

# the PRIX-FIXE

\$49.50  
select one from each course

## APPETIZER

GAZPACHO  
BABY KALE SALAD  
pear, almonds, parmigiano

JUMBO LUMP CRAB CAKE  
sugar snap peas, oranges, carrot-ginger purée  
\$5 supplement

FRIED CALAMARI\*  
YELLOWTAIL SASHIMI PLATE\*  
avocado, chili ponzu

## ENTRÉE

SALMON & WILD MUSHROOMS\*  
grilled asparagus

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 BLACKOUT CAKE

SORBET

## STARTER

GAZPACHO, tomatoes, mango, peppers 12  
add crab \$8

NEW ENGLAND CLAM CHOWDER 14

SPICY CHICKEN WINGS 12

FRIED CALAMARI\*, yuzu aioli 17

ALASKAN KING CRAB, ponzu, lime butter 32

REDEYE GUACAMOLE, pine nuts, tortilla chips 18  
(made to order)

## RAW BAR

PARADISE SHRIMP COCKTAIL 22  
four jumbo shrimp, vegetable crudités

OYSTERS ON THE HALF SHELL\* half dozen 21  
east & west coast

ALASKAN KING CRAB MP

LOBSTER COCKTAIL, vegetable crudite MP

JUMBO LUMP CRAB COCKTAIL MP

## SEAFOOD PLATTER

INDIVIDUAL, oyster, shrimp, lobster, p.e.i. mussels 38

THE REDEYE 125  
king crab, lobster, shrimp, oysters, tuna poké,  
jumbo lump crab califonia roll, p.e.i. mussels

## SALAD

add to any salad  
CHICKEN PAILLARD \$12 | SEARED TUNA \$14 | SALMON \$14

BABY KALE SALAD, anjou pear, marcona almonds, parmigiano 13

WATERMELON & HEIRLOOM TOMATO SALAD 15  
feta, cucumber, pickled shallots, yogurt

CHOPPED SALAD\* 14  
tomato, feta cheese, cucumber, peppers, olives, yogurt dressing

LITTLE GEM CAESAR SALAD\* 15  
(anchovies available upon request)

JUMBO LUMP CRAB & AVOCADO SALAD 32  
citrus, tomato, yuzu dressing

CLASSIC COBB SALAD WITH CHICKEN\* 26.50  
romaine, guacamole, blue cheese, bacon, egg, tomato

CLASSIC COBB SALAD WITH LOBSTER\* 38  
romaine, guacamole, blue cheese, bacon, egg, tomato

## SUSHI

premium brown rice available upon request

SUSHI BURGER 22  
spicy yellowfin tuna, wakame seaweed salad,  
watermelon radish, ginger, avocado, tamanashiki rice bun

CRUNCHY SPICY TUNA ROLL\* 18  
avocado, spicy aioli, crispy shallots

SHRIMP TEMPURA ROLL\*, cucumber, avocado, spicy aioli 17

JUMBO LUMP CRAB CALIFORNIA ROLL\* 17  
avocado, spicy aioli, cucumber

IMPERIAL BLACK RICE ROLL 14  
mango, avocado, spicy vegetables

RAINBOW ROLL\* 18  
hamachi, jumbo lump crab, tuna, salmon, avocado

EVERYTHING BAGEL SUSHI ROLL 17  
smoked salmon, cream cheese, everything bagel seed mix

YELLOWTAIL SASHIMI PLATE\*, avocado, chili ponzu 17

## FISH & SEAFOOD

SESAME CRUSTED AHI TUNA\* 39  
thai peanut sauce, toasted cashews, grilled romaine

MISO GLAZED BLACK COD 38  
shishito peppers, wild mushroom tempura

SALMON & WILD MUSHROOMS\*, grilled asparagus 34

CHILEAN SEABASS, shiso salad, ginger dressing 39

JUMBO LUMP CRAB CAKE & SHRIMP\*, corn purée 37

LOBSTER ROLL, drawn butter, old bay french fries 29

LOBSTER TRUFFLE MAC & CHEESE 22

LOBSTER & CRAB LASAGNA, spinach, ricotta, lobster sauce 38

ROASTED 2 LB. LOBSTER, shiso ponzu butter MP

DOVER SOLE 55

## TACO & POKE

AHI TUNA POKÉ\* 25  
red quinoa, avocado, macadamia nuts,  
edamame, sesame dressing

SALMON POKE 25  
red quinoa, avocado, macadamia nuts,  
edamame, sesame dressing

FISH TACOS 22  
mexican corn, guacamole & chips

STEAK TACOS 25  
kimchi fried rice\*, mexican corn, guacamole & chips  
\*our housemade kimchi contains shellfish

## DESSERT

NEW YORK CHEESECAKE, chocolate sauce 12.50

BANANA CREAM PIE 12.50  
vanilla custard, fresh bananas, whipped cream

CHOCOLATE BLACKOUT CAKE 12.50

BOWL OF FRESH STRAWBERRIES, whipped cream 12.50

ICE CREAM, daily flavors 12

SORBETTO, daily flavors 12

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, eggs or unpasteurized milk may increase your risk  
of foodborne illness. Please inform us about any allergies  
before ordering.

General Manager: Richard Sanchez  
Executive Chef: Jae Kyung Ahn

## STEAK & MEAT\*

our steaks are usda prime, aged black angus  
choice of pickled ramp butter, peppercorn or bordelaise sauce

ROASTED CHICKEN 29  
confit tomatoes, parmesan & bread crumb crust

HANGER STEAK\* kimchi fried rice\*, sunnyside up egg 32  
\*our housemade kimchi contains shellfish

REDEYE BURGER\* 24  
aged cheddar, lettuce, tomato, horseradish aioli, french fries

FILET MIGNON, french fries 48

PRIME DRY-AGED NEW YORK STRIP, french fries 53

PRIME RIB EYE, french fries 49

## VEGETARIAN



can be vegan

JAPANESE MUSHROOM HOT POT 29  
red, brown & black rice, purple barley, black truffle  
add seared tuna \$14 | salmon \$14

IMPERIAL BLACK RICE ROLL 14  
mango, avocado, spicy vegetables

VEGETABLE MEATBALLS & SQUASH SPAGHETTI 23

VEGGIE BURGER 19  
pepper jack cheese, pequillo pepper aioli, french fries

## SIDE

BUTTERMILK-BATTERED ONION RINGS 13

FRENCH FRIES 11

JEWISH MASHED POTATOES, gribbines 10

ROASTED MUSHROOMS 12

GRILLED ASPARAGUS 12

SAUTÉED SPINACH 11

BRUSSELS SPROUTS 14  
toasted cashews, thai peanut sauce

## the BEVERAGE LEGEND

We've taken the guesswork out of pairing  
wine with your meal!

- ◆ RIESLING MITTNACHT, '15, alsace, fra  
citrus + floral + mineral
- ✦ SAUVIGNON BLANC SIMI, '15, sonoma, ca  
vibrant + silky + tropical
- CHARDONNAY, sonoma-cutrer, '15, sonoma, ca  
white peach + medium-bodied + vanilla
- ✦ VERDICCHIO BISCI, '15, marche, ita  
floral + green apple + peppery
- ✦ CABERNET SAUVIGNON, '13, napa, ca  
supple + full-bodied + black cherry
- SUPER TUSCAN ANTINORI, '13, toscana, ita  
bold + berries + black pepper

FULL BEVERAGE LIST ON THE NEXT PAGE ▶ ▶ ▶