

STARTERS**F&O SIGNATURE HOT WINGS 15**

honey chili pepper glaze, blue cheese dipping sauce

3 CHEESE SPINACH & ARTICHOKE DIP 14

salsa, sour cream, warm tortilla chips

KOBE MEATBALLS 16

whipped herb ricotta, rustic tomato basil sauce, grilled rustic bread

BUCKET OF P.E.I MUSSELS 19

spicy tomato or white wine sauce, rustic bread

CRISPY LOCAL CALAMARI 17

harbor banks, tomato sauce, chili flakes

AHI TUNA TARTAR 19

avocado, micro greens, country toast, citrus soy vinaigrette

MEDITERRANEAN SAMPLER 14

hummus, eggplant, tzatziki, angry feta, Greek pita

TRUFFLE PARMESAN FRIES 15

white truffle oil, fresh grated parmesan cheese, garlic aioli

MAC & CHEESE 15signature cheese blend, locatelli bread crumbs
add lobster +9 add bacon +3***Detroit Style Pizza*****MOZZARELLA 15**

signature cheese blend, tomato sauce, greek oregano *pepperoni +3

EGGPLANT & BURRATA 16

arugula, cherry tomato, basil pesto, balsamic

WILD MUSHROOM & GOAT CHEESE 16

sun dried tomatoes, truffle oil

BURGER & SANDWICHES**FIRE & OAK BURGER 19**

10oz. proprietary blend, fully dressed, Vermont cheddar & smoked bacon

F&O DOUBLE STACK BEYOND BURGER 18

100% vegetarian, fully dressed, American cheese, F&O sauce

CRISPY COD FISH SANDWICH 19wild caught cod, tomato, creamy slaw, pickles, Cajun remoulade
choice of cole slaw or crispy fries

Champagne Brunch Saturday & Sunday

AN AMERICAN GRILL

DINNER***Sushi***

CALIFORNIA ROLL 14

SPICY TUNA ROLL 16

COCONUT SHRIMP AVOCADO ROLL 16

ORGANIC SALMON MANGO ROLL 16

THAI TUNA ROLL 16

VEGETABLE ROLL 12

SOY GLAZED SALMON *over crispy rice* 15

PALM BEACH ROLL 18

*Shrimp tempura, sweet crab, cucumber, topped with avocado,
spicy mayo & sesame seeds**All served with low sodium soy sauce, pickled ginger & wasabi***SOUP & SALAD****NEW ENGLAND CLAM CHOWDER 11**

crisp bacon & brioche croutons

B.L.T. WEDGE SALAD 14

baby iceberg, cherry tomatoes, bacon, onion, Danish blue cheese dressing

CAESAR SALAD 13

romaine hearts, brioche croutons, shaved parmesan

ROASTED BEETS & BABY ORGANIC KALE 16

crisp warm goat cheese, candied walnuts, truffle vinaigrette

BURRATA & TOMATOES 16heirloom tomatoes, creamy burrata, roasted peppers, Greek olive oil
aged balsamic, country toast**MARKET GREENS SALAD 12**

bacon, egg, onion, tomato, cucumber, brioche croutons

grilled additions: chicken 7 shrimp 8 organic king salmon 14

RAW BAR*East coast & West coast Oysters mp**Chilled Shrimp Cocktail 22**Colossal Crab Cocktail 21***THE SAMPLER 31***oysters 4, colossal shrimp 2, colossal crab,
dijon aioli, horseradish cocktail sauce*

A suggested gratuity of 18% has been added to your bill

ENTRÉE**PENNE PASTA WITH PULLED CHICKEN 22**

sun-dried tomatoes, arugula, tomato cream sauce, basil oil, reggiano

SHRIMP LOBSTER & CRABMEAT PASTA 36

jumbo lump crab, lobster meat, wild caught shrimp, baby spinach, fresh plum tomato cognac sauce with a touch of cream

PAN SEARED BRONZINO & JUMBO LUMP CRAB SCAMPI 31

sautéed asparagus, crisp potato wedges, roasted garlic white wine sauce

ORGANIC KING SALMON & SHRIMP PROVENCAL 34

french beans, charred cherry tomatoes, smashed potatoes, beurre blanc

ST. LOUIS STYLE B.B.Q. RIBS 32

fall off the bone pork ribs, French fries & cole slaw

ROTISERIE ORGANIC CHICKEN (limited) 28

roasted daily, fresh herbs, French beans, whipped potatoes

DOUBLE CUT PORK CHOP 29

wood-grilled, pommery mustard sauce, glazed peppers, pomme puree

PRIME HANGER STEAK FRITES 36

truffle parmesan fries, au poivre sauce

CHICKEN MILANESE 27

crispy chicken breast, topped with a baby arugula, tomato red onion salad

KOBE BURGER 25

ground in house, Danish blue cheese, caramelized onions, truffle fries

Steakswood grilled charred, seasoned w/ sea salt & pepper
served with choice of side

10 oz. FILET MIGNON 45

16 oz. STERLING RIB EYE 46

14 oz. USDA PRIME NY STRIP 48

22 oz. USDA PRIME DRY AGED "COWBOY" mp
"Surf & Turf"*Crab Oscar 14- Colossal Shrimp Scampi or Chimichurri 12***Sides**

sautéed or grilled asparagus 8

whipped potatoes 6 ** sautéed baby spinach 7

creamy cole slaw 5 * crispy fries 6 *

Carry-Out www.fireandoak.com 5.14.21 JC