

Gluten Free Biscuit 3.00

# Redeye grill



LUNCH

## PRIX-FIXE LUNCH 3 COURSES 32.00

SELECT ONE FROM EACH COURSE

### APPETIZER

- VEGAN SOUP OF THE DAY
- NEW ENGLAND CLAM CHOWDER
- REDEYE CHOPPED SALAD
- FRIED CALAMARI  
yuzu aioli
- JUMBO LUMP CRAB CALIFORNIA ROLL  
avocado, cucumber, tobiko
- JUMBO LUMP CRAB CAKE | *supp 10*  
sweet corn, shrimp reduction

### ENTRÉE

- GRILLED TERIYAKI SALMON BOWL\*  
sautéed spinach, roasted peppers, mushrooms, bok choy
- PAN ROASTED ARCTIC CHAR | *supp. 6*  
du Puy lentils, pearl onions, chorizo vinaigrette
- HERBED CHICKEN PAILLARD & A NICE GREEN SALAD

- BURRATA RAVIOLI ALLA VODKA  
calabrese pepper, basil
- PRIME NY STRIP STEAK FRITES\* 6 oz. | *supp. 8*  
red wine bordelaise sauce, french fries
- RAINBOW ROLL\*  
hamachi, jumbo lump crab, tuna, salmon, avocado, eel sauce, potato chips

### DESSERTS

- CHOCOLATE BLACKOUT CAKE  
with fresh whipped cream
- STRAWBERRIES & WHIPPED CREAM
- VAN LEEUWEN ICE CREAM  
SINGLE SCOOP  
vegan mint chip  
vanilla  
strawberry  
chocolate  
salted caramel

## STARTERS TO SHARE

- VEGAN SOUP OF THE DAY
- NEW ENGLAND CLAM CHOWDER
- GUACAMOLE  
vegetable crudite, housemade potato chips
- FRIED CALAMARI  
yuzu aioli
- PARADISE U12 SHRIMP COCKTAIL  
4 pc 22



- COCONUT BATTERED COLOSSAL SHRIMP  
6 pc 35 12 pc 68  
pineapple sauce, ponzu sauce, salsa verde
- A NICE GREEN SALAD 14
- LITTLE GEM CAESAR SALAD 16  
parmesan, croutons, anchovy upon request
- REDEYE CHOPPED SALAD 16  
avocado, hearts of palm, cucumber, tomato, asparagus, green goddess dressing

- HAND-CUT FRENCH FRIES 12
- MASHED POTATOES 12
- CRUSHED POTATOES 12  
bacon, parmesan cheese
- BUTTERMILK ONION RINGS 13
- BRUSSELS SPROUTS\* 14  
cashews, thai peanut sauce
- CREAMED SPINACH 14
- STEAMED ASPARAGUS\* 14  
asparagus purée, crumbled egg yolk

ADD TO ANY SALAD: HERBED CHICKEN PAILLARD 12      SESAME-TERIYAKI SALMON\* 12

## SUSHI ROLLS\*

(all sushi is shareable - 8 pieces per roll)

### Specialties

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

**TUNA FLAMBÉ SUSHI DUMPLING**  
spicy tuna, avocado | 19

- JUMBO LUMP CRAB CALIFORNIA ROLL 21  
avocado, cucumber, tobiko
- SHRIMP TEMPURA ROLL 20  
avocado, toasted coconut, tobiko, spicy mayo
- TUNA & AVOCADO ROLL 19  
yellow soy wrap, tempura flakes
- SMOKED SALMON & CREAM CHEESE ROLL 21  
asparagus, everything bagel seasoning
- RAINBOW ROLL 23  
hamachi, jumbo lump crab, tuna, salmon, avocado, eel sauce, potato chips
- LOBSTER ROLL 39  
pink soy wrap, avocado, tobiko, yuzu mayo
- VEGGIE ROLL 17  
avocado, mushrooms, asparagus, peppers, carrots, cucumber, cashews, spicy miso

## SALADS, SANDWICHES & PASTA

(gluten free biscuit | 3.00)

- CHICKEN COBB SALAD 27  
avocado, blue cheese, bacon, string beans, egg, tomato
- LOBSTER COBB SALAD\* 39  
avocado, blue cheese, bacon, string beans, egg, tomato
- SHRIMP & AVOCADO SALAD\* 28  
citrus, tomato
- JUMBO LUMP CRAB & AVOCADO SALAD\* 34  
citrus, tomato
- LOBSTER & AVOCADO SALAD\* 39  
citrus, tomato
- PORTOBELLO MUSHROOM TERIYAKI BOWL (VEGAN) 24  
sautéed spinach, roasted peppers, mushrooms, bok choy
- REDEYE CHEESEBURGER\* 21  
tillamook cheddar, special sauce, pickles, tomato, lettuce french fries, exclusive meat blend
- CHICKEN CLUB BLT 19.75  
avocado, lemon aioli, french fries
- YELLOWFIN TUNA BURGER\* 26  
olive aioli, roasted pepper, tomato, arugula
- AVOCADO TOAST WITH FRIED EGGS 19  
multigrain bread  
add smoked salmon | 9
- AVOCADO TOAST WITH STURGEON 29  
multigrain bread
- WHOLE LOBSTER MAC & CHEESE 38  
aged cheddar, gruyère

## MAIN COURSES\*

- GRILLED TERIYAKI SALMON BOWL 25  
sautéed spinach, roasted peppers, mushrooms, bok choy
- ROASTED BRANZINO 29  
butternut squash purée
- PAN ROASTED ARCTIC CHAR 35  
du Puy lentils, pearl onions, chorizo vinaigrette
- House Specialty* SCALLOPS IN A SKILLET 38  
swiss chard, bacon lardon, maitake mushrooms, sweet potato cream
- MISO GLAZED BLACK COD 39  
sautéed spinach, mushrooms
- PETIT DOVER SOLE 34  
orange beurre blanc, asparagus
- JUMBO LUMP CRAB CAKE & SHRIMP 37  
sweet corn, shrimp reduction

### House Specialties

**BEEF BOURGUIGNON**  
with louis latour bourgogne  
& egg noodles  
32

**COQ AU VIN**  
with louis latour bourgogne  
chicken, bacon lardons, carrots,  
mushrooms, mashed potatoes  
32

- PRIME NY-STRIP STEAK FRITES 6 oz 34  
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 NY-STRIP STEAK FRITES 12 oz 48  
red wine bordelaise sauce, french fries

We look forward to accommodating you! Feel free to make any special requests, and please inform us of any allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. The Fireman Hospitality Group is a family owned restaurant. Artwork by Shelly Fireman, Mark Kostabi and Ron Mehlman