



Our unique Texas Coastal Cuisine blends traditional Old South ingredients with modern style and flavors to create a delightfully eclectic offering of beef, seafood, and game meats, locally caught or produced to the extent possible. Enjoy!

Appetizers

Jumbo Lump Crab Cakes 15

Seared crab cakes served on a bed of citrus cole slaw with Creole remoulade, roasted red bell pepper coulee and pineapple salsa

New Orleans White Bean Hummus ~ 7

Pureed cannellini beans with seasoned pita crisps

Creamy Seafood Fondue ~ 12

Crawfish, shrimp, and scallops sautéed in a creamy white wine sauce

Southern Fried Green Tomatoes ~ 7

Crusted fresh green tomatoes deep fried with a Creole remoulade

Gulf Oysters on the Half Shell ~ 7

Fresh gulf oysters served with our spicy cocktail sauce

Barbecued Shrimp ~ 9

Shrimp sautéed in beer and herbs, served with garlic toast

Soups

Chef Derrick's Creole Gumbo ~ Cup 7 / Bowl 12

Gumbo served with white rice and garnished with fried cracklin

Crab and Roasted Corn Bisque ~ Cup 7 / Bowl 12

Creamy seafood soup accented with lump crabmeat

Soup du Jour

A daily special at market price

Salads

Fox Trot ~ 4

Mixed greens and spinach tossed with cucumbers, onions, tiny tomatoes and our balsamic honey vinaigrette

Spinach and Strawberry ~ 10

Spinach and strawberries, red onions, caramelized pecans, and strawberry vinaigrette

Classic Caesar ~ 7

Romaine chunks tossed with shaved Parmesan and Chef Derrick's special Caesar dressing

Warm Goat Cheese Salad 9

Mixed baby greens with pear chutney, caramelized pecans dressed with balsamic honey vinaigrette

To any salad, add chicken (3), shrimp (4), or crab (7)

Entrées

Southern Style Creole Seafood Étouffée ~ 16

Chunky seafood in a creamy rue served over white rice

Old Fashioned Shrimp and Gouda Grits ~ 16

Seared shrimp with Creole remoulade and Gouda cheese grits, topped with scallion and bacon

Jazzed Up and Deep Fried ~ 17

Shrimp, deep fried in crispy golden batter, and served with garlic mash and sautéed spinach

Maque Choux ~ 21

Seared red snapper served over corn and crawfish with a Cajun spiced cream sauce

Stuffed Flounder ~ 24

Fresh from the Gulf, stuffed with lump crab, drizzled with lemon butter sauce and served with rice pilaf and Creole green beans

Country Fried Venison ~ 21

Battered venison, country fried with a mushroom ragú, garlic mash, and green beans

Texas Choice ~ 22

10 ounce choice ribeye served with garlic mash and asparagus

Tenderloin of Beef - 29

*Our finest cut of beef, a 6 oz filet mignon served with rice pilaf and fresh vegetable ratatouille
Make it a surf and turf - add 7*

South Coast Chicken ~ 15

Sautéed chicken served on a rice pilaf with mushroom ragú and smothered okra

Dr. Jim's ~ 9

Choice beef burger served with traditional fixings

Texas Bleu ~ 10

Choice beef burger with a bleu cheese center served with traditional fixings

Side Substitutions ~ 4

Garlic mash potatoes / grilled sweet potatoes / smothered okra / French cut green beans / frites, fries, or Fox chips

Chef's Table

Plan a menu of game meats, or your choice of market day specials. 48-hour advance reservations required for game meats. Parties of any size accommodated. (281) 838-8408.



the Red Fox

TEXAS COASTAL CUISINE
Derrick Haggerty, Executive Chef
214 West Texas Avenue
Baytown, TX 77520 - (281) 838-8408