



# LUNCH



## STONE CRAB / KING CRAB / LOBSTER / OYSTERS



Fresh Florida Stone Crabs (in season)

*lb. or ½ 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*

Redeye Caesar Salad

V 12 Vegetable Chopped Salad

V Asparagus Steamed or Gratinee

Redeye Deviled Eggs  
*jumbo lump crab and caviar*

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

Lobster Mac & Cheese

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*

## 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*

## SANDWICHES & BURGERS

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

Roasted Chicken Club  
*fries*

Lobster Roll  
*fries*

Redeye Burger  
*slab bacon, fries, boston lettuce, tomato*

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

Chargrilled Lamb Burger  
*feta, homemade cumin aioli, fries*

## WATER WATER EVERYWHERE ALL YOU CAN DRINK

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

The Fireman Hospitality Group - a family owned restaurant

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

# LUNCH

## V-Vegetarian

### 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 Cowboy Ribeye Steak

28 day dry aged corn fed

#### 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

#### Duck Meatloaf

foie gras stuffed, truffle mashed potatoes, spinach

#### V Vegetarian Paella

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

#### V Kasha & Whole-Wheat Bowtie Pasta with Vegetarian Meatballs

#### V Vegetarian Veal Steak Parmesan

seitan, grana padano

#### Big Short Rib Ravioli

#### 3-Hour Braised Short Rib

truffle mashed potatoes, caramelized onions

#### Lemon Chicken

sautéed spinach

#### Wiener Schnitzel a la Holstein

mashed potatoes

#### Chicken Paillard

market vegetables

### 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

#### 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 Gratinee

Creamed Spinach

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