

bread available upon request

## APPETIZERS

TOMATO GAZPACHO | 14

NEW ENGLAND CLAM CHOWDER | 16

A NICE GREEN SALAD | 12

LITTLE GEM CAESAR SALAD\* | 15  
parmesan, herbed croutons,  
anchovy upon request

ADD TO ANY SALAD:

HERBED CHICKEN PAILLARD | 12

REDEYE CHOPPED SALAD\* | 15  
avocado, hearts of palm, cucumber,  
tomato, asparagus, bacon lardons, green  
goddess dressing

HEIRLOOM TOMATO & WATERMELON  
SALAD | 15  
feta cheese, cucumber, yogurt dressing

FRIED CALAMARI | 18  
yuzu aioli

SESAME-TERIYAKI SALMON\* | 12 GRILLED SHRIMP SKEWER\* | 14

GLEN'S DUCK QUESADILLA | 18  
guacamole, sour cream

GUACAMOLE (MADE TO ORDER) | 18  
spiced pine nuts, housemade potato chips

SOFT SHELL CRAB | 18  
grilled corn succotash, bacon lardon,  
corn purée

house specialty

### FOCCACIA DI RECCO FROM ITALY

Italian flatbread stuffed with imported  
creamy stracchino cheese

11" small | 13.50  
16" large | 19.50

## SHELLFISH\*

PARADISE U12 SHRIMP 4 pc | 22

1 LB LOBSTER COCKTAIL | 34

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

ALASKAN KING CRAB COCKTAIL  
1/2 LB | 40  
served chilled with spicy mayonnaise

WARM ALASKAN KING CRAB  
1/2 LB | 39  
yuzu beurre blanc

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

### home of the DANCING SHRIMP

COCONUT BATTERED  
COLOSSAL SHRIMP  
6 pc 35 | 12 pc 68  
pineapple sauce,  
ponzu sauce, salsa verde

## PLATTERS\*

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

COMBO SHELLFISH & SUSHI  
TOWER FOR 4 | 130  
chef's selection of lobster, shrimp,  
oysters, sushi & seafood salad

SUSHI PLATTER FOR 2 | 72  
SUSHI TOWER FOR 4 | 140  
chef's selection of sushi rolls,  
sushi sliders & seafood salad

## SUSHI ROLLS\*

all sushi is shareable

JUMBO LUMP CRAB CALIFORNIA ROLL | 19.75  
avocado, cucumber, tobiko

SHRIMP TEMPURA ROLL | 20  
avocado, tobiko, spicy mayo

CRUNCHY SPICY TUNA ROLL | 19  
eel sauce, sesame seeds

RAINBOW ROLL | 21  
hamachi, jumbo lump crab, tuna,  
salmon, avocado, tobiko

TUNA & AVOCADO ROLL | 19  
yellow soy wrap, tempura flakes

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

GREEN GODDESS VEGGIE ROLL | 15  
asparagus, avocado, daikon, spicy miso

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

## PASTA

SPAGHETTI & CLAMS\* | 26  
crispy breadcrumbs, fresno chili

PORCINI MUSHROOM BOLOGNESE | 24  
pappardelle pasta, cashew parmesan

ARTICHOKE LASAGNA\* | 29  
bechamel, pomodoro sauce, spinach pasta

## FISH & SEAFOOD

SALMON & WILD MUSHROOMS\* | 34  
grilled asparagus, cauliflower purée

MISO GLAZED BLACK COD\* | 39  
sautéed spinach, mushrooms

CHILEAN SEA BASS\* | 39  
shiso salad, ginger dressing

HALIBUT WITH CAVIAR BEURRE BLANC | 36  
grilled asparagus

JUMBO LUMP CRAB CAKE & SHRIMP\* | 37  
sweet corn, shrimp reduction

1 LB LOBSTER WITH JUMBO LUMP CRAB\* | 45  
cognac brown butter, roasted zucchini & peppers,  
herbed bread crumbs

SHRIMP SCAMPI\* | 35  
spaghetti, bacon lardons, parsley-butter

LOBSTER MAC & CHEESE | 34  
aged cheddar, gruyère, cavatappi pasta

SOFT SHELL CRABS | 36  
grilled corn succotash, bacon lardon, corn purée

SEARED SCALLOPS\* | 35  
potato & leek purée, roasted heirloom cauliflower

JUMBO LUMP CRAB & AVOCADO SALAD\* | 34  
citrus, tomato, yuzu dressing

GRILLED TERIYAKI SALMON BOWL\* | 25  
sautéed spinach, roasted peppers, mushrooms, bok choy

CLASSIC COBB SALAD WITH LOBSTER\* | 39  
romaine, avocado, blue cheese, bacon, string beans,  
egg, tomato

## VEGETABLES & POTATOES

BRUSSELS SPROUTS\* | 14  
toasted cashews, thai peanut sauce

STRING BEANS ALMONDINE | 12  
almonds, shallots

CREAMED SPINACH | 14

BUTTERMILK ONION RINGS | 13

STEAMED ASPARAGUS\* | 14  
asparagus purée, crumbled egg yolk

ROASTED WILD MUSHROOMS | 17

LOBSTER MAC & CHEESE | 34  
aged cheddar, gruyère, cavatappi pasta

HAND-CUT FRENCH FRIES | 12

BUTTER MASHED POTATO | 13

## STEAKS\*

FILET MIGNON 8 oz | 48  
french fries

PRIME AGED DELMONICO RIBEYE 14 oz | 48  
45-day aged, french fries

PRIME DRY-AGED NY-STRIP 14 oz | 54  
28-day aged, french fries

SIRLOIN STEAK FRITES 6 oz 27 | 12 oz 44  
maitre d' butter, french fries

SNAKE RIVER WAGYU SIRLOIN 5 oz | 44  
baby zucchini, english peas, heirloom potatoes,  
horseradish sauce

choose a

### STEAK SAUCE

HORSERADISH SAUCE, no charge

BLUE CHEESE SAUCE, no charge

RED WINE BORDELAISE, no charge

KING CRAB OSCAR SAUCE | 18

## MEATS

ROASTED ORGANIC CHICKEN | 30  
chicken hash, roasted carrot, heirloom potato

CLASSIC COBB SALAD WITH CHICKEN\* | 27  
romaine, avocado, blue cheese, bacon, string beans,  
egg, tomato

DOUBLE CHEESEBURGER\* | 21  
american cheese, special sauce, pickles, french fries  
avocado 3 | fried egg 3 |  
applewood smoked bacon | 3

house specialty

### SHORT RIB BEEF BOURGUIGNON

louis latour bourgogne,  
egg noodles  
32