

the **PRIX-FIXE**

\$49.50

select one from each course

APPETIZER

SOUP OF THE DAY (VEGAN)

BABY KALE SALAD
pear, almonds, parmigiano

JUMBO LUMP CRAB CAKE
oranges, carrot-ginger purée
\$5 supplement

FRIED CALAMARI*
yuzu aioli

YELLOWTAIL SASHIMI PLATE*
avocado, chili ponzu

ENTRÉE

SALMON & WILD MUSHROOMS*
grilled asparagus

CHILEAN SEABASS
shiso salad, ginger dressing
\$6 supplement

ROASTED CHICKEN
*tuscan herbs, confit tomatoes,
parmesan & bread crumb crust*

FILET MIGNON 8 OZ.
french fries
\$10 supplement

DESSERT

CLASSIC TIRAMISU

CHOCOLATE BLACKOUT CAKE

SORBET

STARTER

SOUP OF THE DAY (VEGAN) 12

NEW ENGLAND CLAM CHOWDER 14

SPICY CHICKEN WINGS 12

FRIED CALAMARI*, *yuzu aioli* 17

ALASKAN KING CRAB, *ponzu, lime butter* 32

REDEYE GUACAMOLE, *pine nuts, tortilla chips* 18
(made to order)

SALAD

add to any salad
CHICKEN PAILLARD \$12 | SEARED TUNA \$14 | SALMON \$14

BABY KALE SALAD, *anjou pear, marcona almonds, parmigiano* 13

CHOPPED SALAD* 14
tomato, feta cheese, cucumber, peppers, olives, yogurt dressing

LITTLE GEM CAESAR SALAD*, (*anchovies available upon request*) 15

JUMBO LUMP CRAB & AVOCADO SALAD, *citrus, tomato, yuzu dressing* 32

CLASSIC COBB SALAD WITH CHICKEN* 26.50
romaine, guacamole, blue cheese, bacon, egg, tomato

CLASSIC COBB SALAD WITH LOBSTER* 38
romaine, guacamole, blue cheese, bacon, egg, tomato

SUSHI

premium brown rice available upon request

SUSHI BURGER 22
*spicy yellowfin tuna, wakame seaweed salad,
watermelon radish, ginger, avocado, tamanashiki rice bun*

CRUNCHY SPICY TUNA ROLL*, *avocado, spicy aioli, crispy shallots* 18

SHRIMP TEMPURA ROLL*, *cucumber, avocado, spicy aioli* 17

JUMBO LUMP CRAB CALIFORNIA ROLL*, *avocado, spicy aioli, cucumber* 17

IMPERIAL BLACK RICE ROLL, *mango, avocado, spicy vegetables* 14

RAINBOW ROLL*, *hamachi, jumbo lump crab, tuna, salmon, avocado* 18

EVERYTHING BAGEL SUSHI ROLL 17
smoked salmon, cream cheese, everything bagel seed mix

YELLOWTAIL SASHIMI PLATE*, *avocado, chili ponzu* 17

FISH & SEAFOOD

SESAME CRUSTED AHI TUNA* 39
thai peanut sauce, toasted cashews, grilled romaine

MISO GLAZED BLACK COD 38
shishito peppers, wild mushroom tempura

SALMON & WILD MUSHROOMS*, *grilled asparagus* 34

CHILEAN SEABASS, *shiso salad, ginger dressing* 39

JUMBO LUMP CRAB CAKE & SHRIMP* 37

SCALLOPS, *potato & leek puree, roasted heirloom cauliflower* 38

LOBSTER ROLL, *drawn butter, old bay french fries* 29

LOBSTER TRUFFLE MAC & CHEESE 22

ROASTED 2 LB. LOBSTER, *shiso ponzu butter* MP

LOBSTER & CRAB LASAGNA, *spinach, ricotta, lobster sauce* 38

DOVER SOLE 55

TACO & POKE

AHI TUNA POKÉ* 25
*red quinoa, avocado, macadamia nuts,
edamame, sesame dressing*

SALMON POKE 25
*red quinoa, avocado, macadamia nuts,
edamame, sesame dressing*

FISH TACOS 22
guacamole & chips

STEAK TACOS 25
kimchi fried rice, guacamole & chips*
**our housemade kimchi contains shellfish*

RAW BAR

PARADISE SHRIMP COCKTAIL 22
four jumbo shrimp, vegetable crudités

OYSTERS ON THE HALF SHELL* half dozen 21
east & west coast

ALASKAN KING CRAB MP

LOBSTER COCKTAIL, *vegetable crudite* MP

JUMBO LUMP CRAB COCKTAIL MP

SEAFOOD PLATTER

INDIVIDUAL, *oyster, shrimp, lobster, p.e.i. mussels* 38

THE REDEYE 125
*king crab, lobster, shrimp, oysters, tuna poké,
jumbo lump crab califonia roll, p.e.i. mussels*

STEAK & MEAT*

our steaks are usda prime, aged black angus
choice of lemon parsley butter, peppercorn or bordelaise sauce

ROASTED CHICKEN 29
confit tomatoes, parmesan & bread crumb crust

REDEYE BURGER* 24
aged cheddar, lettuce, tomato, horseradish aioli, french fries

HANGER STEAK* *kimchi fried rice**, *sunnyside up egg* 32
**our housemade kimchi contains shellfish*

THREE-BONE SHORT RIB STEAK 36
barolo braised, mashed potatoes

FILET MIGNON, *french fries* 48

PRIME DRY-AGED NEW YORK STRIP, *french fries* 53

PRIME RIB EYE, *french fries* 49

VEGETARIAN

can be vegan

JAPANESE MUSHROOM HOT POT 29
red, brown & black rice, purple barley, black truffle
add seared tuna \$14 | salmon \$14

IMPERIAL BLACK RICE ROLL 14
mango, avocado, spicy vegetables

VEGETABLE MEATBALLS & SQUASH SPAGHETTI 23

VEGGIE BURGER 19
pepper jack cheese, pequillo pepper aioli, french fries

SIDE

BUTTERMILK-BATTERED ONION RINGS 13

FRENCH FRIES 11

LOBSTER TRUFFLE MAC & CHEESE 22

JEWISH MASHED POTATOES, *gribbines* 10

ROASTED MUSHROOMS 12

GRILLED ASPARAGUS 12

SAUTÉED SPINACH 11

BRUSSELS SPROUTS, *toasted cashews, thai peanut sauce* 14

DESSERT

NEW YORK CHEESECAKE, *chocolate sauce* 12.50

BANANA CREAM PIE 12.50
vanilla custard, fresh bananas, whipped cream

CHOCOLATE BLACKOUT CAKE 12.50

BOWL OF FRESH STRAWBERRIES, *whipped cream* 12.50

SOFT SERVE, *made to order* 12

SORBETTO, *daily flavors* 12

**Consuming raw or undercooked meats,
poultry, seafood, shellfish, eggs or un-
pasteurized milk may increase your risk
of foodborne illness. Please inform us
about any allergies before ordering.*

General Manager: Richard Sanchez
Executive Chef: Jae Kyung Ahn

