

the PRIX-FIXE

\$28.50 | select one from each course

APPETIZER

SOUP OF THE DAY (VEGAN)

BABY KALE SALAD
pear, almonds, parmigiano

FRIED CALAMARI*

JUMBO LUMP CRAB CAKE
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*), *double patty, housemade yuzu pickles*

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

SOUP OF THE DAY (VEGAN) 12

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 califonia 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 13
anjou pear, marcona almonds, parmigiano

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
guacamole & chips

STEAK TACOS 25
kimchi fried rice, 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* 36

SCALLOPS, *potato & leek puree, roasted heirloom cauliflower* 36

LOBSTER TRUFFLE MAC & CHEESE 22

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

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

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

BOWL OF FRESH STRAWBERRIES, *whipped cream* 12.50

SOFT SERVE, *made to order* 12

SORBETTO, *daily flavors* 12

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 lemon parsley butter, peppercorn sauce
or bordelaise sauce

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

THREE-BONE SHORT RIB STEAK 36
barolo braised, mashed potatoes

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 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 ▶ ▶ ▶

BEVERAGES

- FEVER TREE GINGER ALE 5.50
FEVER TREE GINGER BEER 5.50
Q PINK GRAPEFRUIT SODA (LOCAL) 5.50
HOUSEMADE LEMONADE 5.50

COCKTAILS

- RED'S MULE, *vodka, lime, wild berries, ginger beer* 18
WATERMELON COOLER 17
fresh watermelon, vodka, lime, ginger beer
TROPICAL DAJITO, *rum, lime, passion fruit* 17
MARGARITA PARAÍSO 18
housemade pineapple infused tequila, lime, agave, passion fruit
SUMMER SANGRIA 17
sauvignon blanc, elderflower liqueur, white cranberry
MEDITERRANEAN SPRITZ 16
campari, sweet vermouth, prosecco
SPICY WITH MEZCAL 17
tequila, mezcal, green chartreuse, habañoero

BEER

DRAFT

- RADEBERGER, *pilsner, radeberg, deu* 9.50
HARPOON, *ipa, massachusetts, usa* 9.50
OMMEGANG WHEAT, *new york, usa* 9.00

BOTTLED

- LIGHTHOUSE 8.50
amber red ale, fire island, new york, usa
HEINEKEN, *pale lager, amsterdam, netherlands* 8.50
AMSTEL LIGHT, *pale lager, amsterdam, netherlands* 8.50
FOUNDERS, *porter, michigan, usa* 8.50
PERONI, *pilsner, rome, ita* 8.50
ACE, *joker, dry hard cider, california, usa* 8.50
STELLA ARTOIS, *pilsner, belgium* 8.50
TWO HEARTED ALE, *american ipa, michigan, usa* 8.50

NON-ALCOHOLIC

- BUCKLER, *netherlands* 7.50



WINE

CHAMPAGNE & SPARKLING

- PROSECCO, *lamberti, nv, veneto, ita* 12 | 55
ROSÉ SPUMANTE, *lagrein brut, nv, bortolotti, veneto, ita* 13 | 60
CHAMPAGNE GIMONNET, *pierre gimonnet & fils, nv, fra* 23 | 87
CHAMPAGNE ROSÉ, *canard-duchêne, nv, fra* 25 | 95



ROSÉ

- CHÂTEAU TRIANS, *'16, provence, fra* 12 | 46
MINUTY, *'15, côtes de provence, fra* 15 | 58

WHITES

- VERDICCHIO BISCI, *'15, marche, ita* 12 | 46
PINOT GRIGIO, STELLA, *'15, umbria, ita* 14 | 54
SAUVIGNON BLANC SIMI, *'15, sonoma, ca* 14 | 54
RIESLING MITTNACHT, *'15, alsace, fra* 15 | 57
SANCERRE, *'15, françois millet, fra* 16 | 59
CHARDONNAY, *sonoma-cutrer, '15, russian river valley, ca* 17 | 64
CHABLIS W. FEVRE, *'15, burgundy, fra* 19 | 72

REDS

- MERLOT, *backstory, '15, ca* 12 | 46
MALBEC CLAYHOUSE, *'14, paso robles, ca* 14 | 52
ZINFANDEL, *artezin, '15, mendocino county, ca* 14 | 52
SYRAH J.LUC COLOMBO, *'14, rhone, fra* 15 | 56
SANGIOVESE QUERCIBELLA, *'13, toscana, ita* 16 | 59
PINOT NOIR, *nielson byron, '14, santa barbara, ca* 16 | 59
SUPER TUSCAN ANTINORI, *'13, toscana, ita* 17 | 64
BORDEAUX CHATEAU CAMBON, *'11, haut-médoc, fra* 19 | 72
CABERNET SAUVIGNON, *franciscan, '13, napa, ca* 19 | 72
BAROLO REVELLO, *'13, piemonte, ita* 23 | 90

COFFEE & TEA

- COFFEE 4.50
ESPRESSO 4.50
CAPPUCCINO 5.50
LORD BERGAMOT (*black tea*) 5.50
WHITE PETA (*white tea*) 5.50
MAO FENG SHUI (*green tea*) 5.50
BRAHMIN (*black*) 5.50
PEPPERMINT LEAVES (*herbal infusion*) 5.50
MEADOW (*herbal infusion*) 5.50



A NEW YORK BRASSERIE

LUNCH

Relax... You're in the hands of the Fireman Hospitality Group. | Locally owned.

 @RedeyeGrillNYC