

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 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 Tuna Tartar

tortilla, avocado, sambal mayo, ginger 24

Braised Beef Quesadilla

oaxaca & mozzarella cheese, avocado crema, chipotle salsa, pickled red onions, fresh cilantro 22

SIGNATURE SUSHI**Yellowtail Scallion Roll** 20**Lump Crab California Roll** 20**Coconut Shrimp & Avocado Roll** 21**"Green Dragon" Roll** 22**Thai Tuna Roll** 21**Salmon Mango Roll** 20**Spicy Tuna Roll** 20**Crispy Salmon "Volcano" Roll** 24**Classic Rainbow Roll** 24**RAW BAR****East Coast Oysters** 4 per piece**West Coast Oysters** 5 per piece**Chilled Colossal Shrimp Cocktail**

spicy cocktail sauce & dijonnaise 25

Chilled Colossal Crab Cocktail

spicy cocktail sauce & dijonnaise 28

ROMAN PIZZA**Super Margarita**

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

Cup & Char

house marinara, mozzarella, ezzo pepperoni, sweet cherry peppers, fresh parsley 22

The Fun Guy

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

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

Romaine Caesar

herbed brioche croutons, aged grana padano & caesar dressing 16

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 maple bacon, house made pickles, toasted brioche bun 25

Plant Based Impossible Burger "Double Stack"

fully dressed with aged yellow cheddar & cajun remoulade 23

ENTREES**Fusilli 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

Cabernet Braised Short Rib of Beef

mascarpone polenta, roasted mushrooms, red wine reduction 46

Double Cut Berkshire Pork Chop

sweet potato puree, rainbow swiss chard, maple bourbon glaze & roasted apple chutney 45

Fire & Oak Slow Roasted Prime Rib

served with a loaded baked potato, au jus & horseradish cream 58

SIMPLY GRILLED

topped with shallot herb butter & choice of side

10oz PRIME Hanger Steak 52 **16oz Rib Eye** 64**14oz PRIME NY Strip** 66 **10oz Filet Mignon** 62**Loch Duart Salmon** 42 **Atlantic Swordfish** 44**SIDES**

French Fries 5 Sweet Potato Fries 6 Pomme Puree 6

Roasted Sweet Potato Hash 6 Loaded Baked Potato 9

Sautéed Broccoli 6 House Coleslaw 4

Sautéed Baby Spinach 7