Gluten Free Biscuit 3.00

Redeye grill

DINNER

STARTERS TO SHARE

VEGAN SOUP OF THE DAY 14

NEW ENGLAND CLAM CHOWDER 16

A NICE GREEN SALAD 14

LITTLE GEM CAESAR SALAD 16
parmesan, croutons, anchovy upon request

REDEYE CHOPPED SALAD 16
avocado, hearts of palm, tomato, asparagus, green goddess dressing

GUACAMOLE 18
vegetable crudite, housemade potato chips

FRIED CALAMARI 18
yuzu aïoli

home of the
Dancing Shrimp
COCONUT BATTERED COLOSSAL SHRIMP
6 pc 35 12 pc 68
pineapple sauce, ponzu sauce, salsa verde

HAND-CUT FRENCH FRIES 12

MASHED POTATOES 12

BUTTERMILK ONION RINGS 14

CRUSHED POTATOES 14
bacon, parmesan cheese

BRUSSELS SPROUTS* 14
cashews, thai peanut sauce

CREAMED SPINACH 14

STEAMED ASPARAGUS* 14
asparagus purée, crumbled egg yolk

SHELLFISH*

PARADISE U12 SHRIMP 4 pc 22

1LB LOBSTER COCKTAIL 34

ALASKAN KING CRAB COCKTAIL ½ LB 40
served chilled with spicy mayonnaise

OYSTERS ON THE HALF SHELL
east coast 3.5 ea
west coast 4 ea

FLORIDA STONE CRAB CLAWS 1 pc 15 / 3 pc 40
served chilled with mustard mayonnaise

SHELLFISH PLATTER FOR 2 72
chef's selection of lobster, shrimp, oysters, clams & seafood salad

SHELLFISH TOWER FOR 4 140
chef's selection of lobster, king crab, shrimp, oysters, clams & seafood salad

SUSHI ROLLS*

(all sushi is shareable - 8 pieces per roll)

Specialties

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

TUNA FLAMBÉ SUSHI DUMPLING
spicy tuna, avocado | 19

JUMBO LUMP CRAB CALIFORNIA ROLL 21
avocado, cucumber, tobiko

SHRIMP TEMPURA ROLL 20
avocado, toasted coconut, tobiko, spicy mayo

TUNA & AVOCADO ROLL 19
yellow soy wrap, tempura flakes

SMOKED SALMON & CREAM CHEESE ROLL 21
asparagus, everything bagel seasoning

RAINBOW ROLL 23
hamachi, jumbo lump crab, tuna, salmon, avocado, eel sauce, potato chips

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

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

MAIN COURSES*

GRILLED TERIYAKI SALMON BOWL 28
sautéed spinach, roasted peppers, mushrooms, bok choy

PAN ROASTED ARCTIC CHAR 35
du Puy lentils, pearl onions, chorizo vinaigrette

ROASTED BRANZINO 34
butternut squash purée

MISO GLAZED BLACK COD 39
sautéed spinach, mushrooms

PETIT DOVER SOLE 35
orange beurre blanc, asparagus

DOVER SOLE 50
orange beurre blanc, asparagus

JUMBO LUMP CRAB CAKE & SHRIMP 38
sweet corn, shrimp reduction

House Specialty

SCALLOPS IN A SKILLET 38
swiss chard, bacon lardon, maitake mushrooms, sweet potato cream

JUMBO LUMP CRAB & AVOCADO SALAD 34
citrus, tomato

LOBSTER COBB SALAD 39
romaine, avocado, blue cheese, bacon, string beans, egg, tomato

1 LB LOBSTER WITH JUMBO LUMP CRAB 58
cognac brown butter, roasted zucchini & peppers, herbed bread crumbs

WHOLE LOBSTER MAC & CHEESE 38
aged cheddar, gruyère, cavatappi pasta

PORTOBELLO MUSHROOM TERIYAKI BOWL (VEGAN) 24
sautéed spinach, roasted peppers, mushrooms, bok choy

House Specialties

BEEF BOURGUIGNON
with louis latour bourgogne
& egg noodles
32

COQ AU VIN
with louis latour bourgogne
chicken, bacon lardons, carrots, mushrooms, mashed potatoes
32

PRIME NY-STRIP STEAK FRITES 6 oz 34
red wine bordelaise sauce, french fries

FILET MIGNON 8 oz 48
red wine bordelaise sauce, french fries

PRIME AGED DELMONICO RIBEYE 14 oz 48
45-day aged, red wine bordelaise sauce, french fries

PRIME NY-STRIP STEAK FRITES 12 oz 48
red wine bordelaise sauce, french fries

The Bar Room

available only at The Bar & Café

(gluten free biscuit | 3.00)

REDEYE CHEESEBURGER* 23
tillamook cheddar, special sauce, pickles, tomato, lettuce, french fries, exclusive meat blend

AVOCADO TOAST WITH FRIED EGGS* 19
multigrain bread
add smoked salmon | 9

AVOCADO TOAST WITH STURGEON 29
multigrain bread

CHICKEN COBB SALAD* 27
romaine, avocado, blue cheese, bacon, string beans, egg, tomato

CHICKEN CLUB BLT 19.75
avocado, lemon aïoli, french fries

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

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

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