



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

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

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)

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.

Caution: raw or rare foods, particularly seafoods, can cause serious health reactions, even death in some cases. Pregnant women should avoid these foods. The Red Fox is not responsible for any adverse consequence of consuming raw or rare foods.

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 ~ 22

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

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

Desserts

New Orleans Rum Raisin ~ 5

Rum and raisin bread pudding, a mini portion, served with a whisky sauce

Bananas Foster ~ 9

Sautéed bananas, liqueur drizzle, topped with Blue Bell vanilla ice cream, candied pecans, and toasted coconut

Chocolate Ganache Tart ~ 8

Rich chocolate with a raspberry red wine glaze and vanilla Chantilly cream

New York Cheesecake ~ 7

*Served chilled with seasonal fruit
Glaze available*

Fox Cobbler ~ 7

Baked fruit topped with homestyle buttermilk biscuit, brown sugar and local honey

Crème Brûlée ~ 8

Presented with seasonal fruit



the Red Fox

TEXAS COASTAL CUISINE

214 West Texas Avenue
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