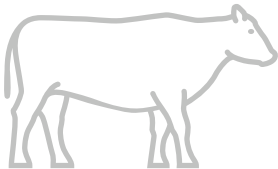


REDFIN

DINNER



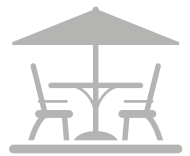
100% ANGUS BEEF



ULTRA-CHILLED BEER



WOOD-BURNING GRILL



DINING AL FRESCO

HAND-CUT IN-HOUSE
100%
FRESH
FISH DELIVERED DAILY

RedFin Seafood Kitchen - A True "Four Points" Story

RedFin Kitchen opened in 2015 with a goal to provide great fresh food and drinks in a casual environment to the four points area. We knew we wanted to be different and add a little Southern and New Orleans flair along with the areas only full oyster bar featuring a variety of gulf and east coast oysters.

Chef Mario Rodriguez previously the executive banquet chef at the W Hotel has put together great menu items along with weekly specials to keep things fresh and interesting. We also feature weekly drink specials, craft cocktails and local craft beers served from our ultra chilled draft beer system.

RedFin offers fresh seafood and oysters delivered daily. RedFin also goes beyond the seafood options, as we offer steaks, burgers, pork, and chicken all prepared on a wood fire grill. We also serve a savory selection of fresh sandwiches, wraps, soups and salads made with fresh Texas fruits and vegetables.

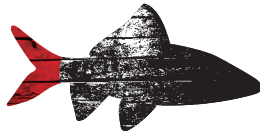
RedFin is happy to offer "to-go" orders, eagerly accommodates large parties for lunch or dinner, and features great Happy Hour specials.

The interior includes Texas history with reclaimed wood from the original Chicken Ranch and the Train Depot in La Grange, Texas. The owners hand-picked and transformed the beautiful reclaimed wood you see in the restaurant.

RedFin has received many accolades along the way. We have stellar ratings from Austin Food Magazine and Lake Travis Lifestyle.

RedFin has also been voted one of the top 15 restaurant patios in Austin!!








REDFIN

Appetizers

| | |
|---|-------------|
| Mexican Ceviche marinated fish & shrimp, fresh crispy tostadas   | 10 |
| Peel & Eat Shrimp spicy cocktail sauce 6 or 12 count   add "Firecracker" | 6/12 1/2 |
| Oysters on the Half-Shell 6 or 12 count  Cocktail sauce & horseradish or mignonette <i>Ask your server for oysters in-house</i> | mkt |
| Wood-Fire Grilled Oysters (6ct) herb butter, salsa morita, cilantro, smoked sea salt   | 14 |
| Shishito Peppers with lime, cilantro, smoked sea salt | 7 |
| Fried Green Tomatoes with spicy remoulade | 8 |

Soups & Salads

Add grilled chicken +4, shrimp +5, tuna +6, scallops +6, salmon +8

| | |
|---|------------------------------|
| Shrimp & Andouille Gumbo  sub grits | cup 6/bowl 9 cup 1/bowl 2 |
| Roasted Corn & Poblano Chowder with shrimp  | cup 6/bowl 9 |
| Grilled Chicken Tortilla Soup shredded chicken, roasted corn, avocado, tortilla strips, Monterey Jack and Cheddar cheese | cup 5/bowl 7 |
| Wedge Salad apple smoked bacon, blue cheese crumbles, pickled red onion, candied spiced pecans, blue cheese mousse  | 9 |
| Caesar Salad Romaine, croutons, parmesan cheese, tomatoes, caesar dressing | 7 |
| Mediterranean Salad Romaine and Iceberg Mix, cucumbers, tomatoes, red onions, feta cheese, mint leaves with crushed pita chips with a za'atar spice dressing | 9 |
| Spinach & Berry Salad spinach, peppered strawberries and blackberries served with a strawberry balsamic dressing and a warm brie cheese crostini | 9 |
| House Salad local greens, tomatoes, house made croutons, feta crumbles, spiced sunflower seeds, cucumber, kalamata olives, red wine vinaigrette | 8 |
| Side House Salad | 5 |

| | |
|--|----|
|  Crab Hushpuppies spicy remoulade | 8 |
| Spiced Fried Oysters bacon-jalapeno aioli  | 10 |
| Fried Pickles blackened ranch | 8 |
| Pan-Seared Crab Cake wild arugula pesto, tomato-shallot salad | 12 |
| Fried Calamari & Okra with Meyer lemon aoli | 11 |
| Seared Sesame Crusted Tuna wasabi aioli, crispy wonton or cucumber | 10 |
| Crispy Mini Short Rib Tacos black bean puree, cotija cheese, cilantro, salsa roja | 9 |
| Deviled Eggs with crispy bacon  2 each | |

