

Appetizers

JB's Steak Tartare - Cab Prime Hand Cut Beef Tenderloin, Shallots, Capers & Crisp Crostini
15.9

Antipasti - Peppers, Tomatoes, Olives, Parmigiano-Reggiano, Calabrian Salami & Shaved Prosciutto
16.9

Shrimp Cocktail - "Red" Cocktail Sauce
18

Raw Oysters - "Red" Mignonette
17.9

Tuna Tartare - Sushi Grade Tuna, Sweet Chili Vinaigrette, Plantain Chips & Pickled Vegetables
18

Mussels Diavolo - Maine Mussels, Chilies, Tomato & Garlic
15.9

Clams Casino - Topneck Clams, Domestic Pancetta, Vermouth & Bread Crumbs
16.9

Brad's Hot Stuffed Peppers - Housemade Italian Sausage & Tomato Sauce
14.9

Lemon - Garlic Shrimp - White Gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine & Toasted Crostini
17.9

Crisp Chili Calamari - Point Judith Calamari, Calabrian Chiles & Garlic
16.5

French Onion Soup Gratinée - Caramelized Onions, Rich Broth, Toasted Bread & Gruyere
12.5

5 Artisanal Cheeses
24

Frutti di Mare

Oysters, Clams, Shrimp, Mussels & Calamari
59

Plus King Crab & Lobster
99

Both Served with Caper Berries, Cocktail, Mignonette & Mustard Sauces

Salads

Baby Arugula, Prosciutto di Parma & Parmigiano with a Lemon - Pepper Vinaigrette
8.9

Chop, Chop - Iceberg , Red Onions, Tomatoes, Green Olives, Anchovies, Capers
Croutons, Cucumbers, Feta, Red Wine Vinaigrette
8.9

Caesar Salad
8.9

Heirloom Tomatoes, Fresh Mozzarella and Basil with
C.A.B.M. Balsamic Vinegar & Extra Virgin Olive Oil
8.9

Wedge of Iceberg - Crisp Domestic Pancetta, Crumbled Bleu, Red Onions, Croutons & Peppered Ranch Dressing
8.9

The RED "House" Salad - Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese & RED Raspberry Vinaigrette
8.5

Steaks & Chops

The Aged Certified Angus Beef USDA Prime

All Seasoned with Kosher Salt, Tellecherry Pepper & "Aglia Brushing"

Free Range Domestic Veal Chop* - 16oz

Broiled or Milanese Style

42

Ribeye - 16oz

39

Bone In Selections

Ribeye - 22oz

49

Free Range Domestic Veal Marsala

32.5

New York Strip - 14oz

44

New York Strip* - 18oz

48

Brined & Roasted Double Ashley Farms

Chicken Breast

27

Filet Mignon - 9oz

39

Filet Mignon - 13oz

47

New Zealand Lamb Rack - 16oz

38

Surf & Turf

Market Price

Porterhouse - 48oz

24oz - 49 / 48oz - 89

Double Cut Pork Chop— 14oz

31

Sauces - 4

Horseradish Crème Fraîche - Béarnaise - Chimichurri - Diane - Green Peppercorn - Garlic & Chiles

Toppings - 3

Artisanal Blue Cheese - Blackened - au Poivre

Oscar Style - Asparagus, Bearnaise & ¼# King Crab Meat - 24

Pasta

Whole Maine Lobster & Angel Hair

Aglia e Olio or Red Sauce

Market Priced per Pound

Torchio alla Pescatorre

Shrimp, Clams & Mussels in a Creamy Tomato Sauce

35.9

Trenne Carbonara - Gulf Shrimp, Garlic, Peas & Pancetta

33.9

Bucatini, Meatballs & Peter's "Red Lead"

28

Linguini and Clams - 24 Clams &

White Clam Sauce or "Red Lead"

31.9

Seafood

Whole Maine Lobster

with Butter

Market Priced per Pound

Shrimp De Jonghe

¾# Gulf Shrimp, White Wine, Dijon & Garlic

32.9

King Crab Legs 1.5# or 3# with Butter

Market Price

Tuna "Filet Mignon" 1/2# - Roasted Pepper Rouille

33.9

Natural Atlantic Salmon* - 2/3# - Basil Pesto

27.9

Fish of the Day

Market Price

Sides

Sautéed Broccoli & Garlic

9.5

Whipped Potatoes & Accompaniments

8.9

Potatoes au Gratin

9.9

Parsley & Garlic Fries

8.9

Sautéed Asparagus & Béarnaise Sauce

9.5

Escarole, Tomatoes & Garlic

7.9

Green Beans, Pancetta, Pepper Flakes & Pine Nuts

9.5

Seared Mushrooms

9.9

Creamed Spinach

9.5

Sautéed Spinach

8.9

Sweet Onions

8.9

Parmesan "Tater Tots"

9.5