

STARTERS

New England Seafood Chowder
swordfish, cod, mussels, bacon & potatoes
topped with brioche croutons & chives 16

F&O Mac ‘n’ Cheese
signature cheese blend & herb panko crust 15

Spinach & Artichoke Dip
warm corn tortillas, sour cream & salsa 18

BBQ Chicken Lollipops
blue cheese dipping sauce & celery 18

Crispy Truffle Parmesan Fries
aged parmesan & white truffle oil 20

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

Crispy Long Island Calamari
house marinara & lemon aioli 24

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

Spicy Ahí Tuna Tartar
tortilla, avocado, sambal mayo, ginger 24

Slow Braised Short Rib Quesadilla
monterey jack cheese, guacamole, sour cream 22

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

SIGNATURE SUSHI

- Yellowtail Scallion Roll20

Lump Crab California Roll20

Coconut Shrimp & Avocado Roll21

“Green Dragon” Roll22

Thai Tuna Roll21

Salmon Mango Roll20

Spicy Tuna Roll20

Crispy Salmon “Volcano” Roll24

Classic Rainbow Roll24

RAW BAR

- East Coast Oysters3.50 each

West Coast Oysters4.50 each

Chilled Colossal Shrimp Cocktail

spicy cocktail sauce & dijonnaise25

ROMAN PIZZA

Super Margarita
fresh mozzarella, house marinara, fresh basil,
oregano, extra virgin olive oil & sea salt 21

Cup & Char
house marinara, mozzarella, pepperoni,
sweet cherry peppers, fresh parsley 22

The Fun Guy
house marinara, shitake mushrooms, caramelized
onions, arugula, Montrachet, truffle balsamic
reduction & bruschetta 23

Bread Service Available Upon Request

SIGNATURE SALADS

Organic Baby Greens
roasted beets, herbed brioche croutons, pecans,
Montrachet cheese, house vinaigrette 16

B.L.T. “Wedge”
apple wood 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

Sesame Seared Ahi Tuna Steak
baby greens, soba noodles, broccoli, mango, avocado,
ginger citrus vinaigrette & Thai peanut sauce 29

Add Grilled... organic chicken +12 impossible vege burger +10
gulf shrimp +16 cajun filet mignon +18 Loch Duart salmon +22

BURGERS choice of french fries or house coleslaw

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

Plant Based Impossible Burger “Double Stack”
fully dressed with aged yellow cheddar & Cajun remoulade 23

ENTREES

Rigatoni Pasta with Organic Pulled Chicken
tomato basil cream sauce, sun-dried tomatoes, baby arugula,
aged parmesan & fresh basil oil 28

Rotisserie Free Range Half Chicken
pomme puree, sautéed haricots vert & herb au jus 34

Sherry Glazed Scottish Loch Duart Salmon
coconut jasmine rice, gingered snow peas, soy miso broth 42

BBQ Pork Ribs
fall off the bone Danish ribs served with french fries & coleslaw 44

Blackened North Atlantic Swordfish Steak
roasted sweet potato hash, “voodoo” sauce & pico de gallo 44

Organic Chicken Parmesan
san marzano tomato sauce, mozzarella cheese, rigatoni arrabbiata 36

Roasted Berkshire Pork Chop
crushed new potatoes, watercress salad, maple Dijon dressing 45

Fire & Oak Slow Roasted Prime Rib
served with a loaded baked potato, au jus & horseradish cream 58

Prime 10oz Hanger “Steak Frites”
parmesan herbed truffle fries, peppercorn au poivre sauce 54

SIMPLY GRILLED

- topped with shallot herb butter & choice of side

16oz Sterling Rib Eye6414oz PRIME NY Strip66

10oz Center Cut Filet Mignon62

Loch Duart Salmon42Atlantic Swordfish44

SIDES

- French Fries5Sweet Potato Fries6Pomme Puree6

Roasted Sweet Potato Hash6Loaded Baked Potato9

Sautéed Broccoli6House Coleslaw4Sautéed Spinach7

A Suggested Gratuity of 22% is Added to All Parties of 8 or More