

SIGNATURE STARTERS

- MAINE LOBSTER BISQUE** *herbed brioche croutons, crème fraîche, chives* 16
- 3 CHEESE SPINACH & ARTICHOKE DIP** *warm hand cut tortillas, salsa & sour cream* 18
- F&O SIGNATURE CHICKEN WINGS** *honey chili glaze, blue cheese dipping sauce* 17
- CRISPY LONG ISLAND CALAMARI** *house made rustic marinara sauce* 24
- TRUFFLE PARMESAN FRIES** *white truffle oil, parmesan & fresh herbs* 18
- SIZZLING SPICY SHRIMP** *spicy lobster ginger dipping sauce, scallions & texas toast* 23
- P.E.I. MUSSELS** *spicy tomato wine sauce served with warm rustic bread* 24
- AHI TUNA TACOS** *crispy wontons, avocado, citrus ponzu & spicy japanese mayo* 21
- KOBE MEATBALLS** *whipped ricotta, san marzano tomato sauce & rustic bread* 19
- GRILLED OCTOPUS** *santorini fava dip, red onion, peppers, extra virgin olive oil* 26
- ITALIAN BURATTA & PROSCIUTTO DI PARMA** *campari tomatoes, fig jam, toast* 23
- FIRE & OAK MAC ‘N’ CHEESE** *toasted locatelli herb bread crumbs* 16 *add lobster* 9

SALADS

- B.L.T CHOPPED SALAD** *apple wood smoked bacon, iceberg lettuce, campari tomatoes, onion, danish blue cheese dressing* 17
- THE CLASSIC CAESAR** *romaine lettuce, aged grana padano cheese, herbed brioche croutons & caesar dressing* 16
- ROASTED BEETS & CRISPY GOAT CHEESE** *baby arugula, candied pecans, truffle vinaigrette* 18
- MARKET GREENS SALAD** *apple wood bacon, shaved egg, cherry tomatoes, cucumber, onion, brioche croutons, choice of dressing* 16

ADDITIONS: *organic chicken* 11 | *gulf shrimp* 14 | *nova scotia salmon* 18 | *filet mignon* 16

DRESSINGS: *balsamic vinaigrette* | *creamy ranch* | *danish blue cheese champagne vinaigrette* | *ginger-citrus vinaigrette*

HOUSE SPECIALTIES

- SPICY RIGATONI** *creamy calabrian pepper tomato sauce, italian burrata & micro basil* 29
add blackened chicken +5 | *shrimp* +8
- SHRIMP & CRABMEAT PASTA** *linguini pasta tossed in a parmesan basil cream sauce topped with grana padano cheese* 38
- ROTISSERIE ORGANIC CHICKEN** *roasted daily, served with whipped potatoes, french beans and herb au jus* 34
- PENNE PASTA** *pulled chicken, sun-dried tomatoes, arugula, plum tomato cream sauce, aged parmesan & fresh basil oil* 29
- PAN SEARED BRONZINO & COLOSSAL CRAB SCAMPI** *sautéed asparagus, crisp fingerling potatoes, roasted garlic white wine sauce* 39
- NOVA SCOTIA SALMON & SHRIMP PROVENCAL** *french beans & heirloom tomatoes, whipped potatoes, lemon beurre blanc* 39
- ST. LOUIS STYLE B.B.Q. RIBS** *slow cooked fall off the bone pork ribs, fries & coleslaw* 38
- CABERNET BRAISED BEEF SHORT RIB** *5 hour slow cooked & fork tender with parmesan risotto, oyster mushrooms, & crispy onions* 42
- THE CHICKEN PARM** *pan crisped chicken, topped with a rustic san marzano tomato sauce, melted mozzarella, side of cast iron penne arrabiata* 34
- GRILLED NEW ZEALAND LAMB CHOPS** *roasted garlic whipped potatoes, sautéed vegetables, romesco & tzatziki sauces* 46
- DOUBLE CUT PORK CHOP** *bourbon glaze, herb-roasted fingerling potatoes, seared bacon brussels sprouts* 42

SIMPLY WOOD GRILLED

served with choice of a classic side

- 14oz PRIME NY STRIP** 61
- 10oz CENTER CUT FILET MIGNON** 58
- 16oz STERLING RIB EYE** 57
- NOVA SCOTIA SALMON** 37
- WHOLE BRONZINO** 39
- CATCH OF THE DAY** mp

Enhancements: *Colossal U-7 Shrimp Scampi or Chimichurri* 14 | *Colossal Crab & Asparagus Oscar* 16

“Steak Frites”
grilled prime hanger steak, served with truffle parmesan fries & creamy au poivre sauce 46

SUSHI

- F&O CALIFORNIA ROLL** 18
sweet crab -avocado-cucumber
- SALMON-SPICY TUNA** 21
spicy tuna-salmon-wasabi tobico
- SHRIMP-COCONUT-AVOCADO** 19
shrimp tempura-cucumber-shredded coconut
- SPICY TUNA** 18
sriracha marinated tuna-cucumber-avocado
- PALM BEACH ROLL** 21
shrimp tempura, crab & avocado
- THE RITZ** 21
shrimp tempura, spicy tuna, tobiko
- CRISPY SUSHI RICE**
with spicy ahi tuna 21
with honey soy glazed salmon 20

RAW BAR

- CHILLED OYSTERS** mp
- JUMBO SHRIMP COCKTAIL** 24
- COLOSSAL CRAB COCKTAIL** 27
- OYSTERS ST. CHARLES** 25
crispy fried oysters, creamed spinach, spicy aioli (5pc)

ROMAN PIZZA

- CLASSIC MARGARITA** *mozzarella, san marzano tomato sauce, fresh basil* 20
- THE HOT HONEY** *ezzo pepperoni, fresh mozzarella, san marzano tomato sauce calabrian pepper honey* 22
- THE MUSHROOM** *herb roasted wild mushrooms, crumbled goat cheese, red onion, white truffle oil drizzle* 23
- THE NEWPORT** *roasted eggplant & campari tomatoes, creamy local burrata, house-made balsamic reduction* 23

BURGERS

FIRE & OAK BURGER

10oz steakhouse blend, apple wood bacon, aged cheddar, toasted brioche bun 24

ADDITION: *fried egg* 3 | *avocado* 3

CHOICE OF *french fries or coleslaw*
truffle fries +5 | sweet potato fries +2
bistro salad +3

DOUBLE STACK PLANT BASED BURGER

100% vegetarian, fully dressed, monterey jack cheese & “fancy” sauce 23

VEGETABLES & SIDES

CLASSIC SIDES

Sautéed Spinach 8 | *Cole Slaw* 5 | *Whipped Potatoes* 7 | *French Fries* 8
Sweet Potato Fries 8 | *French Beans* 7

PREMIUM SIDES

Asparagus - Grilled or Sautéed 9
Scalloped Potatoes 10 | *Seasonal Vegetable* 9

Bread Service Available Upon Request