

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
Eel
North Atlantic Salmon
Yellowfin Tuna
Shrimp

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

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

3-TIER

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

*For an additional fee, 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

New England Clam Chowder

Miso Matzoh Ball Soup with Shiitake Mushrooms

French Onion Soup

✓ Avocado and Carrot Salad
whole roasted carrot

✓ 12 Vegetable Chopped Salad

Redeye Caesar Salad

Redeye Deviled Eggs
jumbo lump crab and caviar

Guacamole (serves two)

✓ Asparagus, Steamed or Gratinée

Peking Duck Quesadilla

V-Vegetarian

WATER WATER EVERYWHERE ALL YOU CAN DRINK

OUR BOTTLED TRIPLE PURIFIED STILL OR LIGHTLY CARBONATED WATER

The Fireman Hospitality Group - a family owned restaurant

General Manager: Gerald Distefano Culinary Director: Brando DeOliveira Executive Chef: Robert Trainor

DINNER

PRIME STEAKS

USDA Prime 28-day dry-aged beef

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

Filet Mignon
tomato marmalade, arugula pesto
8 oz. 12 oz.

Prime Bone-In Ribeye Steak 22 oz.
28-day dry-aged corn fed

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

Sauces

Hollandaise
Béarnaise

Toppings

Jumbo Lump Crabmeat
1 lb. Lobster

PASTA & ENTRÉES

whole wheat or gluten free pasta available

Chicken Paillard
market vegetables

King Crab Truffle Gnocchi
shaved black truffle, parmesan grantinée

Shrimp Spaghetti Carbonara
poached egg, smoked bacon, parmesan

Linguine & Clams

V Vegan Pasta
our chef's daily special

3-Hour Braised Short Rib
mashed potatoes, caramelized onions

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

Wiener Schnitzel a la Holstein
mashed potatoes

Oven-Roasted Half Baby Chicken
sautéed spinach

Prime Burger

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

V Vegetarian Veal Steak Parmesan
seitan, grana padano

FISH

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

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

Fish and Chips

Jumbo Lump Crab Cake & Shrimp

Cedar Planked Salmon
parmesan truffle hominy grits, candied tomatoes

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

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

TABLE SERVICE

Dover Sole 22 oz.
*asparagus spears, lemon-caper brown
butter sauce (served on the side)*

Mussels & Fries
locally grown green chile broth

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

VEGETABLES & POTATOES

Fries

Parmesan Truffle Hominy Grits

Lobster Mac and Cheese

V Asparagus Steamed or Gratinee

Roasted Brussels Sprouts

Creamed Spinach

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

V-Vegetarian