



# 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 shrimp, 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, pineapple salsa

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

**PRETZEL 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**  
bacon, cheddar, crumbled bleu cheese, croutons, mixed greens choice of chicken tenders or breaded shrimp +4, ranch or bleu cheese dressing

**HONEYCRISP APPLE 16.95**  
mixed greens, candied walnuts, crumbled bleu cheese, pickled onion, 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 sticks, diced cucumber, 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
- Sweet Potato Fries

Keep in the Loop  
with Redfin Blues!

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# 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, red sauce

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

**MEDITERRANEAN 15.95 / 23.95**  
tomato, kalamata olives, artichoke, 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**  
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

**SHRIMP TACOS 18.95**  
seasoned shrimp, pineapple salsa, avocado

**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, falafel 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

**MAPLE GLAZED SALMON 25.95**  
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, linguine arugula, lemon, basil, red peppers flakes, garlic .

**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

**DIAVOLO PASTA 19.95**  
choice of chicken or shrimp, linguine, 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

Sea Sun Chardonnay, California

Glass \$13    Bottle \$49

Decoy Sauvignon Blanc, California

Glass \$15    Bottle \$55

Ruby Donna Moscato, Puglia

Glass \$11    Bottle \$39

Terra Alpina Pinot Grigio, Italy

Glass \$16    Bottle \$59

Elemental Rose, California

Glass \$13    Bottle \$49

Decoy Brut, California

Glass \$12    Bottle \$47

Ruffino Prosecco, Italy

Glass \$12    Bottle \$47

# Red Wines

Bonanza Cabernet, California

Glass \$13    Bottle \$49

Elouan Pinot Noir, Oregon

Glass \$13    Bottle \$49

Quilt Red Blend, Napa

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

# Bourbon

Buffalo Trace

Blantons

Maker's Mark

Bulleit

Bulleit Rye

Eagle Rare

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# Signature Drinks

Redfin Painkiller

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

Pumpkin Spice Espresso Martini

Vodka, Simple Syrup, Cinnamon Syrup, Pumpkin Liqueur  
Maggie's Farm Coffee Liqueur

Cleanse

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

Watermelon Lemonade

Deep Eddy Lemon Vodka, Watermelon Lemonade  
Served by the Glass or Pitcher

Pineapple Bourbon Smash

Maker's Mark, Pineapple Juice, Lemon Juice, Simple Syrup, Fresh Pineapple

Blood Orange Martini

Absolut Mandarin Vodka, Aperol, Simple Syrup, Orange Juice

Blackberry Tequilla Smash

Blanco Tequila, Agave, Lemon Juice, Blackberries, Mint

Maple Old Fashioned

Bulliet Bourbon, Maple Syrup, Walnut Bitters

Pear Martini

Grey Goose La Poire, St Germaine, Lime Juice, Simple Syrup

Spiced Apple Fizz

Peach Schnapps, Apple Cider, Brut, Cinnamon

Seasonal Fall Sangria

House Made

# Sparkling Cocktails

By the Glass or Pitcher

Limoncello Spritz

Limoncello, Brut, Soda

Aperol Spritz

Brut, Soda Water, Aperol

Sparkling Margarita

Brut, Espolon Tequila, Lime, Sours

Hugo Spritz

Saint Germain, Brut, Soda, Mint

Peach Bellini

Peach Puree, Brut, Soda, Peach Boozy Boba

Spiced Apple Fizz

Peach Schnapps, Apple Cider, Brut, Cinnamon

# Margaritas & Mojitos

Served on the rocks, by the Glass or Pitcher

Strawberry – Classic Lime

Watermelon – Pricky Pear

Blackberry – Spicy Pineapple Jalapeno

# 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

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# Mules

Classic Mule

Ginger Beer, Lime  
Parking Chair Vodka

Pineapple Mule

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

Cinnamon Peach Mule

Vodka, Peach & Cinnamon Syrup, Ginger Beer, Orange & Cinnamon

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

Blue Moon \$6.50

Bud Light \$6.00

Arsenal Cider \$8

Cinderlands 16 oz 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 🍷

Pittsburgh Brewing Blockhouse \$7

Rhinegeist Truth IPA \$6.50

Samual Adams Oktoberfest \$7

Southern Tier Pumpkin \$9

Stella Artois \$6.50

Surfside Lemon Tea \$7.00

Surfside Strawberry Lemonade \$7.00

White Claw Grapefruit \$6.00 🍷

White Claw Lime \$6.00 🍷

Yuengling Lager \$5.50 🍷

Athletica **NA** \$5.50

# HAPPY HOUR



Monday – Friday  
4 PM – 6 PM

5 for \$25 Buckets

