



STARTERS

JUMBO LUMP CRAB CAKE 16.95
remoulade on the side

CAJUN AHI BITES 16.95
seared, served with sesame seeds, chipotle aioli

QUESADILLA 14.95
choice of chicken, shrimp 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

PRETZEL STICKS 11.95
choice of honey mustard or queso

FRIED CAULIFLOWER 11.95
sesame seed, General Tso drizzle

CHIPS & DIP 11.95
choice of two:
salsa, queso, pineapple salsa

CRAB RANGOON 11.95
served with Thai chili

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

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

POTSTICKERS 11.95
served with gyoza sauce

REDFIN WINGS Half Dozen 10.95 Dozen 17.95
Redfin dry spice, buffalo, Thai chili, or General Tso.
Choice of bleu cheese or ranch

ENTRÉE SALADS

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

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

BUFFALO BLEU 16.95
bacon, cheddar jack, crumbled bleu cheese, croutons, mixed greens
choice of chicken tenders or breaded shrimp +4,
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 sticks, diced cucumber, sriracha aioli, mixed greens

SOCAL 16.95
romaine, avocado, corn, beans, tortilla strips, blackened chicken or salmon +4

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

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.



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

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

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

MEDITERREAN 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

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

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

BIRRIA TACOS 18.95
Braised beef, mozzarella cheese, onion, cilantro, corn tortilla, Chile sauce

SHRIMP TACOS 18.95
Sauteed shrimp, pineapple salsa, sriracha aioli

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

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

BLACKENED MAHI MAHI SANDWICH 18.95
blackened mahi mahi, chipotle aioli, lettuce, tomato, brioche bun

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, roasted potatoes & seasonal vegetables

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

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

LEMON RICOTTA PASTA 21.95
choice of chicken or shrimp, linguine, arugula, lemon, basil, red peppers flakes, garlic

FISH & CHIPS 21.95
beer battered cod, served with fries, coleslaw & tartar sauce

CAPRESE CHICKEN 20.95
grilled chicken, fire roasted tomato's, fresh mozzarella, basil, balsamic glaze served with roasted potatoes & seasonal vegetables

LOBSTER RAVIOLI 23.95
lobster, cheese, tomato cream sauce

MAHI MAHI 24.95
grilled or blackened, lemon basil butter, served with roasted potatoes & seasonal vegetables

DIABOLO PASTA 21.95
choice of chicken or shrimp, linguine, sausage, grape tomato, spinach, Calabrian chili, white wine garlic butter.

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

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

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

SMASH BURGER* 15.95
Two 4oz smashed patties, caramelized onions, American cheese, lettuce, tomato, parsley aioli, brioche

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

BUFFALO CHICKEN WRAP 15.95
crispy chicken, lettuce, mozzarella & provolone cheese, buffalo sauce, ranch

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

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

White Wines

Sea Sun Chardonnay, California

Glass \$13 Bottle \$49

Decoy Sauvignon Blanc, California

Glass \$15 Bottle \$55

Lindemans Moscato, Puglia

Glass \$11 Bottle \$39

Terra Alpina Pinot Grigio, Italy

Glass \$16 Bottle \$59

Elemental Rose, California

Glass \$13 Bottle \$49

Ruffino Prosecco, Italy

Glass \$12 Bottle \$47

Red Wines

Bonanza Cabernet, California

Glass \$13 Bottle \$49

Elouan Pinot Noir, Oregon

Glass \$13 Bottle \$49

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

Maker's Mark

Bulleit

Bulleit Rye

Eagle Rare



Signature Drinks

Redfin Painkiller

Pineapple Rum, Hidden Harbor Rum,
Pineapple Juice, Coconut & Nutmeg
Served by the Glass or Pitcher

Espresso Martini

Crater Lake Hazelnut Vodka, Simple Syrup,
Cold Brew, Coffee Liqueur

Cleanse

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

Watermelon Lemonade

Lemon Vodka, Watermelon Lemonade
Served by the Glass or Pitcher

Pineapple Bourbon Smash

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

Orange Crush

Absolut Mandarin Vodka, Aperol,
Simple Syrup, Orange Juice

Blackberry Tequila Smash

Blanco Tequila, Agave, Lemon Juice, Blackberries, Mint

Redfin Blues Old Fashioned

Bulliet Bourbon, House Aged

Mai Tai

Light Rum, Dark Rum, Triple Sec,
Pineapple Juice, Orange Juice

Rum Runner

Light, Dark and Spiced Rum, Banana, Blackberry,
Grenadine, Pineapple and Orange Juice

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

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

Holla Pickle Vodka

Holla Sweetfire Jalapeño Vodka

Crater Lake Hatch Chili Vodka

Espolon Tequila

Titos

*Serving Zing Zang Bloody Mary Mix

FOLLOW US ON:



Mules

Classic Mule

Ginger Beer, Lime
Vodka

Pineapple Mule

Dark Rum, Pineapple Juice,
Ginger Beer

Peach Mule

Vodka, Peach Puree,
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

Arsenal Cider 16oz \$9.00

Bell's Two Hearted IPA \$7.50

Blue Moon \$6.50

Bud Light \$6.00 🍷

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 🍷

Modelo \$6.50

Miller Lite \$6.00 🍷

Rhinegeist Truth IPA \$6.50

Southern Tier 2X IPA \$8.00

Stella Artois \$6.50

Super Lyte Fruit Punch \$8.00

Super Lyte Blue Chill \$8.00

Surfside Lemon Tea \$7.00

Surfside Strawberry Lemonade \$7.00

Voodoo Juicy Haze IPA \$7.5

White Claw Black Cherry \$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

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