



STARTERS

Redfin Crab Cake 16.95
jumbo lump crab cake, with Redfin remoulade on the side

Cajun Ahi Bites 14.95
sautéed and served with sweet and spicy aioli, and sprinkled with sesame seeds

Quesadilla 13.95
choice of steak, chicken or shrimp, with sautéed peppers and onions, salsa, sour cream, and queso

Nachos 14.95
choice of steak, chicken, or shrimp, with salsa, sour cream, queso, shredded lettuce pickled jalapenos, black beans

Coconut Shrimp 12.95
five coconut shrimp coated, served with honey mustard

Peel & Eat Shrimp 18.95
one pound, served chilled with cocktail sauce

Redfin Wings
Half Dozen 10.95 Dozen 16.95
Buffalo, Thai chili, or General Tso, with bleu cheese or ranch dressing

Cast Iron Skillet Dips: Served with tortilla chips or pita

Crab Elote Dip 17.95
Mexican street corn dip with cotija cheese and crab

Artichoke Dip 14.95
classic spinach and artichoke dip

Buffalo Chicken Dip 16.95
oven baked buffalo chicken dip

Fried Cauliflower 11.95
battered cauliflower with General Tso sauce and ranch

Buffalo Shrimp 11.95
five fried shrimp served with choice of Buffalo, Thai chili, or General Tso's, with bleu cheese or ranch dressing

Seared Tuna* 14.95
sliced tuna, served rare with wasabi, ginger and soy

Calamari 13.95
fried calamari served with thai chili dipping sauce

Burrata 13.95
chilled burrata, red pepper romesco, with grilled pita

Garlic Lime Shrimp 16.95
eight garlic lime shrimp, grilled on skewers with spicy aioli

House Salad 4.95
mixed greens, tomato, cucumber, cheese, croutons and choice of dressing

Flatbreads & Pizza

Upgrade To A Shareable Pizza:
10" Eight Cut Pizza +4
16" Twelve Cut +8

Meat Trio 16.95
sausage, pepperoni and bacon

Chicken Pesto 15.95
limoncello chicken, feta, basil mozzarella, and roasted grape tomatoes

Margherita 14.95
fresh mozzarella, fire-roasted tomatoes, and basil

Shrimp & Mushrooms 15.95
basil pesto, mozzarella, asiago and roasted red peppers

Toppings 2/3/4
pepperoni, sausage, bacon, spinach, pickled jalapenos, feta, tomato, extra cheese, mushrooms, onions, roasted red peppers, olives

Toppings 4/6/7
limoncello chicken, shrimp, steak

Mediterranean 15.95
artichoke, roasted grape tomato, kalamata olives, feta, spinach, mozzarella cheese, and spicy Calabrian chili oil

Sausage & Peppers 16.95
housemade red sauce, hot Italian sausage, roasted sweet bell peppers, and caramelized onions, mozzarella and provolone cheese

Classic Cheese 12.95
housemade red sauce and cheese

SIDES
French Fries
Seasonal Vegetables
Coleslaw
Pasta Salad
Garlic Herb Potatoes

KIDS
Chicken Fingers 7
Hot Dog 6
Grilled Cheese 6
Hamburger 7
Cheese Quesadilla 8

ENTRÉE SALADS

Pittsburgh Salad 10.95
mixed greens, fries, cheddar, tomato, cucumber and egg, served with choice of dressing

Cobb Salad 13.95
romaine lettuce topped with bacon, tomato, bleu cheese, cheddar cheese, avocado, and egg served with choice of dressing

Sweet and Spicy 11.95
mixed greens, cucumber and candied pecans with smoked chili lime vinaigrette

Dressing Choices
Ranch – Bleu Cheese
Chipotle Ranch – Chili Lime Vinaigrette
Italian – Honey Mustard
Balsamic Vinaigrette

Burrata and Roasted Tomato 12.95
arugula and spinach, burrata, and roasted tomatoes, served with balsamic vinaigrette

Hawaiian Bowl 12.95
mixed greens, diced pineapple, candied pecans and feta cheese, served with honey mustard dressing

