

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

Grilled Spanish Octopus
fava bean, red onion & fennel salad,
red wine vinaigrette 24

SIGNATURE SUSHI

- Yellowtail Scallion Roll 18

Lump Crab California Roll 19

Coconut Shrimp & Avocado Roll 19

“Green Dragon” Roll 20

Thai Tuna Roll 20

Salmon Mango Roll 19

Spicy Tuna Roll 19

Crispy Salmon “Volcano” Roll 22

Classic Rainbow Roll 22

RAW BAR

- East Coast Oysters 3.5 per piece

West Coast Oysters 4.5 per piece

Chilled Colossal Shrimp Cocktail
spicy cocktail sauce & dijonnaise 25

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

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

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 42

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 44

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 52

SIMPLY GRILLED

topped with shallot herb butter & choice of side

- 10oz PRIME Hanger Steak 46

16oz Rib Eye 54

14oz PRIME NY Strip 64

10oz Filet Mignon 58

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

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