



*Ralph Brennan's Red Fish Grill will Fry Its 3-Millionth BBQ Oyster  
Competition Winner gets Oysters for Life*

Most of us are greeted with the newspaper outside our door each morning, but at **Ralph Brennan's Red Fish Grill**, it's a whole different story. Their daily delivery comes in the form of sack after sack of 100 Gulf Coast Oysters, piled high and totaling about 7,000 to 9,000 briny mouthfuls a week. Wednesday, March 20, 2013 marked a pivotal point for the restaurant when the kitchen staff popped open a "big-boy" with his well-worn knife, and flung it into the fryer to cook the **3-millionth BBQ Oyster**. "We had not anticipated this milestone to come so soon, but with Super Bowl and Mardi Gras back-to-back, the BBQ Oyster plates were rolling out the door," says **Ralph Brennan**.

Ever since the doors opened at the popular Bourbon Street restaurant fifteen years ago, the sacks have actually added up to way beyond 3 million of the succulent, milky treasures, but that's about the number that have ended up in the beloved BBQ Oyster dish, in which the flash fried beauties, lightly drenched in *Crystal Hot Sauce*, are drizzled with *House-Made Blue Cheese Dressing*.

The Po-Boy version of this favorite dish has been honored two years in a row as the "Best Seafood Po-Boy" at the New Orleans Oak Street Po-Boy Festival. Keeping it all in the French Quarter family, the Louisiana oysters come from just around the corner at another local institution, **P&J Oyster Company**, which has been a business landmark since 1876.

Shuck on over to savor the celebrated BBQ Oyster that will inspire you to create the next best plate of juicy plump ones served up straight from the Gulf at Red Fish Grill. Famed food writer, Larry Olmsted of *Forbes.com* stated "*The signature BBQ Oysters at Red Fish Grill in New Orleans are simply one of the best restaurant dishes I have ever tasted.*" Will yours earn the restaurant's next accolade?

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