

Established 2009

FIRE & OAK

Jersey City, New Jersey

Three Course Menu

FEATURED COCKTAILS

GOLDEN RESOLUTION

ketel one vanilla infused vodka, pineapple, peach nectar, topped with prosecco & fresh mint 18

SMOKED OLD FASHION

barrel aged misunderstood ginger spice whiskey, aromatic bitters, simple syrup, orange peel, with large ice cube & smoke 22

STARTERS

SILKY MAINE LOBSTER BISQUE

sherry laced lobster bisque topped with fresh lobster, herbed brioche croutons & fresh chives

AHI TUNA TARTAR

sushi grade #1 tuna with chopped shallots, lemon zest, chives, avocado, citrus ponzu & spicy japanese mayo

BURATTA CAPRESE

campari tomatoes, black mission fig jam, rustic toast points

CLASSIC CAESAR SALAD

chopped romaine lettuce, herbed brioche croutons, aged parmesan & classic caesar dressing

GRILLED SPANISH OCTOPUS

greek fava dip, red onion, red peppers, organic extra virgin olive oil +8

LOBSTER MAC 'N' CHEESE

fresh maine lobster & our signature cheese blend topped with a toasted garlic herb crust +10

SPICY TUNA or SALMON CRISPY SUSHI RICE

micro greens, citrus ponzu sauce & spicy japanese mayo

BRAISED KOBE BEEF MEATBALLS

whipped ricotta cheese, rustic san marzano tomato sauce, grilled country bread

CHILLED "COLOSSAL" SHRIMP & CRAB COCKTAIL

served with our signature cocktail sauce & fresh horseradish +9

Additions to Share

BEAU SOLEIL EAST COAST OYSTERS 4 each	TOTTEN INLET WEST COAST OYSTERS 4 each
PARMESAN TRUFFLE FRIES 18	CRISPY FRIED CALAMARI 21
	MEDITERRANEAN SAMPLER 18

ENTREES

WILD MUSHROOM PAPPARDELLE

baby spinach, shitake mushrooms, porcini truffle cream sauce, whipped ricotta 67

ROTISSERIE ORGANIC CHICKEN

organic half chicken with white truffle pomme puree, sautéed haricot vert & herb au jus 75

SPICY RIGATONI

calabrian pepper organic tomato cream sauce, italian burrata, extra virgin olive oil, fresh basil w/ chicken or shrimp 75

LOBSTER, SHRIMP & CRABMEAT PASTA

fresh lobster, shrimp, jumbo crab, baby spinach, basil parmesan cream sauce, grana padano 86

COLOSSAL CRAB CAKES

100% crabmeat, pan seared and served with crisp fingerling potatoes, house slaw and spicy remoulade 79

PAN SEARED BRONZINO & COLOSSAL CRAB SCAMPI

sauteed asparagus, fingerling potatoes, roasted garlic white wine lemon sauce 86

SALMON & SHRIMP PROVENCAL

french beans & cherry tomatoes, roasted garlic whipped potatoes, white wine lemon sauce 84

SURF & TURF

kobe beef short rib & pan roasted barnegat light sea scallops, whipped potatoes, porcini & oyster mushrooms, cabernet au jus 92

PRIME "TOMAHAWK" RIB EYE CHOP FOR TWO

wood grill charred, served sliced with a side of truffle whipped potatoes & glazed baby carrots 105pp

14OZ. USDA PRIME NEW YORK STRIP

parmesan truffle fries, grilled asparagus, crispy onions, red wine demi 97

BLUE CHEESE CRUSTED FILET MIGNON & COLOSSAL SHRIMP

lobster whipped potatoes, sautéed baby spinach, au poivre 99

MISHIMA RESERVE 12OZ WAGYU PICANHA

prized for its rich flavor and tenderness, served with herbed crispy fingerling potatoes 96

DESSERTS

WARM CHOCOLATE CAKE vanilla ice cream

N.Y. STYLE CHEESE CAKE oreo crust, berry compote

TIRAMISU crème anglaise

WE PLEASE ASK FOR NO SUBSTITUTIONS

PRICE OF ENTRÉE INCLUDES THREE COURSES PER PERSON

A SUGGESTED GRATUITY OF 20% HAS BEEN ADDED TO ALL CHECKS

