

join us for
Breakfast

7:30 am daily



and

Live Music

**Wednesdays, Thursdays
& Fridays**
starting at 6:00pm

Redeye grill

DINNER

APPETIZERS

VEGAN SOUP OF THE DAY | 14

NEW ENGLAND CLAM CHOWDER | 16

GUACAMOLE | 18

spiced pine nuts, housemade potato chips

GLEN'S DUCK QUESADILLA | 18
guacamole, sour cream

FRIED CALAMARI | 18
yuzu aioli

home of the
DANCING SHRIMP

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

SHELLFISH APPETIZERS*

PARADISE U12 SHRIMP 4 pc | 22

1LB LOBSTER COCKTAIL | 34

ALASKAN KING CRAB COCKTAIL
1/2 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

PLATTER APPETIZERS*

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 - 8 pieces per roll)

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

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

SHRIMP SCAMPI* | 35
spaghetti, parsley-butter

BURRATA RAVIOLI | 25
pomodoro sauce

FISH & SEAFOOD

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

MISO GLAZED BLACK COD* | 39
sautéed spinach, mushrooms

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

1 LB LOBSTER WITH JUMBO LUMP CRAB* | 48
cognac brown butter, roasted zucchini & peppers, herbed bread crumbs

CHILEAN SEA BASS* | 39
shiso salad, ginger dressing

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

SIDES

(all sides are shareable)

BRUSSELS SPROUTS* | 14
toasted cashews, thai peanut sauce

CREAMED SPINACH | 14

BUTTERMILK ONION RINGS | 13

STEAMED ASPARAGUS* | 14
asparagus purée, crumbled egg yolk

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

HAND-CUT FRENCH FRIES | 12

STEAKS*

SIRLOIN STEAK FRITES 6 oz 27 | 12 oz 44
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 DRY-AGED NY-STRIP 14 oz | 54
28-day aged, red wine bordelaise sauce, french fries

CHOOSE A STEAK TOPPING

BLUE CHEESE SAUCE | 3

FRIED EGG* | 3

JUMBO LUMP CRAB* | 10

MEATS

house specialty

BEEF BOURGUIGNON

louis latour bourgogne, egg noodles 32

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

The Bar Room

available only at The Bar & Café

REDEYE CHEESEBURGER* | 21
american cheese, special sauce, pickles, onion, tomato, lettuce, french fries, exclusive blend by Pat LaFrieda avocado | 3
applewood smoked bacon | 3

CHICKEN CLUB BLT | 19.75
avocado, lemon aioli, french fries

LOBSTER ROLL* | 33
mayonnaise, celery, french fries

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

SHRIMP SALAD* | 28
avocado, heirloom tomato, louie dressing