAPPER** (COMES WITH 2 SIDES) 28  
SCOTCH BONNET ESCOVITCH, JAMAICAN STYLE
- GRILLED SPANISH PULPO** (COMES WITH 2 SIDES) 18.95  
CHIMICHURRI ANTICUCHO, OLIVE GREMOLATA AND ROASTED GRAPE TOMATOES
- PAELLA ALA RED FISH BLEU FISH** (IRANIAN SAFFRON) (SERVES 2 PEOPLE) 28  
SERVED WITH MUSSELS, CLAMS, SHRIMPS, PULPO AND CALAMARI.
- NY STRIP STEAK 16oz.** (COMES WITH 2 SIDES) 28
- BONE IN RIB EYE 16oz.** (COMES WITH 2 SIDES) 28
- MOROCCAN CHICKEN** 20  
SLOW COOKED HALF CHICKEN WITH PRESERVED LEMONS, CASTELVETRANO GREEN OLIVES, FINES HERBS AND FRESH IRANIAN SAFFRON

## Sides

FINES HERBS SAUTÉED MUSHROOMS	5
BRUSSEL SPROUTS PANCETTA	5
RED BLISS MASHED POTATO	5
TRUFFLE MAC N' CHEESE	5
STEAMED VEGGIES	5
SAUTÉED GREEN BEANS	4
WHITE OR BROWN RICE	4
FRESH CUT FRIES	4
CREAMED SPINACH	4
CREAMED CORN	4
ELOTES	9

## Build Your Own Seafood Boil

All seafood items are sold seasonally at Market Price (MP) per pound (/lb.)

### Step 1 Pick Your Mix:

KING CRAB LEGS  
WHOLE DINGINESS CRAB  
SHRIMPS (HEAD ON OR NO HEAD)  
CRAW FISH  
CLAMS  
MUSSELS  
LOBSTER TAIL  
WHOLE MAINE 1 LB - 3 LB LOBSTER

### Step 2 Add Ons:

CORN ON THE COB \$0.75  
SAUSAGE \$0.75  
\$0.50 POTATO

### Step 3 Make Your Taste:

LEMON PEPPER  
GARLIC BUTTER  
RED FISH BLEU FISH CAJUN

### Step 4 Pick Your Spice Level:

LEVEL 1: SASSY  
LEVEL 2: DYNAMITE FIRE  
LEVEL 3: DRAGON FIRE

### On The Side:

GARLIC PASTA \$4  
CRAB FRIED RICE \$5  
CAJUN GARLIC FRIES \$4

## Featured Desserts

KEY LIME PIE	7
CHOCOLATE CAKE	8

Ask your server for the complete dessert menu.

## STREET FOOD STYLE

All seafood items are sold seasonally at Market Price (MP) per pound (/lb.)

### CHEESY CAJUN LOBSTER FRIES

GRILLED OR FRIED WHOLE LOBSTER OVER BIG FRESH CUT FRIES TOPPED WITH CHEESE

### LOBSTER PASTA

LINGUINE PASTA, HOUSE-MADE TOMATO SAUCE WITH GRILLED OR FRIED LOBSTER

### LOBSTER FRIED RICE

GRILLED OR FRIED LOBSTER OVER OCTOPUS, SHRIMP, CALAMAR, RICE, EGGS AND GREEN ONIONS

### LOBSTER & SHRIMP BURRITO

SAUTÉED ONIONS, TOMATOES, FRIES, FRESH JALAPEÑO, FRIED EGG AND SPICY MAYO

**ASK US ABOUT OUR DAILY SPECIALS!**



### PRIVATE PARTIES

ASK ABOUT OUR PRIVATE PARTIES

### CONTACT US

INFO.REDFISHBLEUFISH@GMAIL.COM

### FOLLOW US

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RED FISH BLEU FISH

20% GRATUITY WILL BE ADDED TO GROUPS OF 4 OR MORE  
2 HOUR SEATING LIMIT WE HOLD RESERVATIONS FOR 15 MINUTES  
NO SEPARATE CHECKS UP TO 4 CARDS FOR PAYMENT  
CORK AGE FEE APPLIES FOR ALL ALCOHOLIC BEVERAGES  
(ASK YOUR SERVER FOR DETAILS)

### CONSUMER ADVISORY

Alert your server if you have special dietary requirements!  
Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