SoCal Salad 13.95
crisp romaine and fire roasted corn, with avocado, black beans, tortilla strips served with chipotle ranch

Protein Options
Grilled Limoncello Chicken +5
Blackened Salmon +8
Blackened Mahi Mahi +8
Buffalo Fried Chicken +5
Coconut Fried Shrimp +8
Chipotle-Marinaded Steak +7

Handhelds

Redfin Chicken 14.95
beer battered or grilled chicken topped with cheddar and bacon, served with ranch dressing on the side

Limoncello Chicken 14.95
grilled chicken breast marinated in Kingfly Limoncello, spinach, roasted red peppers, provolone, with roasted tomato aioli, served on a Breadworks baguette

Salmon BLT 16.95
grilled salmon, bacon, lettuce, tomato and avocado, with parsley mayo

Carne Asada Taco 18.95
filet, arugula, spicy chipotle aioli, pickled onion, feta, on flour tortillas

Redfin Beer Battered Fish 14.95
choice of tartar or cocktail sauce

Blackened Mahi Mahi 16.95
blackened with spicy mayo

Black Bean Burger 14.95
served with lettuce, tomato, avocado and cajun

served with fries
substitute any side +1
substitute a house salad +3

Redfin Classic Burger* 14.95
American cheese, lettuce, tomato, onions, pickles, with house sauce
add applewood bacon +1.5

French Burger* 15.95
Swiss cheese, sautéed onions, sautéed mushrooms, arugula, with Dijon aioli

Blackened Mahi Tacos 17.95
blackened mahi-mahi, avocado, slaw, and chipotle aioli on flour tortillas

Buffalo Chicken Wrap 14.95
crispy buffalo chicken, shredded lettuce, tomato, mozzarella cheese and ranch dressing

Lobster Roll 22.95
chilled Maine lobster, tossed lightly in a roasted garlic aioli, served New England style in a toasted buttered roll

ENTRÉES

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

Redfin Crab Cakes 29.95
two jumbo lump crab cakes, served with house-made remoulade sauce, roasted potatoes and vegetables

Caribbean Jerk Salmon 22.95
jerk seasoned, with pineapple, red peppers and onion, served with roasted potatoes and vegetables

Mahi Mahi 22.95
grilled or blackened mahi mahi topped with lemon basil butter, served with roasted potatoes and vegetables

Garlic Lime Shrimp 25.95
twelve garlic-lime shrimp, on skewers, served with roasted potatoes and vegetables

Crispy Fried Shrimp 19.95
seven breaded shrimp, served with fries, coleslaw and cocktail sauce on the side

Fish & Chips Dinner 19.95
two pieces of Yuengling battered cod, served with fries, coleslaw, tarter sauce

Coconut Shrimp Dinner 20.95
seven coconut breaded shrimp served with fries, coleslaw, and house made honey mustard

Parties of 8 or more will be presented a single check, gratuity included. We are able to split the payment evenly 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

Kim Crawford

Sauvignon Blanc, Marlborough
Glass 14 Bottle 49

Duckhorn Sauvignon Blanc, Napa
Glass 13 Bottle 49

Primaterra Pinot Grigio, Italy
Bottle 29

Lumina Pinot Grigio, Italy
Glass 8 Bottle 35

Santa Margherita Pinot Grigio, Italy
Glass 15 Bottle 54

Robert Mondavi
Private Selection Chardonnay, California
Glass 11 Bottle 45

Bogle Chardonnay, California
Bottle 36

Calera Chardonnay, Central Coast
Glass 13 Bottle 49

Frisk Riesling, Victoria
Glass 12 Bottle 49

Torresella Prosecco, Italy
Bottle 39

Decoy Brut, California
Glass 12 Bottle 49

Red Wines

One Hope Pinot Noir, California
Glass 10 Bottle 39

Decoy Cabernet, Sonoma
Glass 13 Bottle 49

Robert Mondavi
Private Selection Cabernet, California
Glass 11 Bottle 46

Greenwing Cabernet, Columbia Valley
Bottle 39

Bogle Essential Red Blend, California
Glass 9 Bottle 36

Rosé Wines

Sacha Lichine The Pale Rosé, Provence
Bottle 35

Santa Margarita Brut Rosé, Italy
Bottle 39

Decoy Rosé, California
Glass 12 Bottle 49

Frozen Drinks

ask your server about today's
rotating slushie flavors

Miami Vice Piña Colada
Strawberry Margarita Strawberry Daiquiri

Signature Drinks

Redfin Painkiller

our tiki classic with Maggie's Farm Pineapple
and Hidden Harbor Rum, coconut and nutmeg
served by the glass or pitcher

