



## STARTERS

**JUMBO LUMP CRAB CAKE 16.95**  
remoulade on the side

**CAJUN AHI BITES 15.95**  
seared, served with sesame seeds, chipotle aioli

**QUESADILLA 14.95**  
choice of chicken or steak, with sauteed peppers & onions, queso, sour cream & salsa on the side

**NACHOS 14.95**  
choice of chicken or steak, with lettuce, pickled jalapeno, queso, salsa, sour cream

**PEEL & EAT SHRIMP HALF POUND 13.95 ONE POUND 18.95**  
served over ice with cocktail sauce

**FRIED CAULIFLOWER 11.95**  
sesame seed, General Tso drizzle

**CHIPS & DIP 11.95**  
choice of two:  
salsa, queso, mango salsa

**GARLIC LIME SHRIMP 16.95**  
eight garlic lime shrimp on skewers, sriracha aioli

**PREZTEL STICKS 11.95**  
choice of honey mustard or queso

**MOZZARELLA STICKS 10.95**  
six sticks, served with house marinara

**SEARED AHI TUNA 15.95**  
sliced tuna, served rare with wasabi, ginger & soy

**CALAMARI 14.95**  
served with Thai Chili dipping sauce

**MUSSELS 14.95**  
simmered in garlic white wine sauce with tomatoes

**REDFIN WINGS Half Dozen 10.95 Dozen 17.95**  
Buffalo, Thai chili, or General Tso. Choice of bleu cheese or ranch

## ENTRÉE SALADS

**PITTSBURGH SALAD 16.95**  
cheddar, tomato, cucumber, egg, fries, mixed greens, grilled chicken steak +2 or Salmon +4

**CAESAR 15.95**  
romaine lettuce, parmesan cheese, croutons, Caesar dressing. choice of grilled chicken or salmon +4

**BUFFALO BLEU 16.95**  
choice of chicken tenders or breaded shrimp, bacon, cheddar, crumbled bleu cheese, croutons, mixed greens. ranch or bleu cheese dressing

**STRAWBERRY WALNUT 16.95**  
mixed greens, candied walnuts, feta cheese, balsamic drizzle. choice of grilled chicken or salmon +4

**CHICKEN CAPRESE 16.95**  
tomato, basil, fresh mozzarella, mixed greens, balsamic glaze, grilled chicken

**AHI POKE 18.95**  
ponzu-marinated ahi tuna, pickled vegetables, ginger sesame seeds, sriracha aioli, mixed greens

**DRESSING CHOICES**  
Ranch  
Bleu Cheese  
Honey Mustard  
Balsamic Vinaigrette  
Chili Lime Vinaigrette  
Caesar

## KIDS

Served with fries & drink 8

Chicken Fingers  
Hot Dog  
Grilled Cheese  
Cheeseburger  
Cheese Quesadilla  
Buttered Noodles

**SIDES**  
French Fries  
Seasonal Vegetables  
Coleslaw  
Garlic Herb Roasted Potatoes  
Side Salad  
Side Caesar Salad

Keep in the Loop  
with Redfin Blues!

Scan the QR code to receive email & promotional updates.



## PIZZA 10" or 16"

\*10" Gluten Free Cauliflower Crust Available

**CLASSIC CHEESE 13.95 / 21.95**

**MEAT TRIO 16.95 / 24.95**  
Italian sausage, pepperoni, bacon

**MARGHARITA 14.95 / 22.95**  
fresh mozzarella, fire roasted tomatoes, basil

**MEDITERRANEAN 15.95 / 23.95**  
tomato, kalamata olives, roasted red peppers, spinach, feta, Calabrian chili oil

**Toppings 2/4**  
pepperoni, sausage, bacon, spinach, jalapenos, feta, tomato, extra cheese, onions, roasted red peppers, Calabrian chilis

**Toppings 4/6**  
chicken, steak, shrimp

## SANDWICHES

**BEER BATTERED CHICKEN 15.95**  
beer battered, cheddar, bacon, lettuce, tomato, side of ranch, brioche bun  
\*Available grilled

**BLACKENED MAHI MAHI SANDWICH 17.95**  
blackened mahi mahi, chipotle aioli, lettuce, tomato, brioche bun

**SALMON BLT 18.95**  
grilled salmon, bacon, lettuce, tomato, avocado, parsley aioli, brioche bun

**BEER BATTERED FISH 15.95**  
choice of tartar or cocktail sauce

**LIMONCELLO CHICKEN SANDWICH 15.95**  
grilled chicken, spinach, provolone, roasted red peppers, roasted red pepper aioli, ciabatta

**CARNE ASADA TACOS 18.95**  
Filet tips, arugula, chipotle aioli, pickled onion, feta, flour shell

served with fries, substitute any side for \$2 or a side salad for \$3

**SHRIMP PO BOY 15.95**  
fried popcorn shrimp, sriracha aioli, lettuce, tomato, toasted roll

**CHEESEBURGER\* 15.95**  
American cheese, lettuce, tomato, onion, pickles, parsley aioli, brioche bun  
add bacon +1.5

**BLACKENED MAHI TACOS 18.95**  
avocado, slaw, chipotle aioli, flour shell

**BLACKENED CHICKEN CAESAR WRAP 15.95**  
grilled chicken, Caesar dressing, parmesan

**LOBSTER ROLL 23.95**  
chilled Maine lobster, tossed lightly in a roasted garlic aioli, served on a toasted buttered roll

**VEGGIE WRAP 14.95**  
spinach, feta, roasted red peppers, kalamata olives, cucumbers, balsamic

## ENTRÉES

**ALL YOU CAN EAT CRAB LEGS 79.95**  
**Steamed Alaskan Snow Crab Clusters**  
served with house salad, fries and coleslaw (price per person)

