



APPETIZERS

Warm Country Bread **10**
cultured butter, lava salt

Soup of the Day **15**

New England Clam Chowder **18**

Beet Carpaccio **18**
roasted beets, honey yogurt, citrus,
goat cheese, candied walnuts

Guacamole **21**
vegetable crudite, housemade potato chips

Oysters On The Half Shell (6) **26**
blue point

Fried Calamari **19**
yuzu aioli, cherry peppers

Yellowtail Crudo **21**
jalapeno yuzu, soy

Tuna Tartare **25**
avocado, soy lime dressing

Shrimp Cocktail **22**
Paradise U10

Coconut Battered Colossal Shrimp
6 pieces **36** 12 pieces **67**
pineapple sauce, ponzu sauce, spicy mayo

SALADS

Redeye Salad **18**
mixed lettuces, goat cheese, candied walnuts,
seasonal fruit, honey mustard vinaigrette

Little Gem Caesar Salad **19**
parmesan, brioche croutons
portuguese anchovies available upon request

Baby Iceberg Wedge Salad **19**
crispy bacon, bleu cheese, tomatoes

salad add ons:
chicken paillard **14** • grilled salmon **19** • grilled shrimp **15**

SEAFOOD TOWERS

Plateau **75**
lobster, shrimp, oysters, tuna tartare

Redeye Tower **130**
lobster, shrimp, oysters, mini sushi burgers, tuna tartare

Seafood & Sushi Platter **155**
oysters, shrimp, tuna tartare, lobster,
sushi burgers, nigiri



SUSHI

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

Spicy Tuna & Avocado Roll **17**
tempura flakes

Dragon Roll **24**
spicy tuna, smoked eel, avocado,
cucumber, eel sauce, sesame seeds

Rainbow Roll **25**
hamachi, jumbo lump crab, tuna, salmon,
avocado, eel sauce, potato chips

Yellowtail & Jalapeño Roll **16**
scallion, tempura flakes

Shrimp Tempura Roll **24**
avocado, toasted coconut, tobiko caviar, spicy mayo

Nigiri 3 pieces for **17**
yellowtail jalapeno, tuna or salmon

Sushi Platters

Small **28**
tuna avocado roll, nigiri
yellowtail jalapeno roll

Large **78**
rainbow roll, nigiri,
shrimp tempura roll,
mini sushi burger

ENTRÉE SALADS

Chicken Cobb Salad* **29**
avocado, bleu cheese, bacon, egg, tomato

Jumbo Lump Crab & Avocado Salad* **38**

Grilled Teriyaki Salmon Bowl **39**
spinach, peppers, mushrooms, bok choy, brown rice

Best Vegetarian Teriyaki Bowl **28**
mushrooms, spinach, peppers, bok choy, brown rice

Lobster Cobb Salad* **MP**
avocado, bleu cheese, bacon, egg, tomato

SANDWICHES & TACOS

New Lobster Roll Royale **MP**
clam chowder, french fries

French Dip Steak Sandwich Au Jus **32**
horseradish, gruyere, natural jus, french fries

Grilled Mahi Mahi Fish Tacos **29**
pico de gallo, queso fresco, guacamole, jalapenos

Black Label Cheeseburger **29**
tillamook cheddar, grilled red onions, french fries

burger add ons:
applewood smoked bacon **6**
fried egg **4** • avocado **4**

ENTRÉES

Dover Sole *petit* **40** *regular* **48**
lemon beurre blanc, asparagus

Seafood Risotto **38**
U12 shrimp, scallops, calamari, middleneck clams, black cod

Seared Long Island Duck Breast **42**
wilted spinach, apple puree

Roasted Chicken **36**
sweet pea puree, fingerling potatoes, pearl onions, bacon jam

Ale Glazed Pork Chop **46**
three-leaf salad, grain mustard vinaigrette

STEAKS

Filet Mignon 8 oz **62**

Skirt Steak Frites 8 oz **44**

Cowboy Ribeye 24 oz **118**
bone-in, prime dry-aged

NY Strip Steak 14 oz **69**

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

Cocktails MARTINI BAR

THE VESPER.....**21**
Kinobi Gin, Beluga Vodka, Poli Vermouth, Bitters

THE PORN STAR.....**22**
Passion Fruit, Pineapple Vodka, Vanilla,
Lime, Habanero, Prosecco

THE ESPRESSO.....**20**
Vanilla Vodka, Espresso, Chocolate Bitters, Hazelnut Dust

LYCHEE & SAKE.....**21**
Vodka, Nigori Sake, Roses, Hibiscus, Yuzu, Lychee

CRAFT COCKTAILS

A COSMO OF BEAUTY.....**19**
Botanical Ketel One Vodka, Rose and Citrus, Cranberry

THE OLD FASHIONED.....**20**
Woodford Bourbon, Bergamot Syrup,
Coffee & Cocoa Bitters & Caramel Popcorn

SUNSET SPRITZ.....**19**
Aperol, Passion Fruit, Lime, Prosecco

SPICY MARGARITA.....**19**
Jalapeño Infused Tequila, Agave, Lime, Salt

PINEAPPLE MOJITO.....**19**
Dark Rum, Overproof Jamaican Rum, Agave,
Lime, Caramelized Pineapple, Mint

HOT APPLE TODDY.....**18**
Bourbon or Brandy, Organic Apple Cider,
Pumpkin Pie Spice, Orange, Cinnamon

 THE PHANTOM.....**21 | 39**
for one for two
Woodford Bourbon, Sweet Vermouth, Campari, Bergamot
Syrup, finished with Bergamot & Rose-Infused Smoke

SIDES

Buttermilk Onion Rings **15**

French Fries **15**

Charred Asparagus **15**

Cashew Brussels Sprouts **15**
thai peanut sauce

Mac & Cheese **15**

Truffle Mashed Potatoes **18**

Wine

BEER & CIDER

<i>(16 OZ DRAFT)</i> SINGLECUT 12 <i>Hazy Ipa (New York) 7%</i>	PERONI 9.5 <i>Lager (Italy) 5%</i>
<i>(16 OZ DRAFT)</i> STELLA ARTOIS 12 <i>Lager (Belgium) 5%</i>	OMMEGANG 12 <i>Abbey Ale (New York) 8.3%</i>
<i>(16 OZ DRAFT)</i> DUVEL 13 <i>Witte Ale (New York) 6.6%</i>	ZOMBIE DUST 10.5 <i>Pale Ale (Indiana) 6.5%</i>
AMSTEL LIGHT 9 <i>Lager (Netherlands) 3.5%</i>	TRUMER PILS 9.5 <i>(California) 4.9%</i>
MICHELOB ULTRA 9 <i>(Missouri) 4.2%</i>	ATHLETIC 9 <i>Upside Down or IPA (CT)* Non-Alcoholic</i>
<i>*Less Than 0.5% ABV</i>	DOCS HARD CIDER 10 <i>(New York) 5%</i>

MOCKTAILS

ORCHARD BLOSSOMS.....	11
<i>Hibiscus and Rose Syrup, Yuzu Juice, Cranberry, Seltzer</i>	
MOCKING BIRD.....	11
<i>Organic Agave Nectar, Caramelized Pineapple, Lime, Fresh Mint</i>	
THE SUNRISE.....	10
<i>Beets, Rhubarb, Passion Fruit, Vanilla, Orange</i>	
AMALFI SPRITZ.....	9.5
<i>Orange, Elderflower, Rhubarb, Seltzer</i>	
HOT SPICED APPLE CIDER & COOKIES... ..	11
<i>Organic Apple Cider, Pumpkin Pie Spice, Orange, Cinnamon</i>	

