



12/05/25

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The advertisement for Redeye Grill features a yellow background with a blue airplane icon at the top. The Redeye Grill logo is prominently displayed in the center, with the word "Redeye" in red and "GRILL" in blue. Below the logo, the word "BRUNCH" is written in yellow. A black banner across the middle contains the text "Redeye grill" in red, "Seafood, Seafood, Sushi and" in red, and "MORE" in blue. Below the banner is a black and white sketch of the restaurant's exterior, showing a red awning for "The Bar Room" and a red sign for "Redeye grill". A blue banner at the bottom right contains the text "Live Music" in purple, "Thursday, Friday & Saturday" in purple, and "6:30 pm to 9:30 pm" in purple.

Redeye GRILL

BRUNCH

Redeye grill Seafood, Seafood, Sushi and MORE

Redeye grill

The Bar Room

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, ponzo 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	vegetable crudite, housemade potato chips	21

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	
Gooey 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 with Baked Ham or Smoked Salmon	24
		26
Jumbo Lump Crab Cake Eggs Florentine	sautéed spinach, served on an english muffin	32
Steak & Eggs	ribeye steak, fried eggs	36
Cinnamon Pecan French Toast	mixed fruit compote, fresh whipped cream, vermont maple syrup	26
Buttermilk Pancakes	fresh strawberries, fresh whipped cream, pure maple syrup	23

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 walnuts	
Redeye Salad	18
mixed lettuces, goat cheese, candied walnuts, apple, honey mustard vinaigrette	
Baby Iceberg Wedge Salad	19
blue cheese, crispy bacon, tomatoes	

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

SALADS & BOWLS

Jumbo Lump Crab And Avocado Salad*		38
yuzu dressing		
Chicken Cobb Salad*		28
avocado, blue cheese, bacon, egg, tomato		
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	
grilled asparagus, cauliflower purée	
Seared Halibut	coconut ginger sauce
Miso Glazed Black Cod	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
French Fries	
Lemon Spinach	
Cashew Brussels Sprouts	thai peanut sauce

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