

BRUNCH



STONE CRAB / KING CRAB / LOBSTER / OYSTERS



Fresh Florida Stone Crabs (in season)

lb. or 1/2 lb.

Stone Crabs - *Medium*

Stone Crabs - *Large*

Stone Crabs - *Jumbo*

Alaskan King Crab Scampi (warm)

Alaskan King Crab Cocktail

Jumbo Shrimp Cocktail

Lobster Cocktail

OYSTERS

V-Vegetarian

SOUPS, SALADS & APPETIZERS

Miso Matzoh Ball Soup with Shiitake Mushrooms

V Pure Vegetarian Green Vegetable Soup

New England Clam Chowder

V Avocado and Carrot Salad
whole roasted carrot

V 12 Vegetable Chopped Salad

Redeye Caesar Salad

V Asparagus Steamed or Gratinee

Peking Duck Quesadilla

Pickled Herring
made in Brooklyn's "Little Poland"

Lobster Mac & Cheese

Redeye Deviled Eggs
jumbo lump crab and caviar

Jumbo Lump Crab Cake

Dancing Shrimp
*Jumbo Mayan Shrimp
cajun spiced, coconut crusted served with
pineapple sauce & orange coconut sauce*

Fried Calamari
fried hot peppers

Red Roof Sushi Roll
Crispy Shrimp Sushi Roll

ENTREE SALADS

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

Chinese Chicken Salad

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

EGGS & MORE

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

Scottish Smoked Salmon & Eggs
caramelized onion, potato pancake

Red Velvet Waffle
*fresh blueberries, strawberries, raspberries, warm icing,
rasberry coulis*

Applewood Smoked Bacon & Eggs
potato pancake

Ham & Vermont Cheddar Cheese Omelette
potato pancake

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

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

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

Egg White, Spinach & Wild Mushroom Omelette

Pastrami Salmon Eggs Benedict

The Fireman Hospitality Group - a family owned restaurant

General Manager: Gerald Distefano Culinary Director: Brando DeOliveira Executive Chef: Massimo Bartoli

BRUNCH

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STEAKHOUSE

USDA prime dry aged beef

Hanger Steak

roasted brussel sprouts, parsnip purée, caramelized onions

Filet Mignon

hen of the woods mushrooms
8 oz. 12 oz.

Prime Bone-In New York Steak Frites

28 day dry aged corn fed

Filet Mignon Beef Wellington

prosciutto, hen of the woods mushrooms

HOUSE SPECIALTY! SERVED FRIDAY & SATURDAY ONLY. PLEASE RESERVE IN ADVANCE.

Sauces

Hollandaise
Béarnaise

Toppings

Jumbo Lump Crabmeat
1 lb. Lobster

ENTREES

* whole wheat or gluten free pasta available

Chicken Paillard

market vegetables

Lemon Chicken

sautéed spinach

Wiener Schnitzel a la Holstein

mashed potatoes

Duck Meatloaf

foie gras stuffed, truffle mashed potatoes & spinach

Big Short Rib Ravioli

V Kasha & Whole-Wheat Bowtie Pasta
with Vegetarian Meatballs

V Vegetarian Veal Steak Parmesan

seitan, grana padano

V Vegetarian Paella

grilled asparagus, red and yellow peppers, soy chorizo,
fresh peas, saffron brown rice

FISH

The "Fulton Fish Market" Special

hand picked this morning

Cedar Planked Salmon

parmesan truffle hominy grits, candied tomatoes

Seared George's Bank Sea Scallops

Fish and Chips

Mussels & Frites

locally-grown green chile broth

Calamari Steak

jumbo asparagus

Seafood Paella

lobster, shrimp, calamari, mussels, chorizo sausage
fresh peas, piquillo peppers

TABLE SERVICE

Dover Sole

jumbo asparagus

Lobster Pot Pie

SANDWICHES & BURGERS

Redeye Burger

slab bacon, boston lettuce, tomato, fries

Roasted Chicken Club

fries

"Inside Out" Griddled Cheese

(cheese on the inside and out!)

slab bacon, sliced apples,
fries, market vegetables

Lobster Roll

fries

Private Label Burger

our signature blend of 28 day dry aged beef,
slab bacon, fries

VEGETABLES & POTATOES

Lobster Mac and Cheese

Parmesan Truffle Hominy Grits

Roasted Brussel Sprouts

Asparagus Steamed or Gratinee

Fries

Creamed Spinach

WATER WATER EVERYWHERE ALL YOU CAN DRINK

OUR BOTTLED TRIPLE PURIFIED STILL OR LIGHTLY CARBONATED WATER PER PERSON 3.50

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