



SOUP

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

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

SUSHI

premium brown rice available upon request

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

paradise shrimp cocktail four jumbo shrimp, vegetable crudités	22
oysters on the half shell* east & west coast	half dozen 21
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 california
roll, p.e.i. mussels

LUNCH PRIX-FIXE

\$29.50

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

yellow squash & zucchini spaghetti vegetarian meatballs, tomato sauce
five herb chicken paillard arugula, fennel, mint & citrus salad, shaved parmigiano reggiano
spanish mackerel spring pea salad, lime vinaigrette
yellowfin tuna burger* yuzu aioli (limited quantities)
ora king salmon & wild mushrooms* grilled asparagus \$6 supplement

chilean seabass
shiso salad, ginger dressing
\$10 supplement

surf & turf kebab*
scallop, shrimp & steak, spinach, feta
romesco sauce

hanger steak*
asian pear marinade,
kimchi fried rice*, sunnyside up egg
**our housemade kimchi contains shellfish*
\$8 supplement

DESSERT

classic tiramisu
chocolate mousse cake
sorbet

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
ADD TO ANY SALAD chicken paillard \$12 ora king salmon \$14 seared ahi tuna \$14	

ENTRÉE SALAD

ahi tuna poké* red quinoa, avocado, macadamia, edamame, hijiki, sesame dressing	25
classic cobb salad with chicken* romaine, avocado, blue cheese, bacon, egg, tomato	26.50
classic cobb salad with lobster* romaine, avocado, blue cheese, bacon, egg, tomato	38
jumbo lump crab & avocado salad citrus, tomato, yuzu dressing	32

SANDWICH

roasted chicken club bacon, avocado, french fries	19.75
redeye burger* 8 oz. aged cheddar, lettuce, tomato, horseradish aioli, french fries	23
sushi burger, spicy yellowfin tuna, wakame seaweed salad, watermelon radish, ginger, avocado, tamanashiki rice bun	22
veggie burger* pepper jack cheese, pequinillo pepper aioli, french fries	19

PRIME STEAK*

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

FISH & SEAFOOD

spanish mackerel, spring pea salad, lime vinaigrette	25
ora king salmon & wild mushrooms*, grilled asparagus	29
miso glazed black cod, shishito peppers, wild mushroom tempura	38
jumbo lump crab cake & shrimp*, corn purée, roasted tomatoes	36
sesame crusted ahi tuna*, thai peanut-cashew sauce, grilled romaine	37
lobster & crab lasagna, spinach, ricotta, lobster sauce	37
chilean seabass, shiso salad, ginger dressing	39
dover sole meuniere	55
roasted 2 lb. lobster, shiso ponzu butter	MP

MEAT

colorado t-bone lamb chops, citrus herb salad, eggplant purée	29
hanger steak*, asian pear marinade, kimchi fried rice*, sunnyside up egg <i>*our housemade kimchi contains shellfish</i>	29
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
japanese hot pot, red, brown & black rice, purple barley, black truffle	29

VEGETABLE & SIDE

french fries	9	sautéed spinach	9
jewish mashed potatoes, gribbines	9	buttermilk-battered onion rings	13
grilled asparagus	9	brussels sprouts, toasted cashews, thai peanut sauce	14
whole roasted cauliflower, parmigiano crust	9	lobster truffle mac & cheese	19