SOFT DRINKS & KOMBUCHA

FRESH LEMONADE.....	6
ROSE LEMONADE.....	6.5
KOMBUCHA.....	7
<i>seasonal selection</i>	
MEXICAN COLA.....	6.5
MEXICAN SPRITE.....	5.5
COLD BREW ICE COFFEE.....	6.75

Wines by the Glass

SPARKLING

100 PROSECCO DOC <i>Marsuret NV, Extra Dry (Veneto, ITA)</i>	glass bottle	17 60
101 CREMANT BRUT ROSÉ <i>Pierre Sparr NV (Alsace, FRA)</i>		19 80
105 MOSCATO D'ASTI <i>Paolo Saracco '23 (Piemonte, ITA)</i>		16 55
121 CHAMPAGNE BRUT <i>Möet & Chandon NV (Reims, FRA) 187ml</i>		31
(NON-ALCOHOLIC) CHARDONNAY BRUT* <i>Vinada (200ml)</i>		16

WHITE

228 CHARDONNAY <i>Louis Jadot Cellier du Valvan (Chablis, Burgundy) FR</i>	glass quart bottle	19 29 80
234 CHARDONNAY <i>Marimar "La Masia" 2023 (Sonoma, USA)</i>		23 34 95
201 SAUVIGNON BLANC <i>Craggy Range '24 (Martinborough, NZ)</i>		18 27 75
591 RIESLING <i>Dr. Frank Konstantin '23 (Finger Lakes, NY, USA)</i>		16 24 65
203 PINOT GRIGIO <i>Zenato '24 (Veneto, ITA)</i>		17 26 70
253 SANCERRE <i>Reverdy Ducroux 2024 (Loire, Fr)</i>		22 33 90

ROSÉ

401 BY OTT <i>Domain Ott '24 (Provence, FRA)</i>	glass quart bottle	19 29 80
402 ROSÉ SONOMA CUTRER <i>Pinot Noir '24 (Sonoma, USA)</i>		15 23 60
(NON-ALCOHOLIC) ROSÉ BRUT* <i>Vinada (200ml)</i>		17

RED

372 PETITE SIRAH <i>Matchbook, Dunnigan, Hills '23 (California, USA)</i>	glass quart bottle	16 24 65
491 SUPER TUSCAN <i>Querciabella '22 (Tuscany, ITA)</i>		17 26 70
304 MALBEC <i>Bodega Colomé '22 (Salta, ARG)</i>		18 27 75
319 GRENACHE BLEND <i>Chateau La Nerthe '21 (Rhône, FRA)</i>		20 29 80
300 PINOT NOIR <i>Clos de la Tech '18 (Santa Cruz Mountains, CA)</i>		22 32 85
604 CABERNET SAUVIGNON <i>Iconoclast '22 (Napa, CA)</i>		22 32 85

White Wine by the Bottle

CHAMPAGNE

124 CHAMPAGNE BRUT <i>Taittinger NV (Reims, FRA)</i>	110
123 CHAMPAGNE BRUT <i>L. Perrier La Cuvée NV (Reims, FRA)</i>	150
122 CHAMPAGNE BRUT ROSÉ <i>Billecart-Salmon NV (Reims, FRA)</i>	250
102 CHAMPAGNE BRUT ROSÉ <i>Ruinart NV (Reims, FRA)</i>	190
103 CHAMPAGNE BRUT <i>Veuve Clicquot La Grande Dame '12 (Reims, FRA)</i>	380
108 CHAMPAGNE BRUT <i>L. Roederer Cuvée Cristal '14 (Reims, FRA)</i>	580

