

STARTERS

- Seasonal Soup of the Day *p.a.*
Sweet Potato Corn Chowder 6
Truffle Parmesan Fries 11
Fire & Oak Mac 'n' Cheese 10
Spinach & Artichoke Dip 12
BBQ Chicken Lollipops 13
Crispy Calamari & Artichokes 15
P.E.I. Mussels "Fra Diavolo" 16
Crispy Fried Oysters,
creamed spinach & chipotle hollandaise 15

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 28
10oz Filet Mignon 39
16oz Rib Eye 38
24oz Bone-In "Cowboy" Rib Eye 46
14oz Prime New York Strip 44

Scottish Salmon 25
Tuna Mignon 29
Atlantic Swordfish Steak 28

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 7
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

Served With Choice of Herbed French Fries or Horseradish Slaw

- HOUSE BURGER** 14
bibb lettuce, beefsteak tomato, vidalia onion & homemade pickles
FIRE & OAK BURGER 16
aged cheddar, peppered bacon, bibb lettuce, tomato, vidalia onion & pickles
DRY AGED BURGER DELUXE 19
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
B.L.T. SANDWICH 15
peppered bacon, bibb lettuce, beefsteak tomato, fried egg, mayo, swiss cheese
GRILLED CHICKEN SANDWICH 16
peppered bacon, monterey jack cheese, lettuce, tomato, fresh herb lemon aioli
FILET MIGNON SANDWICH 17
crimini mushrooms, onions, peppers, small farm vermont cheddar
CLASSIC FRENCH DIP 18
shaved prime rib, caramelized onions, fontina cheese, horseradish cream, au jus

SALADS

- ROASTED BEETS & MONTRACHET CHEESE** 12
candied pecans, mache, beet reduction & truffle vinaigrette
BABY KALE CAESAR 10
brioche croutons, shaved grana padano & classic caesar dressing
MARKET GREENS SALAD 9
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)

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 19
chilled shrimp & crabmeat, avocado, apple wood peppered bacon, crumbled blue cheese, cherry tomato, onion, egg, romaine lettuce, choice of dressing
BLACKENED SCOTTISH SALMON SALAD 25
baby spinach, red onion, cherry tomatoes, grilled pineapple, crumbled blue cheese, candied pecans, citrus vinaigrette

ENTREES

- PENNE PASTA WITH ROTISSERIE CHICKEN** 19
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 16
sun-dried tomato vinaigrette, mache & wasabi aioli
WOOD GRILLED VEGETABLE FLATBREAD 15
montrachet & parmesan cheese, fresh herbs & olive oil
ROTISSERIE ORGANIC HALF CHICKEN 25
chive whipped yukon gold potatoes, sautéed haricots vert & natural herb au jus
SHERRY GLAZED SCOTTISH SALMON 26
coconut black forbidden rice, gingered snow peas, soy miso broth
CRISPY VEAL MILANESE 24
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