**FRIED SHRIMP 20.95**  
seven breaded shrimp, served with fries & coleslaw, cocktail sauce

**CRAB CAKES 29.95**  
two jumbo lump crab cakes, served with remoulade sauce, served with roasted potatoes & seasonal vegetables

**TROPICAL SALMON 25.95**  
mango salsa, served with roasted potatoes & seasonal vegetables

**RIBS 19.95 / 29.95**  
full slab or half slab, fries, coleslaw

**LEMON RICOTTA PASTA 19.95**  
choice of chicken or shrimp, arugula, lemon, basil, red peppers flakes, garlic linguini.

**FISH & CHIPS 20.95**  
beer battered cod, served with fries, coleslaw & tarter sauce

**CAPRESE CHICKEN 19.95**  
grilled chicken, fire roasted tomato's, fresh mozzarella, basil, balsamic glaze served with roasted potatoes & seasonal vegetables

**MAHI MAHI 23.95**  
grilled or blackened, lemon basil butter, served with roasted potatoes & seasonal vegetables

**DIABOLO PASTA 19.95**  
choice of chicken or shrimp, linguini, sausage, grape tomato, spinach, Calabrian chili, white wine garlic butter.

Parties of 8 or more will be presented a single check, gratuity included. We are able to split payment over multiple credit cards.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

## White Wines

### Decoy Chardonnay, California

Glass \$13    Bottle \$49

### Kim Crawford Sauvignon Blanc, Marlborough

Glass \$15    Bottle \$55

### Ruby Donna Moscato, Puglia

Glass \$11    Bottle \$39

### Santa Margherita Pinot Grigio, Italy

Glass \$16    Bottle \$59

### Elemental Rose, California

Glass \$13    Bottle \$49

### Decoy Brut, California

Glass \$12    Bottle \$47

### Avissa Prosecco, Italy

Glass \$12    Bottle \$47

## Red Wines

### Bonanza Cabernet, California

Glass \$13    Bottle \$49

### Elouan Pinot Noir, Oregon

Glass \$13    Bottle \$49

### Paraduxx Proprietary, California

Glass \$15    Bottle \$55

## House Wine

\$9

Chardonnay

Pinot Grigio

Cabernet Sauvignon

## Frozen Drinks

Miami Vice

Strawberry Daiquiri

Pina Colada

Strawberry Margarita

Dirty Banana

Banana Daiquiri

**Ask Your Server About**

**Today's Slushie Flavors**

## Signature Drinks

### Redfin Painkiller

Maggie's Farm Pineapple Rum, Hidden Harbor Rum, Coconut & Nutmeg  
Served by the Glass or Pitcher

### Espresso Martini

Crater Lake Hazelnut Espresso Vodka, Simple Syrup, Cold Brew, Maggie's Farm Coffee Liqueur

### The Cleanse

Ketel One Botanicals Cucumber & Mint, Infused With Lemons in Water

### Watermelon Lemonade

Ketel One Citron Vodka, Watermelon Lemonade  
Served by the Glass or Pitcher

## Sparkling Cocktails

*By the Glass or Pitcher*

### Limoncello Spritz

Limoncello, Decoy Brut, Soda

### Aperol Spritz

Decoy Brut, Soda Water, Aperol

### Sparkling Margarita

Decoy Brut with Espolon Tequila, Lime, Sours

### Hugo Spritz

Saint Germain, Decoy Brut, Soda, Mint

### Peach Belini

Peach Puree, Decoy Brut, Soda, Peach Boozy Boba

## Margaritas & Mojitos

*Served on the rocks, by the Glass or Pitcher*

Strawberry – Classic Lime

Watermelon – Pricky Pear

Blackberry

## Bloody Marys

*By the Glass or Pitcher*

Wigle Eau de Pickle  
Holla Sweetfire Jalapeño Vodka  
Crater Lake Hatch Chili Vodka  
Espolon Tequila  
Titos

\*Serving Zing Zang Bloody Mary Mix

## Mules

### Classic Mule

Ginger Beer, Lime  
Parking Chair Vodka

### Pineapple Mule

Maggie's Farm Pineapple Dark Rum, Pineapple Juice, Ginger Beer

### Peach Mule

Ketel One Botanicals Peach & Orange Blossom Vodka, Ginger Beer

### Bramble Mule

Tanqueray Gin, Blackberry Syrup, Ginger Beer

### Mexican Mule

Espolon Tequila, Ginger Beer, Lime

### Cucumber Mint Mule

Ketel One Botanicals Cucumber & Mint Vodka, Lime, Ginger Beer

## Beer and Seltzer

*Bottles and Cans*

Alagash White \$6.50

Angry Orchard \$6.00

Blue Moon \$6.50

\*Bud Light \$6.00 🍷

Cinderlands Squish \$8.00

\*Coors Light \$6.00 🍷

Corona \$6.50

Corona Light \$6.50

High Noon Black Cherry \$7.00

High Noon Peach \$7.00

Michelob Ultra \$5.50 🍷

\*Miller Lite \$6.00 🍷

Rhinegeist Truth IPA \$6.50

Southern Tier 2X IPA \$8.00

Stella Artois \$6.50

White Claw Grapefruit \$6.00 🍷

White Claw Lime \$6.00 🍷

Yuengling Lager \$5.50 🍷

\* 16 oz can

## HAPPY HOUR

*Monday – Friday  
4 PM – 6 PM*

🍷 5 for \$25 Buckets

Parties of 8 or more will be presented a single check, gratuity included. We are able to split payment over multiple credit cards.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

FOLLOW US ON:

