

FIRE & OAK

AN AMERICAN GRILL

APPETIZERS

- LOBSTER BISQUE** 12
fresh lobster meat & chives
- TUNA TARTAR TACOS** 17
hand-cut crisp tacos, avocado, wasabi aioli
- JUMBO LUMP CRAB CAKE** 17
whole grain mustard sauce
- KOBE BEEF & VEAL MEATBALLS** 15
rich tomato basil sauce, fresh whipped ricotta, grilled tuscan bread
- CRISPY LOCAL CALAMARI** 16
rustic homemade tomato sauce with crushed chili flakes
- SIGNATURE F&O HOT WINGS** 13
honey chili pepper glaze, creamy blue cheese dipping sauce
- P.E.I. MUSSELS** 16
spicy tomato or roasted garlic white wine sauce
- 3 CHEESE SPINACH & ARTICHOKE DIP** 15
hand cut corn tortilla chips, salsa & sour cream
- TRUFFLE PARMESAN FRIES** 15
white truffle oil & reggiano cheese
- MEDITERRANEAN SAMPLER** 15
chick pea hummus, eggplant caponata, angry feta, greek pita
- MAC & CHEESE** 14
signature cheese blend, herbed bread crumbs
add lobster +6

SUSHI

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

RAW BAR

Daily Oyster Selection

- Blue Point** 2.75
- Beausoleil** 3.00
- Kumamoto** 3.50

Seafood Cocktails

- Colossal Crab Meat Cocktail** 19
- Wild Shrimp Cocktail U8 (3)** 18

Seafood Towers

- Le Grand** 55
4 Blue Points, 3 Colossal Shrimp, Colossal Crabmeat, 1/2 Maine Lobster & 4 clams
- Le Plateau** 95
5 Blue Points, 5 Kumamotos, 3 Colossal Shrimp, Colossal Crabmeat Cocktail, Maine Lobster Cocktail & 8 Littleneck Clams
- all raw bar items served with our signature horseradish cocktail sauce & "joe's" sauce**

SALADS

- B.L.T. SALAD** 15
apple wood 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 and aged balsamic vinaigrette
- ROASTED BEETS & BABY KALE** 14
red & golden beets, baby kale, crisp warm goat cheese, candied walnuts, truffle vinaigrette
- CLASSIC CAESAR SALAD** 12
romaine hearts, brioche croutons, grana padana
- GREEK ISLAND SALAD** 15
mediterranean olives, beefsteak tomatoes, capers, red onions, cucumbers, greek feta cheese, balsamic reduction & extra virgin olive oil
- MARKET GREENS SALAD** 12
bacon, egg, onion, tomato, radish, brioche croutons, served with your choice of dressing: caesar, ginger citrus, blue cheese, balsamic, champagne, ranch

FROM THE WOOD BURNING GRILL

Strassburger Meats is one of New York's oldest and most respected butchers - having earned its reputation over generations as the finest meat purveyor available. We are proud to have them hand-select our meats to our exacting specifications.

- 10 oz. Center Cut Filet Mignon** 46
- 16 oz. U.S.D.A. Prime N.Y. Strip Steak** 49
- 16oz. Rib Eye** 46
- 24oz. "Cowboy" Rib Eye Steak** 53
- KOBE BURGER DELUXE** 25
aged danish blue cheese & caramelized onions served with truffle parmesan fries

SEAFOOD

Our Seafood Arrives Fresh Daily and is Prepared to Order Seasoned with Sea Salt, Cracked Pepper & Extra Virgin Olive Oil

- Scottish Salmon** 30
- Wild Shrimp** 29
- Ahi Tuna Mignon** 33

Steaks & seafood are served with a choice of Signature Side

MAINS

- THANKSGIVING TURKEY DINNER** 34
slow roasted turkey, cornbread stuffing, roasted garlic mashed potatoes, mashed sweet potatoes, sautéed string beans, grand marnier cranberry sauce
- PAN SEARED CHILEAN SEA BASS & JUMBO LUMP CRAB SCAMPI** 42
mashed potatoes, charred cherry tomatoes, sautéed spinach, lemon basil beurre blanc
- WILD MUSHROOM PAPPARDELLE** 24
baby spinach, shitake mushrooms, porcini truffle cream sauce, whipped ricotta
add 5 hour slow braised short rib +8
- SHRIMP & CRAB PASTA** 32
crabmeat, gulf shrimp, hazelnuts, bacon & linguini in a lobster cream sauce
- ROTISSERIE ORGANIC HALF CHICKEN** 26
slow roasted daily with smashed red bliss potatoes, sautéed french beans & herb au jus
- GRILLED SCOTTISH SALMON & SHRIMP PROVENCAL** 33
creamy red bliss potatoes, sautéed french string beans & cherry tomatoes, roasted garlic, white wine lemon butter sauce
- SEVEN SPICE SEARED AHI TUNA MIGNON** 35
soba noodle & vegetable stir-fry, scallion aioli, sesame seeds, crispy onions
- FIRE & OAK BBQ RIBS** 34
fall off the bone danish pork ribs with crisp herbed fries & coleslaw
- AGED BLUE CHEESE CRUSTED FILET MIGNON** 49
lobster whipped potatoes, sautéed baby spinach, caramelized onions
- PAN SEARED JUMBO LUMP CRAB CAKES** 33
whole grain mustard sauce, served with herbed french fries & coleslaw
- 5 HOUR BRAISED SHORT RIB** 36
served over creamy polenta with roasted shitake & oyster mushrooms, cabernet demi glace

Signature Sides

- Loaded Baked Idaho Potato** 7
- Sautéed Baby Spinach** 7
- Smashed Red Bliss Potatoes** 6
- Sautéed or Grilled Asparagus** 8
- Creamy Parmesan Polenta** 7
- Asian Vegetable Stir Fry** 7
- Herbed French Fries** 6
- Coleslaw** 5
- Basmati Rice Pilaf** 6
- Scalloped Potatoes** 7

*Bread & Water Service is Available Upon Request
Champagne Brunch Served Saturdays & Sundays 11 to 3
www.fireandoak.com*