Sandwiches & Wraps

All sandwiches served with house fries. Gluten-free buns are available (add \$1).

| | |
|--|----|
|  Blackened Redfish Sandwich focaccia, apple-fennel slaw, fried green tomato, spicy remoulade | 14 |
| Wood-Fire Grilled Burger brioche bun, bacon, cheese, mixed greens, jalapeno aioli, fried egg | 13 |
| Fried Shrimp or Oyster Po-boy focaccia, fennel slaw, pickles, spicy remoulade or bacon jalapeño aioli | 10 |
| Grilled Chicken Caesar Wrap served on a wheat tortilla, chopped romaine, croutons, parmesan cheese, bacon with jack and cheddar cheese, blackened ranch | 9 |
| Buffalo Chicken Ranch Wrap served on a wheat tortilla, romaine, chopped romaine, croutons, parmesan cheese, and bacon with jack and cheddar cheese, blackened ranch  | 9 |

 Signature Dish  Gluten Free  Spicy  Vegan

Like to party? We do!

Contact us for your next celebration, office happy hour, holiday get-together or catering needs. We even have a private dining room! info@redfinseafoodkitchen.com or 512-428-5885.



REDFIN


Entrées - From the Sea

Blackened Redfish cilantro-lime basmati rice, sautéed French green beans, lemon beurre blanc  19
Topped with Crawfish Étouffée +4

Pasta Marisco mussels, shrimp, scallops, mesquite-smoked tomato cream sauce, linguine with garlic bread 19
Sub grilled chicken 15

Fried Catfish house fries, jalapeno tartar sauce
Sm (3 pcs)/Lg (5 pcs) 8/13

Fried Shrimp - Sm (4 pcs)/Lg (7 pcs) 9/15
Combo 2 fillets & 2 shrimp 12
Combo 2 fillets & 4 shrimp 16

Texas Spicy Mussels chorizo, grilled sourdough  14

Crawfish Étouffée basmati rice 8/15

Grilled Shrimp & Grits white cheddar grits, sautéed kale, smoked tomato beurre blanc 18
Add Diablo +2

Wood-Fire Grilled Scottish Salmon cilantro-lime chimichurri, white cheddar grits, blackened brussels sprouts  21


Pasta Frontera Mussels, shrimp, house tomato-basil compote, arugula, capers, pepper flakes, evoo, with garlic bread 17
Sub chicken 15

Pepita Crusted Mahi-Mahi roasted poblano-tomatillo salsa, Mexican street corn 22

Fruitti di Mare filet of fish, blackened scallops, grilled shrimp, sautéed mussels in a spicy tomato saffron fennel infused broth, grilled sourdough  23




Entrées - From the Land

Braised Short Rib red wine reduction, spicy spinach, whipped potatoes  21

Grilled Filet of Beef 6 oz., chimichurri, grilled asparagus, whipped potatoes  26
add grilled shrimp 5

Grilled Ribeye 12 oz., soy-caramel emulsion, whipped potatoes, grilled vegetable medley  23

Grilled Chicken Breast lemon-fennel jus, cilantro-lime basmati rice & french green beans 16

Quinoa spicy tikka masala sauce, wood-fire grilled vegetables    14
Add grilled chicken 4, shrimp 5, tuna 6, scallops 6, salmon 8

Pan Roasted Pork Chop with apple fennel jus, sourdough, wild mushroom, bacon dressing with herbs 18

Blackened Pork Tenderloin with white cheddar grits, sautéed french green beans and smoke tomato beurre blanc with scallions 16

Grilled Mini-Meatloaf with poblano cream sauce, whipped potatoes, French beans with crispy onions 15

South of the Border

All orders come with 5 mini-tacos, Cilantro Lime Basmati Rice & black beans. Add Mexican Street Corn for just \$ 3.00

Pork Carnita Tacos in salsa verde with cotija cheese, cilantro and pepitas with lime crema 12

Short Rib Tacos with avocado, pico de gallo, cotija, salsa roja, and cilantro 15

Blackened Lime Shrimp Tacos with slaw, avocado, salsa, and cilantro 14

Chipotle Shredded Chicken Tacos with avocado, slaw, lime crema, and cilantro 12

Grilled Mahi Mahi Fish Tacos salsa roja, lime crema, avocado, cilantro, spiced pepitas  15

 Signature Dish  Gluten Free  Spicy  Vegan

We proudly serve the freshest products from local growers and businesses. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

