



SOUP

soup of the day (vegan)	12
new england clam chowder	14

SALAD

baby kale salad anjou pear, marcona almonds, parmigiano	13
chopped salad* market vegetables, tomato, feta cheese, cucumber, peppers, olives, yogurt dressing	14
little gem caesar salad* (anchovies available upon request)	15

STARTERS

spicy chicken wings, xinjiang spices	12
fried calamari*, yuzu aioli	17
buttermilk-battered onion rings	13
redeye guacamole, pine nuts, tortilla chips (made to order)	18
japanese hot pot red, brown & black rice, purple barley, black truffle	29
lobster truffle mac & cheese	19
5 spice barbecue ribs (half rack) pickled daikon and cabbage slaw	18
alaskan king crab, ponzu, lime butter	32

DINNER PRIX-FIXE

\$49.50

select one from each course

APPETIZER

soup of the day (vegan)
baby kale salad anjou pear, marcona almonds, parmigiano
fried calamari* yuzu aioli
yellowtail sashimi plate* avocado, chili ponzu
jumbo lump crab cake sugar snap peas, oranges, carrot-ginger purée \$5 supplement

ENTRÉE

ora king salmon & wild mushrooms* grilled asparagus
spanish mackerel spring pea salad, lime vinaigrette
chilean seabass shiso salad, ginger dressing \$6 supplement
roasted chicken tuscan herbs, confit tomatoes, parmesan & bread crumb crust
filet mignon 8 oz. french fries \$10 supplement

DESSERT

classic tiramisu
chocolate mousse cake
sorbet

SUSHI

ahi tuna poké*, red quinoa, avocado, macadamia, edamame, hijiki, sesame dressing	15
sushi burger, spicy yellowfin tuna, wakame seaweed salad, watermelon radish, ginger, avocado, tamanashiki rice bun	22
shrimp tempura roll* pickled yamagobo, cucumber, avocado, spicy aioli	17
imperial black rice roll mango, avocado, spicy vegetables	14
rainbow roll* hamachi, jumbo lump crab, tuna, salmon, avocado	18
jumbo lump crab california roll* avocado, spicy aioli, cucumber	17
crunchy spicy tuna roll* avocado, spicy aioli, crispy shallots	18
yellowtail sashimi plate* avocado, chili ponzu	17

RAW BAR

oysters on the half shell* east & west coast	half dozen	21
paradise shrimp cocktail four jumbo shrimp, vegetable crudités		22
jumbo lump crab cocktail, mustard aioli		26
lobster cocktail, vegetable crudité		MP
alaskan king crab		MP

SEAFOOD PLATTER

individual 38 oyster, shrimp, lobster, p.e.i. mussels	the redeye 125 king crab, lobster, shrimp, oysters, tuna poké, jumbo lump crab califonia roll, p.e.i. mussels
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PRIME STEAK & BURGER*

our steaks are usda prime, aged black angus
all steaks are served with french fries

choice of pickled ramp butter, peppercorn sauce or bordelaise sauce

filet mignon 8 oz.
48

dry-aged new york strip 14 oz.
53

rib eye 14 oz.
49

redeye burger* 8 oz.
aged cheddar, lettuce, tomato,
horseradish aioli, french fries
24

FISH & SEAFOOD

spanish mackerel, spring pea salad, lime vinaigrette	26
ora king salmon & wild mushrooms*, grilled asparagus	34
jumbo lump crab & avocado salad, citrus, tomato, yuzu dressing	32
miso glazed black cod, shishito peppers, wild mushroom tempura	38
jumbo lump crab cake & shrimp*, corn purée, roasted tomatoes	37
lobster cobb salad romaine, avocado, blue cheese, bacon, egg, tomato	38
lobster & crab lasagna, spinach, ricotta, lobster sauce	38
chilean sea bass, ginger dressing, shiso salad	39
sesame crusted ahi tuna*, thai peanut-cashew sauce, grilled romaine	39
dover sole meuniere	55
roasted 2 lb. lobster, shiso ponzu butter	MP

MEAT

classic cobb salad with chicken* romaine, avocado, blue cheese, bacon, egg, tomato	26.50
roasted chicken tuscan herbs, confit tomatoes, parmesan & bread crumb crust	29
colorado t-bone lamb chops, citrus herb salad, eggplant purée	36
hanger steak*, asian pear marinade, kimchi fried rice*, sunnyside up egg <small>*our housemade kimchi contains shellfish</small>	32
5 spice barbecue ribs pickled daikon and cabbage slaw, french fries	36



VEGETARIAN ENTRÉE

can be vegan

imperial black rice roll, mango, avocado, spicy vegetables	14
yellow squash & zucchini spaghetti vegetarian meatballs, tomato sauce	23
veggie burger, pepper jack cheese, pequinillo pepper aioli, french fries	19
japanese hot pot, red, brown & black rice, purple barley, black truffle	29

VEGETABLE & SIDE

lobster truffle mac & cheese	19	grilled asparagus	12
buttermilk-battered onion rings	13	whole roasted cauliflower, parmigiano crust	14
french fries	11	sautéed spinach	11
jewish mashed potatoes, gribbines	10	brussels sprouts, toasted cashews, thai peanut sauce	14

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

for guests with allergies, please feel free to make special requests