

## STARTERS

- Seasonal Soup of the Day *p.a.*  
Sweet Potato Corn Chowder 7  
Truffle Parmesan Fries 12  
Fire & Oak Mac 'n' Cheese 11  
Spinach & Artichoke Dip 13  
BBQ Chicken Lollipops 14  
Crispy Calamari & Artichoke Hearts 16  
Seared Maryland Style Crab Cake 15  
P.E.I. Mussels "Fra Diavolo" 16  
Braised Filet Mignon Quesadilla 15  
Sesame Tuna Flatbread, *mache & wasabi aioli* 15  
Crispy Fried Oysters,  
*creamed spinach & chipotle hollandaise* 15

## SUSHI

- California Roll 12 Coconut Shrimp Roll 13  
Vegetable Roll 10 Green Dragon Roll 15  
Thai Tuna Roll 13 Rainbow Roll 16  
Salmon Mango Roll 13 Spicy Tuna Roll 12  
Crispy Volcano Roll 16  
Spicy Ahi Tuna Tartar *with avocado* 16  
Hamachi Sashimi *with melon & chili citrus* 16

## RAW BAR

- Beau Soleil Oysters 3.00 each  
Kumamoto Oysters 3.50 each  
Chilled Colossal Crabmeat Cocktail 18  
Chilled Shrimp Cocktail 15  
Raw Bar Sampler 48  
*three beau soleil & three kumamoto oysters,  
chilled shrimp & colossal crabmeat cocktail*

### FROM THE GRILL

*Topped with Sea Salt Herb Butter  
Served with Choice of Signature Side*

- 10oz Hanger Steak 32  
10oz Filet Mignon 44  
16oz Rib Eye 44  
24oz Bone-In "Cowboy" Rib Eye 49  
14oz Prime New York Strip 48  
Double Cut Berkshire Pork Chop 34  
Scottish Salmon 28  
Tuna Mignon 32  
Atlantic Swordfish Steak 32

## SIGNATURE SIDES

- Herbed French Fries 5 Horseradish Slaw 4  
Loaded Baked Potato 7 Seasonal Vegetable 6  
Coconut Black Rice 5 Sautéed Spinach 6  
Gingered Snow Peas 5 Sautéed Asparagus 8  
Manchego Scalloped Potatoes 8  
Rock Shrimp & Jalapeno Soft Polenta 7  
Chive Whipped Yukon Gold Potatoes 6

## SALADS

- ROASTED BEETS & MONTRACHET CHEESE 14  
*candied pecans, mache, beet reduction & truffle vinaigrette*  
BABY KALE CAESAR 12  
*brioche croutons, shaved grana padano & classic caesar dressing*  
B.L.T. SALAD 15  
*peppered bacon, beefsteak tomato, vidalia onion, bibb lettuce, blue cheese dressing*  
SESAME TUNA STEAK SALAD 18  
*buckwheat soba, asian vegetables, mango, avocado, citrus vinaigrette, peanut sauce*  
GRILLED CHICKEN SALAD 17  
*mixed greens, tortilla crisps, ginger citrus vinaigrette, peanut sauce*  
MARKET GREENS 10  
*bacon, egg, onion, tomato, cucumber, radish, herbed croutons, choice of dressing*  
*Choose a Dressing: Caesar, Ginger Citrus, Blue Cheese, Balsamic, House or Ranch*  
**(Add Grilled....Shrimp +8 Chicken +6 Salmon +14 Blackened Filet Mignon +10)**

## BURGERS & SANDWICHES

- Served With Choice of Herbed French Fries or Horseradish Slaw*  
FIRE & OAK BURGER 17  
*aged cheddar, peppered bacon, bibb lettuce, tomato, vidalia onion & homemade pickles*  
DRY AGED BURGER DELUXE 20  
*aged blue cheese, caramelized vidalia onions, bibb lettuce, beefsteak tomato & pickles*  
FRESH FISH SANDWICH 18  
*bibb lettuce, beefsteak tomato, vidalia onion, homemade pickles & remoulade*  
BEEF SHORT RIB SANDWICH 17  
*slow roasted beef short rib, poblano peppers & melted monterey jack cheese*

## PASTA & RISOTTO

- PENNE WITH ROTISSERIE CHICKEN 22  
*sun-dried tomatoes, arugula, tomato basil cream sauce, parmesan cheese & basil oil*  
LINGUINI WITH SHRIMP & CRABMEAT 29  
*sautéed gulf shrimp, lump crabmeat, shallots, peas, saffron lobster cream sauce*  
SEAFOOD RISOTTO 28  
*seared day boat scallops, rock shrimp, calamari, green peas, asparagus, lobster broth*

## ENTREES

- ROTISSERIE ORGANIC HALF CHICKEN 27  
*roasted garlic whipped yukon gold potatoes, sautéed haricots vert & natural herb au jus*  
SHERRY GLAZED SCOTTISH SALMON 29  
*coconut black forbidden rice, gingered snow peas, soy miso broth*  
BLACKENED ATLANTIC SWORDFISH STEAK 32  
*roasted sweet potato, poblano pepper & crab hash, voodoo sauce & pico de gallo*  
CRISPY VEAL MILANESE 28  
*arugula, red onion & cherry tomato salad with red wine vinaigrette & grana padano*  
SEVEN SPICE SEARED AHI TUNA MIGNON 32  
*soba noodle & shitake mushroom stir-fry, wasabi aioli, sesame seeds & crispy onions*  
PAN ROASTED NORTH ATLANTIC HALIBUT 34  
*rock shrimp & jalapeno soft polenta, grilled asparagus, tomatillo-avocado salsa verde*  
PAN SEARED CRAB CAKES 32  
*maryland style lump crab cakes served with french fries, horseradish slaw & remoulade*  
FIRE & OAK BBQ PORK RIBS 29  
*fall off the bone danish ribs with herbed french fries & horseradish slaw*  
AGED BLUE CHEESE CRUSTED FILET MIGNON 44  
*roasted garlic whipped yukon gold potatoes, sautéed baby spinach & port wine demi glaze*  
ROASTED KING CUT PRIME RIB 44  
*aged prime rib, roasted on the bone served with a loaded baked potato*

*Add Small Caesar or Market Greens Salad to Any Entrée +5*

## WEEKLY DINNER FEATURES

- Monday: **Oyster Night** - Chilled East Coast Oysters on the Half Shell  
Tuesday: **Sushi Night** - Half Priced Select Rolls  
Wednesday: **Meat Lover's Night** - Dry Aged Steaks & Specialty Meat Dishes  
Thursday: **Lobster Night** - Shanghai, Steamed & Crab Stuffed (*Limited Availability*)  
Friday: **Braising Night** - Chef's Seasonal Slow Braised Inspiration  
Saturday: **Surf & Turf** - Seasonal Chef's Inspiration  
Sunday: **Prime Rib Night** - Queen Cut with Loaded Potato & Small House Salad

\*\*\* DINNER FEATURES ARE FOR DINING IN ONLY & ARE LIMITED AVAILABILITY \*\*\*

WATER & BREAD SERVICE IS AVAILABLE UPON REQUEST