

STARTERS

- F&O WINGS 12
honey chili pepper glaze, blue cheese dipping sauce
- TUNA TARTAR TACOS 17
hand cut crisp tacos, avocado, wasabi aioli
- 3 CHEESE SPINACH & ARTICHOKE DIP 14
salsa, sour cream, warm tortillas
- KOBE MEATBALLS 15
whipped herb ricotta, rustic tomato basil sauce
- JUMBO LUMP CRAB CAKE 16/32
pan seared and served with whole grain mustard sauce
- CRISPY LOCAL CALAMARI 14
harbor banks, tomato sauce, chili flakes
- P.E.I. MUSSELS 16
tomato, shallots, white wine, fresh herbs
- MEDITERRANEAN SAMPLER 14
hummus, eggplant, angry feta, greek pita
- TRUFFLE PARMESAN FRIES 13
white truffle oil, reggiano cheese
- MAC & CHEESE 13
signature cheese blend, toasted bread crumbs
add lobster +6

Oysters St. Charles 15
crispy fried oysters
creamy slaw & lemon aioli

Weekly Features
M: dollar oysters
T: 1/2 price sushi
W: blackened swordfish
T: whole fish
F: ciopino
S: whole lobster
S: prime rib

Raw Bar

PREMIUM OYSTERS

6 minimum

BLUE POINT 2.75

BEUSOLEIL 3

FEATURED OYSTER mp

COLOSSAL SHRIMP COCKTAIL U8 18

COLLOSAL CRAB COCKTAIL 18

LOBSTER COCKTAIL 22

Sushi

CALIFORNIA ROLL 13

SPICY TUNA ROLL 14

COCONUT SHRIMP ROLL 13

SALMON MANGO ROLL 14

THAI TUNA ROLL 14

RAINBOW ROLL 16

GREEN DRAGON ROLL 15

VEGETABLE ROLL 11

SOY GLAZED SALMON CRISPY RICE 13

Detroit Style Pizza

MOZZARELLA 15

signature cheese blend, tomato sauce, greek oregano

EGGPLANT 17

burrata, cherry tomato, basil pesto, arugula

WILD MUSHROOM 16

goat cheese, truffle oil

SOUP & SALAD

LOBSTER BISQUE 12

fresh lobster meat, sherry wine, chives

B.L.T. SALAD 15

peppered bacon, bibb lettuce, tomato, onion, crumbled blue cheese dressing

ROASTED BEETS & BABY ORGANIC KALE 14

crisp warm goat cheese, candied walnuts, truffle vinaigrette

CAESAR SALAD 12

romaine hearts, brioche croutons, shaved grana

GREEK ISLAND SALAD 15

heirloom tomatoes, cucumbers, french feta, capers, onion, balsamic drizzle

CORRIANDER CRUSTED AHI TUNA SALAD 19

carrot & daikon radish, creamy cucumbers, sesame soy vinaigrette

MARKET GREENS SALAD 12

bacon, egg, onion, tomato, cucumber brioche croutons served with choice of dressing: champagne, ginger citrus, blue cheese or ranch

add grilled: chicken 7 shrimp 8 salmon 14 sliced filet mignon 11

ENTRÉE

PENNE PASTA WITH PULLED CHICKEN 21

sun-dried tomatoes, arugula, tomato cream sauce, basil oil, reggiano

WILD MUSHROOM PAPPARDELLE 20 add short rib +6

baby spinach, shitake mushrooms, porcini truffle cream sauce, whipped ricotta

LINGUINI PASTA WITH ROCK SHRIMP 24

sun dried tomatoes, capers, rock shrimp, white wine lemon sauce

SCOTTISH SALMON & SHRIMP PROVENCAL 29

french beans, charred cherry tomatoes, smashed red bliss potatoes, beurre blanc

SEVEN SPICE AHI TUNA (Specialty) 32

soba noodle-vegetable stir fry, scallion aioli, crispy onions

SESAME CRUSTED MISO GLAZED WILD COD 32

baby bok choy, snap peas, basmati rice, miso broth

B.B.Q. RIBS 29

fall off the bone danish pork baby back ribs served with herbed fries & cole slaw

ROTISERRIE ORGANIC CHICKEN (limited) 26

roasted daily, fresh herbs, french beans, whipped potatoes

CHICKEN MILANESE 24

crisp chicken, arugula-tomato-red onion salad, champagne vinaigrette

Steaks

wood grilled charred, seasoned w/ sea salt & pepper
served with choice of side

10 oz. FILET MIGNON 42

16 oz. STERLING RIB EYE 42

16oz. USDA PRIME NY STRIP 47

34 DAY AGED BONE IN COWBOY 49

SIDE ORDERS

loaded baked potato 7 * scalloped potatoes au gratin 7
sautéed or grilled asparagus 8 * sautéed baby spinach 7
creamy cole slaw 5 * crispy herb fries 6 * basmati rice 6
whipped potatoes 7

KOBE BURGER 21

danish blue cheese, caramelized onion, brioche roll

FIRE & OAK BURGER 16

proprietary blend, fully dressed with Vermont cheddar & apple wood bacon

F&O VEGGIE BURGER 16

jack cheese, lemon aioli, sweet soy reduction

all burgers served with your choice of cole slaw or crispy fries