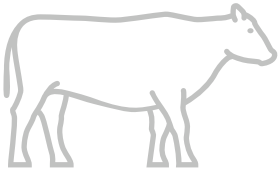


# REDFIN

## LUNCH



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.

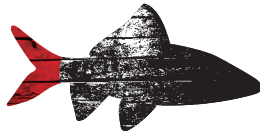
RedFin is happy to offer "to-go" orders, eagerly accommodates large parties for lunch or dinner, and features great Happy Hour specials.

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

<b>Mexican Ceviche</b> marinated fish & shrimp, fresh crispy tostadas ☒🔥	10	<b>Crab Hushpuppies</b> spicy remoulade	8
<b>Peel &amp; Eat Shrimp</b> spicy cocktail sauce 6 or 12 count ☒🔥	6/12	<b>Spiced Fried Oysters</b> bacon-jalapeno aioli 🔥	10
add "Firecracker"	+1/2	<b>Fried Pickles</b> blackened ranch	8
<b>Oysters on the Half-Shell</b> 6 or 12 count ☒	mkt	<b>Pan-Seared Crab Cake</b> wild arugula pesto, tomato-shallot salad	12
<i>Ask your server for oysters in-house</i>		<b>Fried Calamari &amp; Okra</b> with Meyer lemon aoli	11
<b>Wood-Fire Grilled Oysters</b> (6ct) herb butter, salsa morita, cilantro, smoked sea salt ☒🔥	14	<b>Seared Sesame Crusted Tuna</b> wasabi aioli, crispy wonton or cucumber	10
<b>Shishito Peppers</b> with lime, cilantro, smoked sea salt	7	<b>Crispy Mini Short Rib Tacos</b> black bean puree, cotija cheese, cilantro, salsa roja	9
<b>Fried Green Tomatoes</b> with spicy remoulade	8	<b>Deviled Eggs</b> with crispy bacon ☒	2 each

## Soups & Salads

**Salads:** add grilled 5 oz Chicken \$ 4, 4 jumbo shrimp \$5, 4 oz salmon \$ 6, 3 blackened seared scallops \$5

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



**REDFIN**

## 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

**Tandoori Chicken Wrap** served on Na'an Bread with hummus, feta, arugula, and fried chick peas 9

**Grilled Vegetable Wrap** on Na'an Bread, hummus, feta, arugula, fried chick peas with marinated grilled vegetables 9

## Lunch Entrées

**Tandoori Chicken** with Tikka Masala sauce served with Basmati Rice and French green beans 🔥 10

**Grilled Herb Marinated Chicken Breast** with rustic ratatouille with balsamic gastrique and French green beans 10

**Grilled Scottish Salmon** topped with raw shaved fennel slaw with stewed green lentils 13

**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

**Crawfish Étouffée** basmati rice 8/15

**Texas Spicy Mussels** chorizo, grilled sourdough 🔥 14

## South of the Border

All orders come with 4 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 10

**Short Rib Tacos** with avocado, pico de gallo, cotija, salsa roja, and cilantro 13

**Blackened Lime Shrimp Tacos** with slaw, avocado, salsa, and cilantro 12

**Chipolte Shredded Chicken Tacos** with avocado, slaw, lime crema, and cilantro 10

**Grilled Mahi Mahi Fish Tacos** salsa roja, lime crema, avocado, cilantro, spiced pepitas ☒ 13

➤ 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](mailto:info@redfinseafoodkitchen.com) or 512-428-5885.

## House Specialties

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

## Whites

House White	6
<b>Chardonnay</b>	
Eve, Washington	8 24
La Crema, Sonoma Coast	13 40
Joel Gott, California	11 32
<b>Sauvignon Blanc</b>	
Simi, Sonoma	9 27
Kim Crawford, New Zealand	12 36
<b>Other Whites</b>	
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
<b>Sparkling</b>	
House Champagne	6
Mionetto Prosecco, Italy	8
Mumm Napa Brut NV, California	45
Perrier Jouet Grand Brut NV, France	75

## Martinis

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

## Reds

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

## Beer

Bud Light	3.5
Dos XX	4.5
Austin Amber	5.5
Fire Eagle IPA	5.5
Pearl Snap Pilsner	5.5
Live Oak Hefeweizen	5.5

Coors Light	3.75
Budweiser	3.75
Miller Lite	3.75
Michelob Ultra	3.75
Lone Star	3.75
Tecate	3.75
Shiner Bock	3.75

## South of the Border

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

## Local Wines

Ask your server

## Specialty Drinks

(see chalkboard)

<b>Oyster Shooters</b>	
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

Modelo Especial	3.75
Firemans 4	5
Stash IPA	5.5
Dogfish Head 60min IPA	6
Heineken	5
Stella Artois	5.5
Omission IPA	5.5

\* Seasonal Taps & Additional Beers - Ask Your Server