



STARTERS

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

Cajun Ahi Bites 15.95
sautéed and served spicy aioli, and sprinkled with sesame seeds

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

Nachos 14.95
choice of chipotle steak or marinated chicken 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

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

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

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

Calamari 14.95
fried calamari served with thai chili dipping sauce

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

Ahi Poke 15.95
ponzu-marinated ahi tuna, with pickled vegetables, and ginger, served with sriracha aioli

Flatbreads & Pizza

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

Meat Trio 16.95
sausage, pepperoni and bacon

Chipotle Chicken 16.95
limoncello chicken, black beans, corn, cilantro, served with our chipotle sauce to dip

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

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

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, chipotle-marinated steak

SIDES

French Fries
Grilled Asparagus
Coleslaw
Garlic Herb Potatoes

KIDS

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

SALADS

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

Santorini Summer Salad 13.95
romaine lettuce topped feta, diced cucumbers, tomatoes, kalamata olives, and green peppers, served with housemade balsamic

Protein Options

Grilled Limoncello Chicken +5
Blackened Salmon +8
Grilled Mahi Mahi +8
Grilled Garlic Lime Shrimp +10
Coconut Fried Shrimp +8
Chipotle-Marinated Steak +10

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

Dressing Choices

Ranch – Bleu Cheese
Chipotle Ranch – Chili Lime Vinaigrette
Honey Mustard – Balsamic Vinaigrette

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 ciabatta

Salmon BLT* 18.95
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 17.95
blackened with spicy mayo

Black Bean Burger 14.95
served with lettuce, tomato, avocado and southwestern mayo

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

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

Blackened Mahi Tacos 18.95
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

Smoked Salmon Sandwich 19.95
smoked salmon, Boursin cheese, spinach, tomato, red onion, sriracha aioli, on ciabatta

Lobster Roll 23.95
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

Due To The Unlimited Nature Of This Item,
Each Meal Is For One Person And May Not Be Shared or Taken Home.

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

Caribbean Jerk Salmon* 25.95
jerk seasoned, with pineapple, red peppers and onion, served with roasted potatoes and vegetables

Mahi Mahi 23.95
grilled 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 20.95
two pieces of Yuengling battered cod, served with fries, coleslaw, tartar 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 15 Bottle 55

Duckhorn Sauvignon Blanc, Napa
Glass 13 Bottle 49

Lumina Pinot Grigio, Italy
Glass 10 Bottle 38

Santa Margherita Pinot Grigio, Italy
Glass 15 Bottle 55

Simonetti Pinot Grigio, Venetie
Bottle 35

Robert Mondavi Private Chardonnay, California
Glass 12 Bottle 45

Calera Chardonnay, Central Coast
Bottle 45

Bogle Chardonnay, California
Bottle 32

The Applicant Chardonnay, Chile
Glass 15 Bottle 49

Frisk Riesling, Victoria
Glass 12 Bottle 47

Torresella Prosecco, Italy
Bottle 39

Hoya De Cadenas Cava, Valencia
Bottle 38

Decoy Brut, California
Glass 12 Bottle 47

Red Wines

One Hope Pinot Noir, California
Glass 10 Bottle 39

Decoy Cabernet, Sonoma
Glass 13 Bottle 49

Robert Mondavi Private Cabernet, California
Glass 12 Bottle 46

Greenwing Cabernet, Columbia Valley
Bottle 45

Bogle Essential Red Blend, California
Glass 9 Bottle 36

Rosé Wines

Santa Margarita Brut Rosé, Italy
Bottle 39

Decoy Rosé, California
Glass 12 Bottle 49

Idiart Rosé, France
Bottle 38

Drink Specials

Happy Hour, Monday – Friday, 4-7

Wine Wednesday
Enjoy \$15 Off Bottles of Wine

Spritz Saturday
\$10 Off Aperol Spritz Pitchers

Sunday Fun
\$10 Off Bloody Mary Pitchers
\$30 Watermelon Lemonade Pitchers

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

Jungle Bird
Maggie's Farm Pineapple Rum, Campari, simple syrup,
pineapple juice, lime

Summer Magic
butterfly pea tea, blackberry, Jager Bush gin, and a magical
colour-changing squeeze of lemon

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*

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

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

Sparkling Margarita
Espolon Tequila, Decoy Brut, lime, sours

Margaritas and Mojitos

served on the rocks, by the glass or pitcher

Classic Lime	Strawberry
Desert Pear	Watermelon
Chipotle Pineapple	Blackberry

Bloody Marys

by the glass or pitcher

Choose a Liquor:
Crater Lake Pepper Vodka
Crater Lake Hatch Green Chili Vodka
Espolon Tequila
Titos Vodka
Wigle Eau de Pickle

Choose a Mix:
Traditional
Pittsburgh Pickle Company Briney Mary

Frozen Drinks

*ask your server about today's
rotating slushie flavours*

Miami Vice	Piña Colada
Strawberry Margarita	Strawberry Daiquiri

Mules

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

Bramble London Mule
blackberry simple syrup,
Jager Bush gin, ginger beer

Peach Mule
Parking Chair vodka, ginger beer,
peach purée, simple syrup

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

The Spiciest Mule
Ancho Reyes Verde, Crater Lake Green
Chili Vodka, ginger beer, lime

Beers & Seltzers

*All Beers Served In Cans
Indicates 16oz Can

Allagash White 7
*Arsenal Semi-Sweet Cider 10
Blue Moon 6.5
*Bud Light 6.5
*Cinderlands Lil Cinder Lime 8
*Cinderlands HAHPS West Coast IPA 9
*Cinderlands Squish IPA 9
*Coors Light 6
Corona 6.50
Corona Light 6.50
High Noon Black Cherry 8
High Noon Peach 8
High Noon Watermelon 8
IC Light Mango 6
Michelob Ultra 6
*Miller Lite 6.5
Rhinegesit Bubbles 6
Rhinegeist Truth IPA 6
Southern Tier Juice Jolt IPA 8
Stella Artois 6.50
Victory Juicy Monkey Hazy IPA 9
Yuengling Lager 5.75
White Claw Lime 8
Victory Juicy Monkey Hazy IPA 8.50

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