

ALL DAY MENU

APPETIZERS

Fresh Baked Whole Garlic Loaf	10
Flatbread <i>cheese, pesto, roasted tomato</i>	19
Soup of the Day	15
New England Clam Chowder	18
Beet Salad <i>roasted beets, honey yogurt, citrus, goat cheese, candied walnuts</i>	18
Redeye Salad <i>mixed lettuces, goat cheese, candied walnuts, seasonal fruit, honey mustard vinaigrette</i>	18
Greek Salad <i>tomato, cucumber, olives, feta, Sicilian oregano</i>	19
Little Gem Caesar Salad <i>parmesan, croutons</i>	19

PORTUGUESE ANCHOVIES AVAILABLE UPON REQUEST

add to any salad: Chicken Paillard 14 Grilled Salmon 19 Grilled Shrimp 15

SUSHI* unavailable Sunday All Day & Monday Lunch

Spicy Tuna & Avocado Roll <i>tempura flakes</i>	17
Dragon Roll <i>spicy tuna, smoked eel, avocado, cucumber, eel sauce, sesame seeds</i>	24
Rainbow Roll <i>hamachi, jumbo lump crab, tuna, salmon, avocado, eel sauce, potato chips</i>	25
Salmon Roll with Avocado	16

(brown rice available upon request)

Baby Iceberg Wedge Salad <i>crispy bacon, blue cheese, tomatoes</i>	19
Guacamole <i>vegetable crudite, housemade potato chips</i>	21
Korean Sweet & Spicy Popcorn Chicken	19
Oysters On The Half Shell (6) <i>blue point</i>	26
Tuna Tartare <i>avocado, soy lime dressing</i>	25
Fried Calamari <i>yuzu aioli, cherry peppers</i>	19
Buttermilk Onion Rings	15
Yellowtail Sashimi <i>jalapeno, yuzu, soy</i>	21
Roast Cauliflower Steak <i>parmesan, toasted almonds</i>	19

House Specialty
Redeye's Sushi Burger 32
spicy yellowfin tuna, avocado, wakame seaweed salad, pickled ginger

Jumbo Lump Crab California Roll <i>avocado, cucumber, tobiko caviar</i>	23
Yellowtail & Jalapeño Roll <i>scallion, tempura flakes</i>	16
Two Shrimp Tempura Roll <i>avocado, toasted coconut, tobiko caviar, spicy mayo</i>	24
Veggie Roll <i>asparagus, pickled daikon, cucumber</i>	16

ENTREE SALADS

Chicken Cobb Salad* <i>avocado, blue cheese, bacon, egg, tomato</i>	28
Jumbo Lump Crab And Avocado Salad*	38

Best Vegetarian Teriyaki Bowl <i>mushrooms, spinach, peppers, bok choy, brown rice</i>	26
Grilled Teriyaki Salmon Bowl <i>spinach, peppers, mushrooms, bok choy, brown rice</i>	38

Home of the Dancing Shrimp
Coconut Battered Colossal Shrimp
6 pcs 36 12 pcs 67
pineapple sauce, ponzu sauce, spicy mayo
Shrimp Specialties!
Shrimp Cocktail *Paradise U12* 7 each
Two Shrimp Tempura Roll 24
avocado, toasted coconut, tobiko caviar, spicy mayo

Seafood Towers
Plateau 75
1/2 lobster, shrimp, oysters, tuna tartare
Redeye Tower 130
lobster, shrimp, oysters, mini sushi burgers, tuna tartare
Seafood and Sushi Platter 155
12 oysters, 6 shrimp, tuna tartare, 1 lobster 2 sushi burgers, 6 nigiri

Nigiri
(3 pieces for 17)
Yellowtail Jalapeno, Tuna or Salmon

Sushi Platters
Small 28
1/2 tuna avocado roll, 1/2 Yellowtail Jalapeno roll, 2pcs nigiri
Large 78
rainbow roll, shrimp tempura roll, 3pcs nigiri, 2 mini sushi burger

BURGERS, SANDWICHES & TACOS

Black Label Cheeseburger <i>tillamook cheddar, onions, pickles, french fries</i>	28
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add:
applewood smoked bacon 6
fried egg 4 avocado 4

Classic New England Lobster Roll <i>potato salad, coleslaw, french fries</i>	MP
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French Dip Steak Sandwich Au Jus <i>horseradish, gruyere, natural jus, french fries</i>	32
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Grilled Mahi Mahi Fish Tacos <i>pico de gallo, queso fresco, guacamole, jalapenos</i>	28
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House Specialty
Redeye's Sushi Burger 32
spicy yellowfin tuna, avocado, wakame seaweed salad, pickled ginger

HOUSE SPECIALTIES

Fish Of The Day	MP
Salmon & Wild Mushrooms <i>grilled asparagus, cauliflower purée</i>	38
Grilled Branzino <i>sautéed spinach</i>	44
Miso Glazed Black Cod <i>sautéed spinach, mushrooms</i>	47
Halibut <i>brown rice, coconut ginger sauce</i>	44

Jumbo Lump Crab Cake & Grilled Shrimp <i>roasted spaghetti squash, lobster reduction</i>	46
Seafood Frutti Di Mare Spaghetti <i>lobster, shrimp, calamari</i>	38
Lobster Mac & Cheese	MP
Crispy Black Sea Bass <i>whole fish, bok choy, sweet spicy Asian sauce</i>	44

Roasted Chicken	34
<i>sweet pea puree, fingerling potatoes, pearl onions, bacon jam</i>	
Seared Long Island Duck Breast <i>wilted spinach, apple puree, house-made raisins</i>	42
Pork Chop <i>ale glaze, three-leaf salad, grain mustard vinaigrette</i>	46

OUR STEAKS

Skirt Steak Frites 8 oz	44
Filet Mignon 8 oz	57

NY Strip Steak 14 oz	60
Chef's Selection <i>best cuts of prime beef</i> <i>ask your server</i>	MP

add to any steak:
bleu cheese crust 8 grilled shrimp 15
oscar style 10 peppercorn sauce 5

VEGETABLES & SIDES

Buttermilk Onion Rings	15
French Fries	15

Sauteed Lemon Spinach	15	Charred Asparagus	15
Cashew Brussels Sprouts <i>thai peanut sauce</i>	15	Truffle Mashed Potatoes	18

Come visit us for Brunch, Saturdays and Sundays

Executive Chef: Jae Ahn General Manager: Richard Sanchez Culinary Director: Brando DeOliveira

We look forward to accommodating you! Feel free to make any special requests, and please inform us of any allergies. Straws are available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

The Fireman Hospitality Group is family owned. Artwork by Shelly Fireman, Mark Kostabi and Ron Mehlman