

STARTERS

- Seasonal Soup of the Day *p.a.*
Sweet Potato Corn Chowder 6
Truffle Parmesan Fries 9
Fire & Oak Mac 'n' Cheese 9
Spinach & Artichoke Dip 11
BBQ Chicken Lollipops 12
Crispy Calamari & Artichokes 13
P.E.I. Mussels "Fra Diavolo" 14
Crispy Fried Oysters,
creamed spinach & chipotle hollandaise 14

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

- 10oz Hanger Steak** 26
10oz Filet Mignon 37
16oz Rib Eye 36
24oz Bone-In "Cowboy" Rib Eye 44
14oz Prime New York Strip 42

- Scottish Salmon** 24
Tuna Mignon 26
Atlantic Swordfish Steak 26
Atlantic Halibut 28

SERVED WITH CHOICE OF SIGNATURE SIDE

SIGNATURE SIDES

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

WEEKLY DINNER FEATURES

- Monday: **Dollar Oyster Night**
Tuesday: **Half Price Sushi Night**
Wednesday: **Meat Lover's Night**
Thursday: **Lobster Night**
Friday: **Braising Night**
Saturday: **Surf & Turf**
Sunday: **Prime Rib Night**

WATER & BREAD SERVICE IS AVAILABLE
UPON REQUEST

BURGERS & SANDWICHES

- HOUSE BURGER** 13
bibb lettuce, beefsteak tomato, vidalia onion & homemade pickles
- FIRE & OAK BURGER** 15
aged cheddar, peppered bacon, bibb lettuce, tomato, vidalia onion & pickles
- DRY AGED BURGER DELUXE** 18
aged blue cheese, caramelized vidalia onions, bibb lettuce, beefsteak tomato & pickles
- FRESH FISH SANDWICH** 16
bibb lettuce, beefsteak tomato, vidalia onion, homemade pickles & remoulade
- BEEF SHORT RIB SANDWICH** 15
slow roasted beef short rib, poblano peppers & melted monterey jack cheese
- B.L.T. SANDWICH** 14
peppered bacon, bibb lettuce, beefsteak tomato, fried egg, mayo, swiss cheese
- GRILLED CHICKEN SANDWICH** 13
peppered bacon, monterey jack cheese, lettuce, tomato, fresh herb lemon aioli
- FILET MIGNON SANDWICH** 16
crimini mushrooms, onions, peppers, small farm vermont cheddar
- CLASSIC FRENCH DIP** 17
shaved prime rib, caramelized onions, fontina cheese, horseradish cream, au jus
- Served With Choice of Herbed French Fries or Horseradish Slaw**

SALADS

- MARKET GREENS SALAD** 9
bacon, egg, onion, tomato, cucumber, radish, herbed croutons, choice of dressing
- ROASTED BEETS & MONTRACHET CHEESE** 12
candied pecans, mache, beet reduction & truffle vinaigrette
- BABY KALE CAESAR** 10
brioche croutons, shaved grana padano & classic caesar dressing
(Add Grilled....Shrimp +8 Chicken +6 Salmon +10 Blackened Filet Mignon +10)

ENTRÉE SALADS

- SESAME TUNA STEAK SALAD** 17
soba, asian vegetables, mango, avocado, ginger citrus vinaigrette, peanut sauce
- B.L.T. STEAK SALAD** 18
blackened filet mignon, apple wood peppered bacon, beefsteak tomato, vidalia onion, bibb lettuce, crumbled blue cheese dressing
- GRILLED CHICKEN SALAD** 16
mixed greens, tortilla crisps, ginger citrus vinaigrette & peanut sauce
- SEAFOOD COBB SALAD** 18
chilled shrimp & crabmeat, avocado, apple wood peppered bacon, crumbled blue cheese, cherry tomato, onion, egg, romaine lettuce, choice of dressing
- BLACKENED SCOTTISH SALMON SALAD** 22
baby spinach, red onion, cherry tomatoes, grilled pineapple, crumbled blue cheese, candied pecans, citrus vinaigrette
Choose: Caesar, Ginger Citrus, Blue Cheese, Balsamic, House or Ranch Dressing

ENTREES

- PENNE PASTA WITH ROTISSERIE CHICKEN** 18
sun-dried tomatoes, arugula, tomato basil cream sauce, parmesan cheese & basil oil
- PAN SEARED CRAB CAKE** 18
maryland style lump crab cake served with french fries, horseradish slaw & remoulade
- SESAME TUNA FLATBREAD** 15
sun-dried tomato vinaigrette, mache & wasabi aioli
- WOOD GRILLED VEGETABLE FLATBREAD** 15
montrachet & parmesan cheese, fresh herbs & olive oil
- ROTISSERIE ORGANIC HALF CHICKEN** 21
chive whipped yukon gold potatoes, sautéed haricots vert & natural herb au jus
- SHERRY GLAZED SCOTTISH SALMON** 22
coconut black forbidden rice, gingered snow peas, soy miso broth
- VEAL MILANESE** 23
arugula, red onion & cherry tomato salad with red wine vinaigrette & grana padano
- FIRE & OAK BBQ PORK RIBS** *Half Rack* 18 *Full Rack* 28
fall off the bone danish ribs with french fries & horseradish slaw