

ESTABLISHED 2009

AMERICAN GRILL JERSEY CITY

Starters

LUNCH MENU 2024

OYSTERS ON THE

HALF SHELL

East & West Coast

From 3.25 each

SHRIMP COCKTAIL

Served with horseradish

cocktail sauce & lemon

NEW ENGLAND CLAM CHOWDER with bacon, potatoes & topped with brioche croutons 12 **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

JUMBO LUMP CRAB CAKE pan seared with our house remoulade 18

CRISPY SUSHI RICE spicy tuna or honey glazed salmon, sambal mayo, ponzu 19

LOCAL CALAMARI house made rustic marinara sauce 19

TRUFFLE PARMESAN FRIES white truffle oil, parmesan & fresh herbs 16

BUCKET OF P.E.I MUSSELS spicy tomato or white wine sauce, rustic bread 19

AHI TUNA TACOS avocado, citrus ponzu & spicy japanese mayo 19

FIRE & OAK MAC 'N' CHEESE our signature mac topped with toasted locatelli herb bread crumbs 15 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 24

ITALIAN BURATTA sweet campari tomatoes, fig jam, rustic toast, olive oil 16 add prosciutto di parma +4

Artisanal Roman Pizzas

MOZZARELLA- tomato sauce, fresh basil 17

 $\textbf{WILD MUSHROOM-} \ go at \ cheese, \ red \ onion, \ truffle \ oil \ \ 18$

EGGPLANT- creamy burrata . roasted tomatoes, balsamic glaze 19 **HOT HONEY PEPPERONI-** mozzarella, rustic tomato sauce 20

Salads ADD GRILLED: organic chicken – 9 gulf shrimp – 12 nova scotia salmon – 15 filet mignon-14

B.L.T STEAK SALAD sliced filet mignon, crisp bacon, iceberg, tomatoes, onion, danish blue cheese dressing 26

SEAFOOD COBB SALAD chopped lettuce, shrimp, crab, avocado, bacon, tomato, cucumber, egg, onion, blue cheese dressing 26

CAESAR SALAD romaine lettuce, grana padano cheese & brioche croutons 15

GREEK ISLAND SALAD feta, tomatoes, cucumber, red peppers, olives, greek oregano, extra virgin olive oil 17

ROASTED BEETS & CRISPY GOAT CHEESE baby arugula, candied pecans, truffle vinaigrette 16

CRISPY CHICKEN WALDORF SALAD greens & baby spinach, tomatoes, raisins, almonds, walnuts, bacon, egg, apples, danish blue cheese, champagne vinaigrette 24

MARKET GREENS SALAD bacon, egg, tomato, cucumber, onion, brioche croutons, choice of dressing 15

DRESSINGS: balsamic vinaigrette – ranch – 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, vermont cheddar, toasted brioche bun 19 add: apple wood maple bacon + 3 fried egg +3 avocado +3

KOBE BURGER melted danish blue cheese, caramelized onion, brioche bun 25

DOUBLE STACK VEGGIE BURGER 100% vegetarian, fully dressed, monterey cheese, special sauce 19

THE B.L.T. SANDWICH soft fried egg, smoked bacon, gruyere, lettuce, tomato, country toast 17

CRISPY COD FISH SANDWICH beefsteak tomato, house made pickles, house remoulade, brioche bun 21

GRILLED CHICKEN SANDWICH monterey jack, peppered bacon, bibb lettuce, beefsteak tomato, house made pickles, lemon herb aioli 19

NEW ENGLAND STYLE LOBSTER ROLL fresh lobster meat with mayo, old bay, celery & fresh herbs on a toasted buttered bun 28

Entrées

ROTISSERIE ORGANIC CHICKEN roasted daily, crispy fries, herb au jus 27

PENNE PASTA pulled chicken, sundried tomatoes, arugula, tomato cream sauce, basil oil, parmesan 23

 $\textbf{JUMBO LUMP CRAB CAKES} \quad \textit{served with french fries, creamy slaw and our house remoulade} \quad 35$

NOVA SCOTIA SALMON PROVENCAL french beans & heirloom tomatoes, whipped potatoes, lemon beurre blanc 29

 $\textbf{ST. LOUIS STYLE B.B.Q RIBS} \ \ slow\ cooked\ \ and\ fall\ \ off\ the\ bone\ \ tender, served\ \ with\ fries\ \ and\ \ coleslaw\ \ 30\ \ /\ half\ \ rack\ 25$

CHICKEN PARMESAN rustic tomato sauce & mozzarella cheese, served with a side of cast iron penne arrabiata 27

PRIME HANGER "STEAK FRITTES" truffle parmesan fries & creamy au poivre sauce 36

Wood Grilled Steaks seasoned with sea salt & herb shallot butter. served with choice of a classic side

14oz PRIME NY STRIP 53 10oz CENTER CUT FILET MIGNON 48 16oz STERLING RIB EYE 48

* * 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 Sauteed French Beans 7 Cole Slaw 5 French Fries 8 Sweet Potato Fries 8 Whipped Potatoes 7

PREMIUM SIDES

Asparagus grilled or sautéed 9 Scalloped Potatoes Au Gratin 10 Campari Tomatoes, Danish Blue Cheese 9

A suggested gratuity of 20% has been added to parties of 5 or more

3.24.24 LOJ