Strip District Arnold Palmer

lemonade and iced tea, with Kingfly Sprits' Limoncello and
Bliss spiced rum

Watermelon Lemonade

Deep Eddy lemon vodka and watermelon lemonade
served by the glass or pitcher

Island Party

blue curaçao, Malibu, Hawaiian syrup, pineapple juice,

Flower Power

Ketel One Peach Orange Blossom, hibiscus simple syrup,
topped with soda water

Paws Across Pittsburgh Punch

Wigle Wapsie Valley Bourbon mixed
with strawberry lemonade

*Each cocktail supports Paws Across Pittsburgh's mission
to rescue, rehabilitate and rehome local animals*

Sparkling Cocktails

by the glass or pitcher, served on the rocks

Limoncello Spritz

Kingfly Limoncello, Decoy Brut, soda water

Aperol Spritz

Decoy Brut, Aperol, soda water

Strawberry Peach Bellini

Decoy Brut, peach purée, orange juice, strawberry simple syrup

Sparkling Margarita

Espolon Tequila, Decoy Brut, lime, sours

Aloha Mimosa

Decoy Brut, grapefruit Juice, tropical syrup

Margaritas and Mojitos

served on the rocks, by the glass or pitcher

Classic Lime

Desert Pear

Kiwi

Strawberry

Watermelon

Blackberry

Bloody Marys

by the glass or pitcher

Choose Your Liquor:

Wigle Eau de Pickle
Holla Sweetfire Jalapeño Vodka
Espolon Tequila
Titos
Lobos Mezcal
Kruvball BBQ Whisky

Choose Your Mix:

Traditional
Spicy Pickled Peach

Mules

Pineapple Mule

Maggie's Farm pineapple dark rum,
Pineapple Juice, ginger beer

Bramble London Mule

blackberry simple syrup,
Jager Bush gin, ginger beer

Dark And Stormy

Maggie's Farm dark rum, ginger beer

Hibiscus Mule

Aperol, hibiscus simple syrup,
Parking Chair vodka, ginger beer

Sweet Peach Mule

Parking Chair vodka, ginger beer,
peach purée, lime

Key Lime Pie Mule

Kenny Chesney's Blue Chair Bay Key
Lime Pie Rum, Parking Chair vodka,
and ginger beer

Canned Beers

**16 oz Can*

Allagash White 7

*Arsenal Semi-Sweet Cider 10

Blue Moon 6.5

*Bud Light 6.5

*Butler Brew Works Soft Top IPA 8

*Butler Brew Works Bantam Red 8

*Cinderlands Lil Cinder Lime 7

*Cinderlands Squish IPA 9

*Cinderlands Tracks Again Pilsner 8

*Coors Light 6

Corona 6.50

Corona Light 6.50

IC Light Mango 6

Michelob Ultra 6

*Miller Lite 6.5

Rhinegeist Truth IPA 6

Southern Tier Jolt Juice IPA 8

Stella Artois 6

Yuengling Lager 5.75

Seltzers and Canned Cocktails

High Noon Black Cherry 8

High Noon Peach 8

High Noon Watermelon 8

Quantum Spirits Lemon Pi 6

Quantum Spirits Cosmik Cranberry 6

Stateside Cucumber Mint 7

Stateside Pineapple 7

White Claw Lime 6

Redfin Blues is proud to support and carry locally made products from Arsenal
Cider, Butler Brew Works, Cinderlands, Kingfly Spirits, Lawrenceville Distilling,
Maggie's Farm Rum, Quantum Spirits, and Wigle Whiskey

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