

# 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)

## ENTREE SALADS

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

## BURGERS, SANDWICHES & TACOS

Black Label Cheeseburger <i>tillamook cheddar, grilled red onions, french fries.</i>	28
---	----

**add:**  
applewood smoked bacon 6  
fried egg 4 avocado 4

## 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

## OUR STEAKS

Skirt Steak Frites 8 oz	44
Filet Mignon 8 oz	57

## VEGETABLES & SIDES

Buttermilk Onion Rings	15
French Fries	15

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

<b>House Specialty</b> Redeye's Sushi Burger <i>spicy yellowfin tuna, avocado, wakame seaweed salad, pickled ginger</i>	32
---	----

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

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

Classic New England Lobster Roll <i>potato salad, coleslaw, french fries</i>	MP
French Dip Steak Sandwich Au Jus <i>horseradish, gruyere, natural jus, french fries</i>	32

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

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

Sauteed Lemon Spinach	15
Cashew Brussels Sprouts <i>thai peanut sauce</i>	15

## 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 U10* 22

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*

Lobster Cobb Salad* <i>avocado, blue cheese, bacon, egg, tomato</i>	MP
--	----

Grilled Mahi Mahi Fish Tacos <i>pico de gallo, queso fresco, guacamole, jalapenos</i>	28
--	----

<b>House Specialty</b> Redeye's Sushi Burger <i>spicy yellowfin tuna, avocado, wakame seaweed salad, pickled ginger</i>	32
---	----

Roasted Chicken <i>sweet pea puree, fingerling potatoes, pearl onions, bacon jam</i>	34
---	----

Seared Long Island Duck Breast <i>wilted spinach, apple puree</i>	42
--	----

Pork Chop <i>ale glaze, three-leaf salad, grain mustard vinaigrette</i>	46
--	----

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

Charred Asparagus	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