FIRE & OAK
AN AMERICAN GRILL

APPETIZERS

LOBSTER BISQUE 12
fresh lobster meat & chives

TUNA TARTAR TACOS 16
hand-cut crisp tacos, avocado, wasabi aioli

JUMBO LUMP CRAB CAKE 16
whole grain mustard sauce

KOBE BEEF & VEAL MEATBALLS 15
rich tomato basil sauce, fresh whipped ricotta, grilled tuscan bread

SIGNATURE F&O HOT WINGS 12
honey chili pepper glaze, creamy blue cheese dipping sauce

DEVILED EGGS 8
pickle relish, minced celery & herbs

CRISPY LOCAL CALAMARI 14
rustic homemade tomato sauce with crushed chili flakes

OYSTERS ROCKEFELLER 15
blue point oysters, creamed spinach, toasted herbed bread crumbs

SALADS

B.L.T. SALAD 13
applewood peppered bacon, bibb lettuce, beefsteak tomatoes, vidalia onion, crumbled blue cheese dressing

BABY SPINACH SALAD 13
roasted red onion, tomatoes, whipped montrachet cheese, hazelnuts, extra virgin olive oil & aged balsamic vinaigrette

ROASTED BEETS & MONTRACHET 12
candied walnuts, beet reduction, truffle vinaigrette & warm goat cheese

CLASSIC CAESAR SALAD 12

GREEK ISLAND SALAD 15
mediterranean olives, beefsteak tomatoes, capers, red onions, cucumbers, greek feta cheese, balsamic reduction & extra virgin olive oil

CORIANDER CRUSTED AHI TUNA SALAD 19
creamy cucumbers, carrot & daikon radish & a sesame soy vinaigrette

MARKET GREENS SALAD 12
bacon, egg, onion, tomato, radish, brioche croutons, choice of dressing

(dressings - caesar, ginger citrus, blue cheese, balsamic, champagne, ranch)

SUSHI

Classic California Roll 13
Vegetable Roll 10
Thai Tuna Roll 14
Salmon Mango Roll 14
Coconut Shrimp Roll 13
Green Dragon Roll 15
Rainbow Roll 16
Spicy Tuna Roll 14

RAW BAR

Daily Oyster Selection

Blue Point	mp
East Coast	mp
West Coast	mp

Seafood Cocktails

Colossal Crab Meat Cocktail	18
Wild Shrimp Cocktail U8 (3)	18
1lb Lobster & Shrimp Cocktail	38

all served with our signature horseradish cocktail sauce & "joe's" sauce

TO SHARE

RAW BAR SAMPLER 46
fresh lobster, oysters, U-8 shrimp, colossal crab fresh horseradish cocktail sauce

P.E.I. MUSSELS 15
spicy tomato or roasted garlic white wine sauce

3 CHEESE SPINACH & ARTICHOKE DIP 13
hand cut tortilla chips, salsa, sour cream

MEDITERRANEAN SAMPLER 14
chick pea hummus, eggplant caponata angry feta, greek pita

TRUFFLE PARMESAN FRIES 13
white truffle oil & reggiano cheese

MAC & CHEESE 13
signature cheese blend, herbed bread crumbs
add fresh lobster +5

BURGERS & SANDWICHES

served with herbed fries or cole slaw
truffle parmesan fries +3 sweet potato fries +2 bistro salad +3

FIRE & OAK BURGER 16
vermont cheddar, apple wood peppered bacon, beefsteak tomato, onion, bibb lettuce, house pickles

KOBE BURGER DELUXE 20
aged danish blue cheese & caramelized onions

CRISPY FRESH FISH SANDWICH MP
beefsteak tomato, bibb lettuce, onion, house pickles, shredded slaw & a classic cajun remoulade

FIRE & OAK VEGGIE BURGER 15
black bean & brown rice blend topped with melted monterey jack cheese, lemon aioli & sweet soy reduction

BBQ SHORT RIB SANDWICH 19
pulled five-hour braised short rib topped with a red pepper & apple-carrot slaw & melted monterey jack cheese on a buttered brioche bun

FLATBREADS

Wild Mushroom, Goat Cheese & White Truffle Oil 15
Rustic Tomato Sauce, Basil & Fresh Mozzarella 14
Roasted Seasonal Vegetables, Tomatoes & Mozzarella 15

SIDES

Loaded Baked Idaho Potato 7
Sautéed Baby Spinach 7
Smashed Red Bliss Potatoes 6
Sautéed or Grilled Asparagus 8
Lobster Whipped Potatoes 9
Asian Vegetable Stir Fry 6
Herbed French Fries 6
Cole Slaw 5
Basmati Rice Pilaf 6
Scalloped Potatoes 6

MAINS

PENNE PASTA WITH PULLED CHICKEN 20
sun-dried tomatoes, arugula, tomato cream sauce, reggiano & basil oil

HOME MADE WILD MUSHROOM RAVIOLI 19
baby spinach, shitake mushroom & ricotta filling in a porcini truffle cream sauce

SHRIMP & CRAB PASTA 28
crabmeat, gulf shrimp, hazelnuts, bacon & linguini in a lobster cream sauce

ROTISSERIE ORGANIC HALF CHICKEN 25
slow roasted daily with smashed red bliss potatoes, sautéed french beans & fresh herb au jus

CHICKEN MILANESE or CLASSIC PARMESAN 24
served with a arugula & cherry tomato salad or penne arrabiata

GRILLED SCOTTISH SALMON & SHRIMP PROVENCAL 29
creamy red bliss potatoes, sautéed french string beans & cherry tomatoes, roasted garlic white wine lemon butter sauce

SEVEN SPICE SEARED AHI TUNA MIGNON 31
soba noodle & vegetable stir-fry, scallion aioli, sesame seeds, crispy onions

FIRE & OAK BBQ RIBS 29
fall off the bone danish pork ribs with crisp herbed fries & cole slaw

AGED BLUE CHEESE CRUSTED FILET MIGNON 44
lobster whipped potatoes, sautéed baby spinach, caramelized onions

PAN SEARED JUMBO LUMP CRAB CAKES 33
whole grain mustard sauce, served with herbed french fries & cole slaw

5 HOUR BRAISED SHORT RIB 32
over a creamy polenta with roasted shitake & oyster mushrooms & a cabernet demi glace

FROM THE GRILL

Served With Choice Of Side

Steaks Are Wood Grill Charred & Topped With Fire & Oak's Signature Sea Salt Herb Butter

10 Oz. Center Cut **Filet Mignon** 39 16oz. **Rib Eye** 39 24oz. **"Cowboy" Rib Eye** Steak 46 16 Oz. U.S.D.A. **Prime N.Y. Strip Steak** 43

Seafood Is Seasoned With Sea Salt, Cracked Pepper And Extra Virgin Olive Oil

Scottish Salmon 28 U-8 **Wild Shrimp** 26 **Ahi Tuna** Mignon 30

Bread & Water Service is Available Upon Request
Serving Champagne Brunch Saturdays & Sundays 11 to 3

3.17.17 ICD