

SEAFOOD BAR

SUSHI ROLLS

Spicy Tuna Roll	Red Roof Roll
Crispy Shrimp Roll	King Crab Roll
Yellowfin Tuna Roll	Dragon Roll
California Roll	Dancing Shrimp Roll
Seared Salmon Roll	Maine Lobster Maki

SUSHI/SASHIMI

Tobiko *ea.*
 Eel *ea.*
 North Atlantic Salmon *ea.*
 Yellowfin Tuna *ea.*
 Shrimp *ea.*

SUSHI FEST

Dragon Roll, Red Roof Roll,
 Crispy Shrimp Roll,
 Tuna Roll
Assorted Sushi/Sashimi
 Shrimp, Salmon, Tuna

RAW BAR

Shrimp Cocktail (U-12) Littleneck Clams King Crab Cocktail ½ lb. Lobster Cocktail

Oysters
Blue Island, Fanny Bay, Kumamoto, Beau Soleil

REDEYE FIRE & ICE SEAFOOD TOWERS

2-TIER MP

Dancing Shrimp, Oysters, King Crab, Lobster Cocktail,
 Shrimp Cocktail (U-12), Littleneck Clams, Sushi, Mussels, Seaweed Salad

3-TIER MP

Dancing Shrimp, Oysters, King Crab, Lobster Cocktail, Shrimp Cocktail (U-12),
 Littleneck Clams, Sushi, P.E.I. Mussels, Seaweed Salad

*For an additional \$40, enjoy a half bottle of **Veuve Clicquot** with any tower.*

OR

BUILD YOUR OWN SEAFOOD TOWER

Choose from our Daily Market List clipboard



SEAFOOD SPECIALTIES

Lobster Mac & Cheese

Fried Calamari
fried hot peppers

Alaskan King Crab Scampi (warm) ½ lb

Crispy Shrimp

Jumbo Lump Crab Cake
spicy aioli

Dancing Shrimp (4)
Jumbo Mayan Shrimp

*cajun spiced, coconut crusted served with
 pineapple sauce & orange coconut sauce*

SOUPS, SALADS & APPETIZERS

Miso Matzoh Ball Soup with Shiitake Mushrooms

French Onion Soup

New England Clam Chowder

V Avocado and Carrot Salad
whole roasted carrot

V 12 Vegetable Chopped Salad

Redeye Caesar Salad

Redeye Deviled Eggs
jumbo lump crab and caviar

Guacamole (*serves two*)

V Asparagus, Steamed or Gratinee

Peking Duck Quesadilla

EGGS & MORE

Eggs Benedict

*choice of: applewood smoked bacon,
 scottish smoked salmon or pastrami salmon*

Ham & Vermont Cheddar Cheese Omelette
potato pancake

Fine Herbs, Applewood Smoked Bacon
 & Vermont Cheddar Omelette
potato pancake

Egg White, Spinach & Wild Mushroom Omelette

Scottish Smoked Salmon & Eggs
caramelized onion, potato pancake

Applewood Smoked Bacon & Eggs
potato pancake

Brunch Quesadilla
*grilled chicken breast, bacon, fried egg
 with Monterey Jack cheese, beefsteak tomato*

Pecan Raisin French Toast
cinnamon sour cream, pure Vermont maple syrup

Pastrami Salmon Eggs Benedict

V-Vegetarian

BRUNCH

ENTRÉE SALADS

Our Famous Cobb Salad
chicken - crispy shrimp - lobster - king crab

V 12 Vegetable Chopped Salad
chicken - crispy shrimp - lobster - king crab

Chinese Chicken Salad

SANDWICHES & BURGERS

Redeye Burger
slab bacon, boston lettuce, tomato, fries

"*Inside Out*" Griddled Cheese
(cheese on the inside and out!)
slab bacon, sliced apples, fries, market vegetables

Roasted Chicken Club
fries

Lobster Roll
fries

Prime Burger
*prime dry-aged beef with thick-cut bacon,
tomato and fresh-cut french fries*

PASTA/ENTRÉES

**whole wheat or gluten free pasta available*

V Vegan Pasta
our chef's daily special

Chicken Paillard
market vegetables

Shrimp Spaghetti Carbonara
poached egg, smoked bacon, parmesan

Oven-Roasted Half Baby Chicken
sautéed spinach

Linguine & Clams

Redeye Surf and Turf
petite filet mignon, lobster tail, parsnip purée, spinach

V Vegetarian Veal Steak Parmesan
seitan, grana padano

FISH

The "Fulton Fish Market" Special MP
hand-picked this morning

Fish and Chips

Cedar Planked Salmon
parmesan truffle hominy grits, candied tomatoes

Mussels & Frites
locally grown green chile broth

Seared George's Bank Sea Scallops

Seafood Paella
*lobster, shrimp, calamari, mussels, chorizo sausage,
fresh peas, piquillo peppers*

PRIME STEAKS

USDA Prime 28-day dry-aged beef

Hanger Steak
roasted brussels sprouts, parsnip purée, caramelized onions

Filet Mignon
*tomato marmalade, arugula pesto
6 oz.*

Prime Bone-In Ribeye Steak 26 oz.
28-day dry-aged corn fed

Prime Bone-In New York Steak Frites
28-day dry-aged corn fed

Sauces
Hollandaise
Béarnaise

Toppings
Jumbo Lump Crabmeat
1 lb. Lobster

VEGETABLES & POTATOES

Fries

Parmesan Truffle Hominy Grits

Lobster Mac and Cheese

V Asparagus, Steamed or Gratinée

Roasted Brussels Sprouts

Creamed Spinach

Lobster Truffle Mashed Potatoes
a whole 1 lb. lobster, shaved black truffles

V-Vegetarian

WATER WATER EVERYWHERE ALL YOU CAN DRINK
OUR BOTTLED TRIPLE PURIFIED STILL OR LIGHTLY CARBONATED WATER

For guests with food allergies, please feel free to make special requests.

The Fireman Hospitality Group—A Family-Owned Restaurant
General Manager: Gerald Distefano Culinary Director: Brando DeOliveira Executive Chef: Robert Trainor