

THESE ITEMS AVAILABLE 11:30AM-3:00PM

## Lunch Entrées To-Go

- 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
- 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



**REDFIN**

## To-Go Menu

Order by Phone: 512-428-5885

Order Online: [eat24.com](http://eat24.com)

yelp  **EAT24**

## 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 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
- Chipolte 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



8300 N FM 620 | Bldg L, #800 | Austin, TX 78726 | Trails @ 620

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.

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.

[redfinseafoodkitchen.com](http://redfinseafoodkitchen.com)

Follow us on



 Signature Dish  Gluten Free  Spicy  Vegan

Prices and items are subject to change.

### 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!!**

## Appetizers

<b>Mexican Ceviche</b> marinated fish & shrimp, fresh crispy tostadas  	10
<b>Peel &amp; Eat Shrimp</b> spicy cocktail sauce 6 or 12 count   add "Firecracker"	6/12 1/2
<b>Shishito Peppers</b> with lime, cilantro, smoked sea salt	7
<b>Fried Green Tomatoes</b> with spicy remoulade	8
 <b>Crab Hushpuppies</b> spicy remoulade	8
<b>Pan-Seared Crab Cake</b> wild arugula pesto, tomato-shallot salad	12
<b>Fried Pickles</b> blackened ranch	8
<b>Seared Sesame Crusted Tuna</b> wasabi aioli, crispy wonton or cucumber	10
<b>Crispy Mini Short Rib Tacos</b> black bean puree, cotija cheese, cilantro, salsa roja	9
<b>Deviled Eggs</b> with crispy bacon 	2 each

## Soups & Salads

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

<b>Shrimp &amp; Andouille Gumbo</b>  sub grits	cup 6/bowl 9 cup 1/bowl 2
<b>Roasted Corn &amp; Poblano Chowder</b> with shrimp 	cup 6/bowl 9
<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
<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
<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>House Salad</b> local greens, tomatoes, house made croutons, feta crumbles, spiced sunflower seeds, cucumber, kalamata olives, red wine vinaigrette	8
<b>Side House Salad</b>	5

## Sandwiches & Wraps

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

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

## Entrées - From the Sea

 <b>Blackened Redfish</b> cilantro-lime basmati rice, sautéed French green beans, lemon beurre blanc  Topped with Crawfish Étouffée	19 +4
<b>Pasta Marisco</b> mussels, shrimp, scallops, mesquite-smoked tomato cream sauce, linguine with garlic bread Sub grilled chicken	19 15
<b>Fried Catfish</b> house fries, jalapeño tartar sauce Sm (3 pcs)/Lg (5 pcs)	8/13
<b>Fried Shrimp</b> - Sm (4 pcs)/Lg (7 pcs) Combo 2 fillets & 2 shrimp Combo 2 fillets & 4 shrimp	9/15 12 16
<b>Texas Spicy Mussels</b> chorizo, grilled sourdough 	14
<b>Crawfish Étouffée</b> basmati rice	8/15
<b>Grilled Shrimp &amp; Grits</b> white cheddar grits, sautéed kale, smoked tomato beurre blanc Add Diablo	18 +2
<b>Wood-Fire Grilled Scottish Salmon</b> cilantro-lime chimichurri, white cheddar grits, blackened brussels sprouts 	21
<b>Pasta Frontera</b> Mussels, shrimp, house tomato-basil compote, arugula, capers, pepper flakes, evoo, with garlic bread Sub chicken	17 15
<b>Pepita Crusted Mahi-Mahi</b> roasted poblano-tomatillo salsa, Mexican street corn	22
<b>Fruitti di Mare</b> filet of fish, blackened scallops, grilled shrimp, sautéed mussels in a spicy tomato saffron fennelinfused broth, grilled sourdough 	23

## South of the Border

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<b>Short Rib Tacos</b> with avocado, pico de gallo, cotija, salsa roja, and cilantro	15
<b>Blackened Lime Shrimp Tacos</b> with slaw, avocado, salsa, and cilantro	14
<b>Chipotle Shredded Chicken Tacos</b> with avocado, slaw, lime crema, and cilantro	12
<b>Grilled Mahi Mahi Fish Tacos</b> (5) salsa roja, lime crema, avocado, cilantro, spiced pepitas 	15

## Entrées - From the Land

<b>*Braised Short Rib</b> red wine reduction, spicy spinach, whipped potatoes 	21
<b>*Grilled Filet of Beef</b> 6 oz., chimichurri, grilled asparagus, whipped potatoes  add grilled shrimp	26 5
<b>*Grilled Ribeye</b> 12 oz., soy-caramel emulsion, whipped potatoes, grilled vegetable medley 	23
<b>Grilled Chicken Breast</b> lemon-fennel jus, cilantro-lime basmati rice & french green beans	16
<b>Quinoa</b> spicy tikka masala sauce, wood-fire grilled vegetables    Add grilled chicken 4, shrimp 5, tuna 6, scallops 6, salmon 8	14
<b>Pan Roasted Pork Chop</b> with apple fennel jus, sourdough, wild mushroom, bacon dressing with herbs	18
<b>Blackened Pork Tenderloin</b> with white cheddar grits, sautéed french green beans and smoke tomato beurre blanc with scallions	16
<b>*Grilled Mini-Meatloaf</b> with poblano cream sauce, whipped potatoes, french beans with crispy onions	15
*Whipped potatoes not available until 4:00pm.	

 Signature Dish  Gluten Free  Spicy  Vegan

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