

Starters

NEW ENGLAND CLAM CHOWDER with bacon & potatoes, topped with brioche croutons 11
3 CHEESE SPINACH & ARTICHOKE DIP warm hand cut tortillas, salsa & sour cream 16
F&O SIGNATURE WINGS honey chili glaze & a blue cheese dipping sauce 16
CRISPY LOCAL CALAMARI house made rustic marinara sauce 19
TRUFFLE PARMESAN FRIES white truffle oil, parmesan & fresh herbs 17
JUMBO LUMP CRAB CAKE pan seared, served with our house remoulade 18
P.E.I MUSSELS spicy tomato or white wine sauce, rustic bread 20
AHI TUNA TACOS avocado, citrus ponzu & spicy japanese mayo 19
COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce & dijonnaise 22
ITALIAN BURATTA roasted tomatoes & peppers, fig jam, rustic toast, olive oil 16 add prosciutto di parma +4
FIRE & OAK MAC 'N' CHEESE our signature mac topped with toasted locatelli herb bread crumbs 16 add lobster +9
KOBE MEATBALLS kobe beef and veal blend, whipped ricotta, rustic tomato sauce, grilled country bread 18
GRILLED SPANISH OCTOPUS santorini fava dip, red onion, peppers, greek extra virgin olive oil 26

DINNER MENU 2023

OYSTERS ON THE
HALF SHELL
East & West Coast
From 3.00 each
Served with
horseradish cocktail
sauce & lemon

Signature Sushi

SPICY TUNA 17 CALIFORNIA 15 SALMON MANGO 17
PALM BEACH ROLL 18 SHRIMP-AVOCADO & COCONUT 17
CRISPY SUSHI RICE spicy tuna or honey glazed salmon, 18

Artisanal Roman Pizzas

MOZZARELLA- tomato sauce, fresh basil 17
add hot honey pepperoni +3
MUSHROOM- goat cheese, red onion, truffle oil 18
EGGPLANT- creamy burrata, roasted tomatoes, balsamic glaze 18

Salads

ADD GRILLED: organic chicken - 9 gulf shrimp - 12 nova scotia salmon - 16 filet mignon-14
B.L.T CHOPPED SALAD apple wood smoked bacon, iceberg, campari tomatoes, onion, danish blue cheese dressing 16
CAESAR SALAD romaine lettuce, aged grana padano cheese & brioche croutons 15
ROASTED BEETS & CRISPY GOAT CHEESE baby arugula, candied pecans, truffle vinaigrette 16
MARKET GREENS SALAD bacon, egg, tomato, cucumber, onion, brioche croutons, choice of dressing 14
DRESSINGS: balsamic vinaigrette – ranch – creamy danish blue cheese – champagne vinaigrette

Sandwiches

SERVED WITH: french fries or coleslaw / truffle fries +5 /sweet potato fries +2 / bistro salad +3
FIRE & OAK BURGER 10oz. short rib blend, fully dressed, with vermont cheddar on toasted brioche bun 21
add fried egg +3 avocado +3 apple wood smoked bacon +3
KOBE BURGER melted danish blue cheese, caramelized onions, toasted brioche bun 25
DOUBLE STACK VEGGIE BURGER 100% vegetarian, fully dressed, american cheese, special sauce 20

Entrées

ROTISSERIE ORGANIC CHICKEN roasted daily, whipped potatoes, french beans, herb au jus 29
PENNE PASTA pulled chicken, sundried tomatoes, arugula, tomato cream sauce, basil oil, parmesan 24
SHRIMP & CRABMEAT PASTA linguini, parmesan basil cream sauce & grana padano cheese 36
PAN SEARED BRONZINO & JUMBO LUMP CRAB SCAMPI asparagus, fingerling potatoes, roasted garlic white wine sauce 34
NOVA SCOTIA SALMON & SHRIMP PROVENCAL french beans & heirloom tomatoes, whipped potatoes, lemon beurre blanc 36
JUMBO LUMP CRAB CAKES served with french fries, creamy slaw and our house remoulade 36
ST. LOUIS STYLE B.B.Q RIBS slow cooked and fall off the bone tender, served with fries and coleslaw 32
CHICKEN PARMESAN rustic tomato sauce & mozzarella cheese, served with a side of cast iron penne arrabiata 29
DOUBLE CUT PORK CHOP wood-grilled, pommery mustard sauce, glazed peppers, pomme puree 34
GRILLED LAMB CHOPS roasted garlic whipped potatoes, vegetable medley, romesco & tzatziki sauce 44
PRIME HANGER “STEAK FRITTES” truffle parmesan fries & creamy au poivre sauce 42

Wood Grilled Steaks

seasoned with sea salt & herb shallot butter, served with choice of a classic side
14oz PRIME NY STRIP 54 10oz CENTER CUT FILET MIGNON 51 16oz STERLING RIB EYE 49
** Top Off Your Steak with Two Colossal U-7 Shrimp with Chimichurri or Scampi Sauce + 12 or Jumbo Lump Crab Oscar + 14 **

Vegetables & Sides

CLASSIC SIDES
Sautéed Spinach 8 Sautéed French Beans 7 Cole Slaw 5 French Fries 8 Sweet Potato Fries 8 Whipped Potatoes 7 Creamed Corn 8
PREMIUM SIDES
Asparagus - Grilled or Sautéed 9 Scalloped Potatoes Au Gratin 10 Campari Tomatoes, Danish Blue, Champagne Vinaigrette 8
suggested gratuity of 20% has been added to parties of 5 or more 10.065.25 D9e