

TO START

B.L.T SALAD 14
beefsteak tomatoes, crisp bacon, bibb lettuce, onion, crumble blue cheese

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

ROASTED BEET SALAD 13
candied walnuts, beet reduction truffle vinaigrette, warm goat cheese

BURRATA CAPRESE SALAD 16
fresh creamy burrata, beefsteak tomatoes, extra virgin olive oil, aged balsamic vinaigrette

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

MAINE LOBSTER BISQUE 12

TUNA TARTAR TACOS 17
hand-cut crisp tacos, avocado, wasabi aioli

JUMBO LUMP CRAB CAKE 18
house remoulade

KOBE MEATBALLS WITH FRESH RICOTTA 15
fresh tomato basil sauce, tuscan grilled bread

P.E.I. MUSSELS "FRA DIAVOLO" 16
spicy tomato sauce

CRISPY POINT JUDITH CALAMARI 15
marinara sauce

TRUFFLE PARMESAN FRIES 14

FOR THE TABLE TO SHARE

SUSHI SAMPLER 24
choice of 2 California, spicy tuna or coconut shrimp

RAW BAR SAMPLER 48
oysters, shrimp cocktail, colossal crabmeat

MAC & CHEESE 14
signature cheese blend, toasted breadcrumbs with fresh lobster 19

ALL NATURAL WILD U-8 SHRIMP COCKTAIL 19

FIRE & OAK HOT WINGS 13
honey chili pepper glaze, blue cheese dressing

PARMESAN & ROASTED GARLIC BREAD 7
served with rustic marinara

MEDITERRANEAN SAMPLER 15
Greek seasoned pita

MAIN COURSE

FILET MIGNON & COLOSSAL SHRIMP (U-8) "SURF & TURF" 52
sauteed asparagus, truffle lobster whipped potatoes

SLOW BRAISED SHORT RIB 34
creamy polenta, roasted shitake mushrooms, red wine demi-glace

PAN SEARED BLACK BASS & JUMBO LUMP CRAB SCAMPI 38
roasted garlic mashed potatoes, sautéed spinach, lemon basil beurre blanc

GRILLED SCOTTISH SALMON & SHRIMP PROVENCAL 30
fresh tomato, white wine, baby string beans, roasted garlic mashed potatoes

SEVEN SPICE SEARED AHI TUNA 33
soba noodles & asian vegetable stir-fry, scallion & red pepper aioli

SHORT RIB PAPPARDELLE 28
premium wide egg pasta ribbons, braised short rib, shitake mushrooms, white truffle cream sauce

SHRIMP & CRABMEAT PASTA 32
linguini pasta, crabmeat, gulf shrimp, hazelnuts, crispy bacon, lobster cream sauce

WILD MUSHROOM RAVIOLI 25
baby spinach-shitake mushroom-ricotta filling, porcini truffle cream sauce

SPIT ROASTED ORGANIC CHICKEN 29
slow roasted with fresh herbs and served with red bliss smashed potatoes, French beans and natural au jus

KOBE BURGER DE LUXE 24
aged Danish blue cheese, caramelized onions, truffle parmesan fries

FIRE & OAK BBQ RIBS 33
fall off the bone pork ribs with French fries & coleslaw

STEAK HOUSE CUTS

*All steaks are wood grill charred & topped with Fire & Oak's signature sea salt herb butter
add crab or shrimp scampi to any steak +8*

"TOMAHAWK" RIB EYE CHOP FOR TWO 110
seasoned with sea salt, cracked black pepper & wood grilled charred, served sliced with a side of lobster mashed potatoes and grilled asparagus

10 oz. CENTER CUT FILET MIGNON 45
sautéed haricot vert, 10 layer scalloped potatoes

23 oz. PEPPER CRUSTED BONE-IN "COWBOY" RIB EYE 52
sautéed asparagus, apple wood bacon mac & cheese

N.Y. STRIP STEAK FRITES 46
crispy fries, au poivre sauce

16oz RIB-EYE 45
sautéed spinach, smashed red bliss potatoes

SIDES

40 COUNT LOADED BAKED POTATO 8

SAUTEED SPINACH 7

LOBSTER WHIPPED POTATOES 10

10 LAYER SCALLOPED POTATOES 6

BASMATI RICE PILAF 6

ASIAN VEGETABLE STRI FRY 6