



BRUNCH

*Redeye grill* Seafood, Seafood, Sushi and **MORE**



*Live Music* Thursday, Friday  
& Saturday  
6:30 pm to 9:30 pm

Cocktails

BOTTOMLESS

Mimosa & Bellini 25

(available 12pm-2pm)

Mimosa 15

Bellini 15

Bloody Mary 16

Espresso Martini 19

vodka, espresso, vanilla, chocolate, hazelnut

Sunset Spritz 19

aperol, passion fruit, lime, prosecco

Hot Apple Toddy 18

bourbon or brandy, organic apple cider, pumpkin pie spice, orange, cinnamon

A Cosmo Of Beauty 19

botanical ketel one vodka, rose and citrus, cranberry

FRESH BAKED  
WHOLE GARLIC LOAF  
10

BRUNCH SIDES  
applewood smoked bacon 8  
ham 8

APPETIZERS

Home of the Dancing Shrimp

COCONUT BATTERED  
COLOSSAL SHRIMP

6 pc 36 12 pc 67

pineapple sauce, ponzu sauce, spicy mayo

Tuna Tartare	avocado, soy lime dressing	25
Shrimp Cocktail	Paradise U12	7 ea
Fried Calamari	yuzu aioli	19
Korean Sweet & Spicy Popcorn Chicken		19
New England Clam Chowder		18
Flatbread	cheese, pesto, roasted tomato	19
Soup of the Day		15
Guacamole		21
vegetable crudite, housemade potato chips		

BRUNCH SPECIALS

- all eggs are served with potato hash -

3 Eggs Any Style		18
add	half avocado	4
	applewood smoked bacon	9
	smoked salmon	9
	ham	6
Goosey Cheese Omelette	cheddar cheese, gruyère cheese	20
Vegetable Omelette	spinach, peppers, onions, cheddar & gruyère cheese	24
Crab and Lobster Omelet		34
spinach, white cheddar		
Avocado Toast With Fried Eggs*	multigrain bread	24
add	smoked salmon	9
Classic Eggs Benedict	served on an english muffin	24
with Baked Ham		26
or Smoked Salmon		
Jumbo Lump Crab Cake Eggs Florentine		32
sautéed spinach, served on an english muffin		
Steak & Eggs	ribeye steak, fried eggs	36
Cinnamon Pecan French Toast		26
mixed fruit compote, fresh whipped cream, vermont maple syrup		
Buttermilk Pancakes		23
fresh strawberries, fresh whipped cream, pure maple syrup		

Seafood Tower

Plateau 75

1/2 lobster, shrimp, oysters, tuna tartare

Redeye Tower 145

lobster, shrimp, oysters, tuna tartare

Greek Salad	19
tomatoes, onions, cucumbers, olives, feta cheese	
Beet Salad	18
roasted beets, honey yogurt, citrus, goat cheese, candied walnutst	
Redeye Salad	18
mixed lettuces, goat cheese, candied walnuts, apple, honey mustard vinaigrette	
Baby Iceberg Wedge Salad	19
blue cheese, crispy bacon, tomatoes	

SALADS & BOWLS

Jumbo Lump Crab And Avocado Salad*	38	Grilled Teriyaki Salmon Bowl*	38
yuzu dressing		sautéed spinach, roasted peppers, mushrooms, bok choy, brown rice	
Chicken Cobb Salad*	28	Best Vegetarian Teriyaki Bowl	26
avocado, blue cheese, bacon, egg, tomato		seasonal mushrooms, sautéed spinach, roasted peppers, bok choy, brown rice	
Lobster Cobb Salad*	MP		
avocado, blue cheese, bacon, egg, tomato			

SANDWICHES & TACOS\*

Grilled Mahi Mahi Fish Tacos	pico de gallo, queso fresco, guacamole, jalapenos	28
French Dip Steak Sandwich Au Jus	horseradish, gruyere, natural jus, french fries	30
Redeye Cheeseburger	tillamook cheddar, special sauce, pickles, tomato, lettuce french fries	28
Classic New England Lobster Roll	1 lb lobster, potato salad, coleslaw, french fries	MP

SEA

Salmon & Wild Mushrooms	38
grilled asparagus, cauliflower purée	
Seared Halibut	44
coconut ginger sauce	
Miso Glazed Black Cod	47
sautéed spinach, mushrooms	

LAND\*

NY-Strip Steak 14 oz	60
Filet Mignon 8 oz	56
Skirt Steak Frites 8 oz	44
Roasted Chicken	34
sweet pea puree, fingerling potatoes, pearl onions, bacon jam	

add to any steak:

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

SIDES\*

House Specialty Fried Buttermilk Onion Rings	15	Cashew Brussels Sprouts	15
thai peanut sauce		Charred Asparagus	15
French Fries	15	Black Truffle Mashed Potatoes	18
Lemon Spinach	15		

add: Chicken Paillard 14 Grilled Salmon 19 Grilled Shrimp 15

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