



C A F É - R E S T A U R A N T

DINNER

SMALL PLATES - SALADS

A Bowl of Crispy Shrimp
Peking Duck Quesadilla
Crab Cake
Fried Calamari
Lobster Mac & Cheese
Redeye Dancing Shrimp

Jumbo Mayan Shrimp
cajun spiced, coconut crusted served with pineapple sauce & orange coconut sauce
4 piece 8 piece 12 piece
Hand Chopped Guacamole For Two
homemade tortilla chips

Redeye Double Lettuce Salad
bibb and iceberg, bacon, tomatoes, gorgonzola
Whole Leaf Caesar Salad
tomato compote croutons
Tomatoes, Onions and Gorgonzola
Field Greens & Shaved Apples
spiced walnuts, sherry vinaigrette

RAWBAR - SALMON - SUSHI

Atlantic Oysters *minimum 6*
Pacific Oysters *minimum 6*
Six Oysters & Chorizo Sausage
Littleneck Clams on the Halfshell *minimum 6*
Lobster Cocktail
Alaskan King Crab Cocktail
Alaskan King Crab Legs
served warm with scampi sauce

Jumbo Shrimp Cocktail
Colossal Shrimp Cocktail
Pastrami Salmon Carpaccio
Lightly Grilled Salmon
Danish Smoked Salmon Smørrebrød
crème fraîche, fried capers, crostini
Shellfish Platter
Maine lobster, assorted oysters, jumbo shrimp and little neck clams

Dragon Roll
grilled smoked eel, avocado, cucumber
Crispy Shrimp Roll
shrimp tempura with avocado & spicy mayonaise
Red Roof Roll
yellowfin tuna, smoked salmon, avocado, cucumber
Cumin Crusted Yellowfin
avocado, aji pepper, grape tomatoes

SOUPS, ENTREE SALADS & SANDWICHES

New England Clam Chowder
French Onion Soup
Miso Matzo Ball Soup
Crab Louie Salad
bacon, avocado, tomato, romaine

Hollywood Cobb Salad
with chicken
with shrimp
with lobster or king crab

Redeye Sirloin Burger / frites
bacon, cheddar
Shrimp Burger / frites + salad
Lobster Roll / frites

ROASTS, PASTAS, ENTREES

Pressed Whole Roasted Baby Chicken
mashed potatoes
Chicken Chow Mein
Chicken Paillard
Roasted Hudson Valley Moulard Duck
kirshwasser cherry sauce

Meatloaf with Mash
3 Hour Braised Short Ribs
chive spaetzle
Corned Beef with Tzimmes
Calves Liver with Bacon & Mash

Wiener Schnitzel **‘alla Holstein’**
Whole Wheat Spaghetti
seasonal wild mushrooms
Vegetable Paella
with saffron brown rice

SHELLFISH & FISH

Jumbo Lump Crabcake & Shrimp
Lobster Pot Pie
Lobster & Chips
broiled, steamed or grilled
Fish & Chips

Dover Sole Meunière
Sea Scallops Piccata
Seafood Paella
lobster, mixed shellfish, chorizo sausage and saffron rice
Shrimp Fra Diavolo

all fish may be served simply grilled with a citrus sauce
Grilled Salmon Steak
Sesame Crusted Yellowfin Tuna
Clay Pot Roasted Sea Bass
Colossal Grilled Shrimp
shrimp risotto

STEAKS

Filet Mignon 8 oz.
Filet Mignon 12 oz.

Prime NY Strip
28 day dry aged - corn fed
Ribeye Steak Frites + Salad

Prime Porterhouse For Two
28 day dry aged - corn fed
Colorado Rack of Lamb (2 Double Cut Chops)

SAUCES

Horseradish Cream
Hollandaise
Bèarnaise

TOPPINGS

Seasonal Wild Mushrooms
Jumbo Lump Crabmeat
Gorgonzola
Lobster

VEGETABLES, POTATOES & SIDES

Sautéed Garlic Spinach
Oven Roasted Baby Vegetables
Haricot Vert

Tzimmes
Lobster Mac & Cheese
Hand-Cut French Fries

Potato Pancake *smoked salmon-cucumber relish*
Mashed Potatoes
Twice Baked Loaded Potato
bacon, gorgonzola, sour cream, chives

DESSERTS

Banana Cream Pie
Chocolate Black-Out Cake

Strawberry Meringue Pie (to share)
Ice Cream & Sorbet
Crème Brûlée Cheesecake

Mama's Mixing Bowl
chocolate & vanilla ice creams, ganache, cherries, cookies, whipped cream

THE FIREMAN HOSPITALITY GROUP-A FAMILY OWNED COMPANY

18% gratuity will be added to parties of 6 or more.

No cameras or mobile phones, please

Sharing Charge \$10.00

Please inform us of any allergies before ordering.

Our fish are responsibly caught from sustainable sources.

Managing Director: Kenneth Silvester

Culinary Director: Brando DeOliveira
www.REDEYEGRILL.com

Executive Chef: David Haynes