

## 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*