Redeye grill

Seafood, Seafood and MORE

APPETIZERS

Home of the Dancing Shrimp

COCONUT BATTERED COLOSSAL SHRIMP
6 pc 35 12 pc 68
pineapple sauce, ponzu sauce, spicy mayo

Best in New York!

GARLIC BREAD 7.50

ROASTED TOMATO & PESTO FLATBREAD 22

OYSTERS ON THE HALF SHELL *(6 pcs)* 21
blue point

SHRIMP COCKTAIL PARADISE U12 6 ea

FRIED CALAMARI *yuzu aïoli* 18

SPICY POPCORN SHRIMP *spicy aïoli* 18

NEW ENGLAND CLAM CHOWDER 17

GUACAMOLE 18
vegetable crudite, housemade potato chips

CAESAR SALAD 17
parmesan, croutons, anchovies from portugal

RED GEM SALAD 17
watercress, orange, aged cheddar, bread crumbs, dijon vinaigrette

SUSHI ROLLS*

(brown rice available upon request)

JUMBO LUMP CRAB CALIFORNIA ROLL 22
avocado, cucumber, tobiko caviar

SHRIMP TEMPURA ROLL 21
avocado, toasted coconut, tobiko caviar, spicy mayo

SPICY TUNA & AVOCADO ROLL 20
tempura flakes

DRAGON ROLL 24
spicy tuna, smoked eel, avocado, cucumber, eel sauce, sesame seeds

SALMON & AVOCADO ROLL 21
cucumber, tobiko caviar

RAINBOW ROLL 24
hamachi, jumbo lump crab, tuna, salmon, avocado, eel sauce, potato chips

YELLOWTAIL & JALAPEÑO ROLL 22
scallion, tempura flakes

LOBSTER ROLL 39
pink soy wrap, avocado, daikon, tobiko caviar, yuzu mayo

TUNA FLAMBÉ SUSHI DUMPLING 21
spicy tuna, avocado

House Specialty **REDEYE'S SUSHI BURGER** 23
spicy yellowfin tuna, avocado, wakame seaweed salad, pickled ginger

VEGGIE ROLL 17
avocado, mushrooms, asparagus, peppers, carrots, cucumber, cashews, spicy miso

SALADS & BOWLS

GRILLED TERIYAKI SALMON BOWL* 34
sautéed spinach, roasted peppers, mushrooms, bok choy, brown rice

JUMBO LUMP CRAB AND AVOCADO SALAD* *yuzu dressing* 37

WHOLE LOBSTER COBB SALAD* *avocado, blue cheese, bacon, egg, tomato* MP

CHICKEN COBB SALAD* *avocado, blue cheese, bacon, egg, tomato* 28

BEST VEGETARIAN TERIYAKI BOWL 24
seasonal mushrooms, sautéed spinach, roasted peppers, bok choy, brown rice

SEA

SALMON & WILD MUSHROOMS *grilled asparagus, cauliflower purée* 36

GRILLED BRANZINO *lemon, capers, thyme, sautéed spinach* 42

House Specialty **SCALLOPS IN A SKILLET** 43
swiss chard, bacon lardon, shiitake mushrooms, sweet potato cream

MISO GLAZED BLACK COD *sautéed spinach, mushrooms* 45

ROASTED HALIBUT *spicy 'nduja sausage, tomatoes* 45

DOVER SOLE *lemon beurre blanc, grilled asparagus* **petit** 38 | **regular** 56

JUMBO LUMP CRAB CAKE & SHRIMP *butternut squash, shrimp reduction* 44

SEAFOOD FRUTTI DI MARE SPAGHETTI *lobster, shrimp, calamari* 36

LAND*

NY-STRIP STEAK FRITES 14 oz 58

FILET MIGNON 8 oz *french fries* 54

HERB-ROASTED CHICKEN (ORGANIC) *heirloom tomatoes, fingerling potatoes* 34

REDEYE CHEESEBURGER *tillamook cheddar, special sauce, pickles, tomato, lettuce french fries* 24

SPAGHETTI POMODORO *burrata mozzarella, basil* 22

SIDES*

House Specialty **FRIED BUTTERMILK ONION RINGS** 14

HAND-CUT FRENCH FRIES 14

ROASTED FINGERLING POTATOES 14

LEMON SPINACH 14

CASHEW BRUSSELS SPROUTS *thai peanut sauce* 14

CHARRED ASPARAGUS 14

LOBSTER MAC & CHEESE (TO SHARE) *aged cheddar, gruyère, cavatappi pasta* MP

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*