House Specialties

| | |
|---|---|
| Red French 15 gin, elderflower liqueur, lime, champagne, fresh mint | 9 |
| Old Fashioned rye whiskey, bitters, simple syrup, club soda garnished with cherry & orange twist | 9 |
| Salty Fin Ruby Red Deep Eddy vodka, fresh squeezed grapefruit | 8 |
| Mosow Mule vodka, lime juice, ginger beer in a copper mug | 9 |

Martinis

| | |
|---|---|
| Dirty Trio gin, vermouth, olive juice, olive trio (jalapeño, blue cheese, pearl onion) | 9 |
| Cucumber gin with basil and cucumber | 9 |
| Lu Lu's Lemondrop vodka, fresh squeezed lemon juice, Cointreau, simple syrup, sugar on rim | 9 |
| Cosmopolitan vodka, triple sec, cranberry juice, and lime juice | 9 |
| Manhattan bourbon, bitters, sweet vermouth, cherry | 9 |

South of the Border

| | |
|---|---|
| Add top shelf to any 'Rita | 3 |
| House Margarita (frozen or on the rocks) 100% agave tequila, house mix | 5 |
| Original Margarita tequila, fresh squeezed lime, Cointreau & agave nectar | 8 |
| Skinny Rita tequila, fresh squeezed lime & Cointreau | 8 |
| Mexican Martini tequila, fresh squeezed lime & orange juice, triple sec, jalapeño olives | 9 |
| Sangria rum, vodka, house wine & fresh fruit | 7 |

Whites

| | |
|-------------------------------------|-------|
| House White | 6 |
| Chardonnay | |
| Eve, Washington | 8 24 |
| La Crema, Sonoma Coast | 13 40 |
| Joel Gott, California | 11 32 |
| Sauvignon Blanc | |
| Simi, Sonoma | 9 27 |
| Kim Crawford, New Zealand | 12 36 |
| Other Whites | |
| Pighin Pino Grigio, Italy | 11 33 |
| Kim Crawford, Rose, New Zealand | 29 |
| Santa Margarita | |
| Pino Grigio, Italy (1/2 bottle) | 22 |
| Kung Fu Girl, Riesling | 27 |
| Sparkling | |
| House Champagne | 6 |
| Mionetto Prosecco, Italy | 8 |
| Mumm Napa Brut NV, California | 45 |
| Perrier Jouet Grand Brut NV, France | 75 |

Reds

| | |
|---------------------------------------|-------|
| House Red | 6 |
| Cabernet Sauvignon | |
| Estancia, Paso Robles | 9 27 |
| Hess Shirt Tail, Monterey, CA | 12 39 |
| Decoy, California | 45 |
| Rodney Strong, Sonoma County, CA | 49 |
| Malbec | |
| Amalaya, Argentina | 8 24 |
| Colome, Argentina | 36 |
| Pinot Noir | |
| Mark West, California | 7 21 |
| A to Z, Oregon | 12 36 |
| Penner-Ash, Willamette Valley, WA | 99 |
| Other Reds | |
| Seven Falls Merlot, Wahluke Slope, WA | 10 29 |
| Boom Boom Syrah, Columbia Valley, WA | 11 33 |

Local Wines

Ask your server

Specialty Drinks

(see chalkboard)

Oyster Shooters

| | |
|-------------------------------------|---|
| Vodka, Bloody Mary, or Tequila Lime | 4 |
|-------------------------------------|---|

Non-Alcoholic Drinks

| | |
|--------------------------------|-----|
| Iced Tea, Coffee & Soft Drinks | 2.5 |
| Maine Root products | |
| Kids Cup/Juice Box | 1 |

Beer

| | | | | | |
|---------------------|-----|----------------|------|------------------------|------|
| Bud Light | 3.5 | Coors Light | 3.75 | Modelo Especial | 3.75 |
| Dos XX | 4.5 | Budweiser | 3.75 | Firemans 4 | 5 |
| Austin Amber | 5.5 | Miller Lite | 3.75 | Stash IPA | 5.5 |
| Fire Eagle IPA | 5.5 | Michelob Ultra | 3.75 | Dogfish Head 60min IPA | 6 |
| Pearl Snap Pilsner | 5.5 | Lone Star | 3.75 | Heineken | 5 |
| Live Oak Hefeweizen | 5.5 | Tecate | 3.75 | Stella Artois | 5.5 |
| | | Shiner Bock | 3.75 | Omission IPA | 5.5 |

* Seasonal Taps & Additional Beers - Ask Your Server