

the **PRIX-FIXE**

\$28.50 | select one from each course

APPETIZER

GAZPACHO

BABY KALE SALAD
pear, almonds, parmigiano

FRIED CALAMARI*

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

YELLOWTAIL SASHIMI PLATE*
avocado, chili ponzu

ENTRÉE

SALMON & WILD MUSHROOMS*, *grilled asparagus*

CHILEAN SEABASS, *shiso salad, ginger dressing* \$6 supplement

YELLOWFIN TUNA BURGER* (*limited quantities*)

VEGETABLE MEATBALLS & SQUASH SPAGHETTI

FIVE HERB CHICKEN PAILLARD, *arugula, fennel, mint & citrus salad, parmigiano*

SURF & TURF KEBAB*, *scallop, shrimp & steak, spinach, feta romesco sauce*

HANGER STEAK*, *kimchi fried rice*, sunnyside up egg* \$8 supplement
**our housemade kimchi contains shellfish*

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

SEAFOOD PLATTER

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

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

**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

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

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

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 21
mexican corn, guacamole & chips

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

FISH & SEAFOOD

SESAME CRUSTED AHI TUNA* 37
thai peanut sauce, toasted cashews, grilled romaine

MISO GLAZED BLACK COD 38
shishito peppers, wild mushroom tempura

SALMON & WILD MUSHROOMS*, *grilled asparagus* 29

CHILEAN SEABASS, *shiso salad, ginger dressing* 39

JUMBO LUMP CRAB CAKE & SHRIMP* *corn purée* 36

LOBSTER TRUFFLE MAC & CHEESE 22

LOBSTER & CRAB LASAGNA, *spinach, ricotta, lobster sauce* 37

ROASTED 2 LB. LOBSTER, *shiso ponzu butter* MP

DOVER SOLE 55

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

DESSERT

NEW YORK CHEESECAKE, *chocolate sauce* 12.50

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

CHOCOLATE BLACKOUT CAKE 12.50

SANDWICH



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

REDEYE BURGER* 23
aged cheddar, lettuce, tomato, horseradish aioli, french fries

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

ROASTED CHICKEN CLUB 19.75
bacon, avocado, french fries

LOBSTER ROLL, *drawn butter, old bay french fries* 29

STEAK & MEAT*

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

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

FILET MIGNON *french fries* 48

PRIME DRY-AGED NEW YORK STRIP *french fries* 53

PRIME RIB EYE *french fries* 49

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 MITTNACTH, '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 ▶ ▶ ▶