CHARDONNAY

252 BERNARD DEFAIX <i>'23 Petit Chablis (Burgundy, FRA)</i>	78
592 AU BON CLIMAT <i>'21 Nuits-Blanches (Santa Maria Valley, USA)</i>	105
235 FLOWERS <i>'22 (Sonoma Coast, CA, USA)</i>	140
500 FAR NIENTE <i>'23 (Napa, USA)</i>	165
227 MORLET <i>'19 (Sonoma, USA)</i>	220
233 BILLAUD-SIMON <i>'22 Chablis 1er Cru (Burgundy, FRA)</i>	150
510 CHATEAU MONTELENA <i>'22 (Napa CA, USA)</i>	165

SAUVIGNON BLANC

248 ST SUPERY <i>'22 Dollarhide Estate (Napa, USA)</i>	95
234 PETER MICHAEL <i>'23 L'Apres-Midi (Sonoma, USA)</i>	160
202 COMTE LAFOND <i>'22 Sancerre Grande Cuvee (Loire, FRA)</i>	150
408 ROSÉ LA POUSSIE <i>'19 (Loire, FRA)</i>	125
570 BARON DE L <i>'18 Pouilly Fumé (Loire, FRA)</i>	290

OTHER VARIETALS

230 MUSCADET <i>Michel Bregeon '22 (Loire, FRA)</i>	65
204 RIESLING <i>Domaine Schlumberger '21 (Alsace, FRA)</i>	75
590 CHENIN BLANC <i>Vouvray Marc Bredif '23 (Loire, FRA)</i>	80
251 GEWURTZTRAMINER <i>E. Walch '23 (Trentino, ITA)</i>	72

Red Wine by the Bottle

CABERNET SAUVIGNON

302 DECOY LIMITED '22 (California, USA)	80
604 TEXTBOOK '22 (Napa, USA)	95
403 STAGS' LEAP '22 (Napa, USA)	145
341 TAPESTRY '21 (Napa, USA)	125
346 FROG'S LEAP '20 (Napa, USA)	150
414 JORDAN '20 (Sonoma, USA)	165
425 ST. SUPERY '18 Elu (Napa, USA)	160
342 SILVER OAK A. VALLEY <i>'19 (Sonoma, USA)</i>	190
345 OPUS ONE '18 (Napa, USA)	590
503 CHÂTEAU DURFORT-VIVENS <i>'19 Margaux 1er Cru (Bordeaux, FRA)</i>	210
550 CHÂTEAU LYNCH-BAGES <i>'16 Pauillac Grand Cru (Pauillac) FR</i>	450

PINOT NOIR

493 P.HOBBS '21 Crossbarn (Sonoma, USA)	90
322 BELLE GLOS '22 (Santa Barbara, USA)	135
331 KEN WRIGHT CELLARS <i>'23 Carter Vineyards (Oregon, USA)</i>	140
323 O. LEFLAIVE <i>'18 Pommard 1er Cru (Burgundy, FRA)</i>	290

MERLOT

361 DUCKHORN '22 (Napa, USA)	120
363 MAYACAMAS '14 Mt Veeder (Napa, USA)	280
492 DARIOUSH '18 (Napa, USA)	155
602 CHÂTEAU CAUZE <i>'21 St. Emilion G. Cru (Bordeaux FRA)</i>	95

OTHER VARIETALS

497 BRUNELLO DI MONTALCINO <i>Camigliano '20 (Tuscany, ITA)</i>	110
496 ZINFANDEL <i>Ridge East Bench '21 (Paso Robles, USA)</i>	95
504 ZINFANDEL BLEND <i>The Prisoner '22 (Napa, USA)</i>	130
375 CHÂTEAUNEUF DU PAPE <i>E. Guigal '19 (Rhône, FRA)</i>	120
370 SYRAH <i>Delas Freres, St. Joseph '22 (Rhône Valley, FRA)</i>	120
319 GRENACHE <i>Chateau La Nerthe '21 (Rhône, FRA)</i>	80
603 CABERNET FRANC <i>Wolfer Estate '22 (New York, USA)</i>	65
490 TEMPRANILLO <i>Murrieta Reserva '20 (La Rioja, SPA)</i>	90