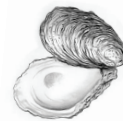




# DINNER



## 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  
 Shrimp Cocktail (U-12)  
 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

Redeye Deviled Eggs  
*jumbo lump crab and caviar*

Pickled Herring  
*made in Brooklyn's "Little Poland"*

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

Peking Duck Quesadilla

'Greenpoint' Smoked Kielbasa Sausage (warm)  
*sauerkraut*

Lobster Mac & Cheese

## ENTREES

*\* whole wheat or gluten free pasta available*

Duck Meatloaf  
*foie gras stuffed, truffle mashed potatoes, spinach*

V Kasha & Whole-Wheat Bowtie Pasta  
 with Vegetarian Meatballs

Big Short Rib Ravioli

Chicken Paillard  
*market vegetables*

Lemon Chicken  
*sautéed spinach*

V Vegetarian Veal Steak Parmesan  
*seitan, grana padano*

V Vegetarian Paella  
*grilled asparagus, red and yellow peppers, soy chorizo,*  
*fresh peas, saffron brown rice*

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

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

3-Hour Braised Short Rib  
*truffle mashed potatoes, caramelized onions*

Wiener Schnitzel a la Holstein  
*mashed potatoes*

Private Label Burger  
*our signature blend of 28 day dry aged beef,*  
*slab bacon, boston lettuce, tomato, fries*

# DINNER

## V-Vegetarian

### STEAKHOUSE

*USDA prime dry aged beef*

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

Filet Mignon  
*hen of the woods mushrooms*  
8 oz. 12 oz.

Prime Bone-In Cowboy Ribeye Steak  
*28 day dry aged corn fed*

Redeye Surf & Turf  
*filet mignon, lobster, parsnip puree*

<p>Filet Mignon Beef Wellington <i>prosciutto, hen of the woods mushrooms</i> HOUSE SPECIALTY! SERVED FRIDAY &amp; SATURDAY ONLY. PLEASE RESERVE IN ADVANCE.</p>
--

#### Sauces

*Hollandaise*  
*Béarnaise*

#### Toppings

*Jumbo Lump Crabmeat*  
*1 lb. Lobster*

## FISH

The "Fulton Fish Market" Special  
*hand picked this morning*

Calamari Steak  
*jumbo asparagus*

Fish and Chips

Mussels & Frites  
*locally-grown green chile broth*

Skate  
*lemon caper sauce*

Seared George's Bank Sea Scallops  
*applewood smoked bacon, fresh peas, quail egg*

Cedar Planked Salmon  
*parmesan truffle hominy grits, candied tomatoes*

Jumbo Lump Crab Cake & Shrimp

Sesame Crusted Yellowfin Tuna  
*shiitake mushrooms, sautéed red and yellow pepper, spinach,*  
*black bean sauce*

Oyster Pan Roast  
*caviar, sea urchin butter crostini*

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

#### TABLE SERVICE

Dover Sole  
*jumbo asparagus*  
Lobster Pot Pie

## VEGETABLES & POTATOES

Lobster Mac and Cheese

Parmesan Truffle Hominy Grits

Roasted Brussel Sprouts

Truffle Mashed Potatoes

Fries

Asparagus Steamed or Gratinée

Creamed Spinach

WATER WATER EVERYWHERE ALL YOU CAN DRINK

The Fireman Hospitality Group - a family owned restaurant

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