

WISHING YOU A SEASON FILLED WITH  
Gratitude

SIGNATURE STARTERS

- MAINE LOBSTER BISQUE** *herbed brioche croutons, crème fraiche, chives* 17
- 3 CHEESE SPINACH & ARTICHOKE DIP** *warm hand cut tortillas, salsa & sour cream* 19
- F&O SIGNATURE CHICKEN WINGS** *honey chili glaze, blue cheese dipping sauce* 18
- CRISPY LONG ISLAND CALAMARI** *house made rustic marinara sauce* 26
- TRUFFLE PARMESAN FRIES** *white truffle oil, parmesan & fresh herbs* 19
- SIZZLING SPICY SHRIMP** *spicy lobster ginger dipping sauce, scallions & texas toast* 24
- P.E.I. MUSSELS** *spicy tomato wine sauce served with warm rustic bread* 24
- AHI TUNA TACOS** *crispy wontons, avocado, citrus ponzu & spicy japanese mayo* 22
- KOBE MEATBALLS** *whipped ricotta, san marzano tomato sauce & grilled rustic bread* 20
- GRILLED OCTOPUS** *santorini fava dip, red onion, peppers, greek extra virgin olive oil* 28
- ITALIAN BURATTA & PROSCIUTTO DI PARMA** *campari tomatoes, fig jam, toast* 24
- FIRE & OAK MAC ‘N’ CHEESE** *toasted locatelli herb bread crumbs* 17 *add lobster* 9

THANKSGIVING DINNER

SLOW ROASTED TURKEY

*cornbread stuffing, roasted garlic whipped potatoes,  
mashed sweet potatoes, sauteed french beans, grand  
marnier cranberry sauce* 44

HOUSE SPECIALTIES

- SPICY RIGATONI** *creamy calabrian pepper tomato sauce, italian burrata & micro basil* 32  
*add blackened chicken* +5 | *shrimp* +8
- SHRIMP & CRABMEAT PASTA** *linguini pasta tossed in a parmesan basil cream sauce  
topped with grana padano cheese* 39
- ROTISSERIE ORGANIC CHICKEN** *roasted daily, served with whipped potatoes, french  
beans and herb au jus* 36
- PENNE PASTA** *pulled chicken, sun-dried tomatoes, arugula, plum tomato cream sauce,  
aged parmesan & fresh basil oil* 29
- PAN SEARED BRONZINO & COLOSSAL CRAB SCAMPI** *asparagus, fingerling potatoes,  
roasted garlic white wine sauce* 42
- NOVA SCOTIA SALMON & SHRIMP PROVENCAL** *french beans & heirloom tomatoes,  
whipped potatoes, lemon beurre blanc* 41
- ST. LOUIS STYLE B.B.Q. RIBS** *slow cooked fall off the bone pork ribs, fries & coleslaw* 39
- BRAISED BEEF SHORT RIB** *5 hour slow cooked & fork tender with parmesan risotto,  
oyster mushrooms, cabernet demi* 44
- THE CHICKEN PARM** *pan crisped chicken, topped with a rustic san marzano tomato sauce,  
melted mozzarella, side of cast iron penne arrabiata* 36
- FIRE & OAK BURGER** *10oz steakhouse blend, apple wood bacon, aged cheddar, toasted  
brioche bun, served with fries or coleslaw* 27
- GRILLED NEW ZEALAND LAMB CHOPS** *roasted garlic whipped potatoes, sautéed  
vegetables, romesco & tzatziki sauces* 48
- DOUBLE CUT PORK CHOP** *bourbon marinade, herb-roasted fingerling potatoes* 44

SIMPLY WOOD GRILLED

*served with choice of a classic side*

- 14oz PRIME NY STRIP** 64
- 10oz CENTER CUT FILET MIGNON** 61
- 16oz STERLING RIB EYE** 59
- NOVA SCOTIA SALMON** 39
- WHOLE BRONZINO** 42

“Steak Frites”

*grilled prime hanger steak, served  
with truffle parmesan fries & creamy  
au poivre sauce* 48

SUSHI

- F&O CALIFORNIA ROLL**  
*sweet crab -avocado-cucumber* 18
- SALMON-SPICY TUNA**  
*spicy tuna-salmon-wasabi tobico* 21
- SHRIMP-COCONUT-AVOCADO**  
*shrimp tempura-cucumber-  
shredded coconut* 19
- SPICY TUNA**  
*sriracha marinated tuna,  
cucumber-avocado* 19
- PALM BEACH ROLL**  
*shrimp tempura, crab & avocado* 22
- THE RITZ**  
*shrimp tempura, spicy tuna, tobiko* 22
- CRISPY SUSHI RICE**  
*with spicy ahi tuna* 21  
*with honey soy glazed salmon* 20

RAW BAR

- CHILLED OYSTERS** mp
- JUMBO SHRIMP COCKTAIL** 24
- COLOSSAL CRAB COCKTAIL** 27
- OYSTERS ST. CHARLES** 25  
*crispy fried oysters, creamed spinach,  
spicy aioli (5pc)*

SALADS

- B.L.T. CHOPPED SALAD**  
*apple wood smoked bacon, iceberg lettuce,  
campari tomatoes, onion, danish blue  
cheese dressing* 18
- THE CLASSIC CAESAR**  
*romaine lettuce, aged grana padano cheese,  
herbed brioche croutons & caesar dressing* 17
- ROASTED BEET & GOAT CHEESE**  
*baby arugula, candied pecans,  
truffle vinaigrette* 19
- MARKET GREENS**  
*apple wood bacon, shaved egg, cherry  
tomatoes, cucumber, onion, brioche  
croutons, choice of dressing* 16
- DRESSINGS:**  
*balsamic vinaigrette  
creamy ranch | danish blue cheese  
champagne vinaigrette*

VEGETABLES & SIDES

CLASSIC SIDES

- Sautéed Spinach* 8 | *Cole Slaw* 5 *Whipped  
Potatoes* 7 | *French Fries* 8
- Sweet Potato Fries* 8 | *French Beans* 7

PREMIUM SIDES

- Asparagus - Grilled or Sautéed* 9
- Scalloped Potatoes* 10
- Seasonal Vegetable* 9