

STARTERS

New England Seafood Chowder
swordfish, cod, mussels, bacon & potatoes
topped with brioche croutons & chives 15

F&O Mac ‘n’ Cheese
signature cheese blend & herb panko crust 14

Spinach & Artichoke Dip
warm corn tortillas, sour cream & salsa 17

BBQ Chicken Lollipops
blue cheese dipping sauce & celery 18

Crispy Truffle Parmesan Fries
aged parmesan & white truffle oil 18

Slow Braised Kobe Meatballs
sage ricotta, house marinara, grilled bread 18

Crispy Long Island Calamari
house marinara & lemon aioli 22

P.E.I. Mussels “Fra Diavolo”
spicy marinara & grilled rustic bread 26

Fresh Burrata & Prosciutto Di Parma
campari tomatoes, fig jam, toast points 24

RAW BAR

East Coast Oysters 3.50 each

West Coast Oysters 4.50 each

Chilled Colossal Shrimp Cocktail
spicy cocktail sauce & dijonnaise 25

ROMAN PIZZA

Super Margarita
fresh mozzarella, house marinara, fresh basil,
oregano, extra virgin olive oil & sea salt 20

Cup & Char
house marinara, mozzarella, ezzo pepperoni,
sweet cherry peppers, fresh parsley 21

The Fun Guy
house marinara, shitake mushrooms, caramelized
onions, arugula, Montrachet, truffle balsamic
reduction & bruschetta 22

SIMPLY GRILLED

topped with shallot herb butter
& choice of side

16oz Sterling Rib Eye 58

10oz Center Cut Filet Mignon 62

14oz PRIME New York Strip 66

Scottish Loch Duart Salmon 39

North Atlantic Swordfish 42

SIDES

French Fries 5 Sweet Potato Fries 6

Pomme Puree 6 House Coleslaw 4

Sautéed Broccoli 6 Sautéed Baby Spinach 7

Roasted Sweet Potato Hash 6

SIGNATURE SALADS

Organic Baby Greens
roasted beets, herbed brioche croutons, pecans,
montrachet cheese, house vinaigrette 15

B.L.T. “Wedge”
peppered bacon, bibb lettuce, beefsteak tomatoes,
vidalia onions, crumbled blue cheese & blue cheese dressing 18

Baby Gem Caesar Salad
herbed brioche croutons, aged grana padano, caesar dressing 18

Add Grilled... organic chicken +12 impossible vege burger +10
gulf shrimp +16 cajun filet mignon +18 loch duart salmon +20

ENTREE SALADS

Sesame Seared Ahi Tuna Steak
baby greens, soba noodles, broccoli, mango, avocado,
ginger citrus vinaigrette & thai peanut sauce 27

Colossal Chilled Shrimp Cobb
chilled colossal shrimp, apple wood bacon, sliced egg, cucumber,
cherry tomatoes, shaved red onion, avocado, choice of dressing 28
(house vinaigrette, ranch, blue cheese, caesar, citrus, maple vinaigrette)

Blackened Scottish Loch Duart Salmon
baby greens, pumpkin seeds, pomegranate seeds, roasted sweet
potatoes, caramelized onions, blue cheese, maple vinaigrette 39

BURGERS & SANDWICHES

choice of french fries or house coleslaw

Fire & Oak Burger
signature beef blend, aged yellow cheddar, apple wood peppered
bacon, house made pickles, toasted brioche bun 25

Plant Based Impossible Burger “Double Stack”
fully dressed with aged yellow cheddar & cajun remoulade 22

Grilled Chicken Sandwich
apple wood peppered bacon, monterey jack cheese, lemon herb aioli,
beefsteak tomato, house made pickles 24

B.L.T. Sandwich
apple wood peppered bacon, bibb lettuce, beefsteak tomato,
melted swiss cheese, sunny-side egg, mayo, toasted rustic bread 20

Crispy Cod Fish Sandwich
lemon aioli, bibb lettuce, beefsteak tomato, pickles, brioche bun 28

Prime Rib French Dip
slow roasted shaved prime rib, caramelized onions, melted swiss
cheese, horseradish cream, toasted baguette, beef au jus 29

ENTREES

Rigatoni Pasta with Organic Pulled Chicken
tomato basil cream sauce, sun-dried tomatoes, baby arugula,
aged parmesan & fresh basil oil 26

Rotisserie Free Range Half Chicken
pomme puree, sautéed haricots vert & herb au jus 32

Sherry Glazed Scottish Loch Duart Salmon
coconut jasmine rice, gingered snow peas, soy miso broth 39

BBQ Pork Ribs
fall off the bone danish ribs, herbed french fries & house coleslaw 39

Blackened North Atlantic Swordfish Steak
roasted sweet potato & poblano hash, “voodoo” sauce
& topped with pico de gallo 42

Prime 10oz Hanger “Steak Frites”
parmesan herbed truffle fries, peppercorn au poivre sauce 46