

ALL DAY MENU

APPETIZERS

Fresh Baked Whole Garlic Loaf	10
Flatbread	19
cheese, pesto, roasted tomato	
Soup of the Day	15
New England Clam Chowder	18
Beet Salad	18
roasted beets, honey yogurt, citrus, goat cheese, candied walnuts	
Redeye Salad	18
mixed lettuces, goat cheese, candied walnuts, seasonal fruit, honey mustard vinaigrette	
Greek Salad	19
tomato, cucumber, olives, feta, Sicilian oregano	
Little Gem Caesar Salad	19
parmesan, croutons	
PORTUGUESE ANCHOVIES AVAILABLE UPON REQUEST	

Home of the Dancing Shrimp

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

Shrimp Specialties!

Fried Shrimp Dumplings 19
Shrimp Cocktail Paradise U12 7 each
Two Shrimp Tempura Roll 24
avocado, toasted coconut, tobiko caviar, spicy mayo

Baby Iceberg Wedge Salad	19
crispy bacon, blue cheese, tomatoes	
Guacamole	21
vegetable crudite, housemade potato chips	

Seafood Towers

Plateau 75
1/2 lobster, shrimp, oysters, tuna tartare
Redeye Tower 145
lobster, shrimp, oysters, mini sushi burgers, tuna tartare

Korean Sweet & Spicy Popcorn Chicken	19
Oysters On The Half Shell (6) blue point	26
Tuna Tartare	25
avocado, soy lime dressing	
Fried Calamari	19
yuzu aioli, cherry peppers	
Buttermilk Onion Rings	15
Yellowtail Sashimi	21
jalapeno, yuzu, soy	

add to any salad: Chicken Paillard 14 Grilled Salmon 19 Grilled Shrimp 15

SUSHI * unavailable Sunday All Day & Monday Lunch

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	
Salmon Roll with Avocado	16
(brown rice available upon request)	

House Specialty

Redeye's Sushi Burger	32
spicy yellowfin tuna, avocado, wakame seaweed salad, pickled ginger	
Jumbo Lump Crab California Roll	23
avocado, cucumber, tobiko caviar	
Yellowtail & Jalapeño Roll	16
scallion, tempura flakes	
Two Shrimp Tempura Roll	24
avocado, toasted coconut, tobiko caviar, spicy mayo	
Veggie Roll	16
asparagus, pickled diakon, cucumber	

Nigiri

(3 pieces for 21)
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

ENTREE SALADS

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

Best Vegetarian Teriyaki Bowl	26
mushrooms, spinach, peppers, bok choy, brown rice	
Grilled Teriyaki Salmon Bowl	38
spinach, peppers, mushrooms, bok choy, brown rice	

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

BURGERS, SANDWICHES & TACOS

Black Label Cheeseburger	28
tillamook cheddar, onions, pickles, french fries	

Jumbo Lump Crab Cake Burger	34
bacon, avocado, french fries	

Grilled Mahi Mahi Fish Tacos	28
pico de gallo, queso fresco, guacamole, jalapenos	

add:
applewood smoked bacon 6
fried egg 4 avocado 4

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

House Specialty

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

HOUSE SPECIALTIES

Fish Of The Day	MP
Salmon & Wild Mushrooms	38
grilled asparagus, cauliflower purée	
Grilled Branzino	44
sautéed spinach	
Miso Glazed Black Cod	47
sautéed spinach, mushrooms	

Jumbo Lump Crab Cake & Grilled Shrimp	46
roasted spaghetti squash, lobster reduction	
Halibut	44
brown rice, coconut ginger sauce	
Seafood Frutti Di Mare Spaghetti	38
lobster, shrimp, calamari	

Lobster Mac & Cheese	MP
Crispy Black Sea Bass	44
whole fish, bok choy, sweet spicy Asian sauce	
Roasted Chicken	34
sweet pea puree, fingerling potatoes, pearl onions, bacon jam	

OUR STEAKS

Skirt Steak Frites 8 oz	44
Filet Mignon 8 oz	57

Bone-In Cowboy Ribeye 24 oz	125
choice of side	
Coffee Rubbed Bone-In Sirloin 12 oz	46
Charred Broccoli, Bearnaise	

NY Strip Steak 14 oz	60
----------------------	----

add to any steak:

bleu cheese crust 8 grilled shrimp 15
oscar style 10 peppercorn sauce 5

VEGETABLES & SIDES

Buttermilk Onion Rings	15
French Fries	15

Sauteed Lemon Spinach	15
Cashew Brussels Sprouts	15
thai peanut sauce	

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