

Starters

- NEW ENGLAND CLAM CHOWDER** with bacon & potatoes, topped with brioche croutons 14
3 CHEESE SPINACH & ARTICHOKE DIP warm hand cut tortillas, salsa & sour cream 16
F&O SIGNATURE WINGS honey chili glaze & a blue cheese dipping sauce 16
CRISPY LOCAL CALAMARI house made rustic marinara sauce 19
TRUFFLE PARMESAN FRIES white truffle oil, parmesan & fresh herbs 17
SIZZLING SPICY SHRIMP spicy ginger-scallion & lobster dipping sauce with texas toast 21
JUMBO LUMP CRAB CAKE pan seared, served with our house remoulade 18
P.E.I MUSSELS spicy tomato or white wine sauce, rustic bread 22
AHI TUNA TACOS avocado, citrus ponzu & spicy japanese mayo 19
ITALIAN BURATTA sweet campari tomatoes, fig jam, rustic toast, olive oil 17 add prosciutto di parma +4
FIRE & OAK MAC 'N' CHEESE our signature mac topped with toasted locatelli herb bread crumbs 16 **add lobster +9**
KOBE MEATBALLS kobe beef and veal blend, whipped ricotta, rustic tomato sauce, grilled country bread 18
GRILLED SPANISH OCTOPUS santorini fava dip, red onion, peppers, greek extra virgin olive oil 26

DINNER MENU 2024

OYSTERS ON THE HALF SHELL

East & West Coast
From 3.25 each

SHRIMP COCKTAIL

23
Served with horseradish cocktail sauce & lemon

Signature Sushi

- SPICY TUNA** 17 **CALIFORNIA** 15 **SALMON MANGO** 17
PALM BEACH ROLL 18 **SHRIMP-AVOCADO & COCONUT** 17
CRISPY SUSHI RICE spicy tuna or honey glazed salmon 19

Artisanal Roman Pizzas

- MOZZARELLA-** tomato sauce, fresh basil 18
add hot honey pepperoni +2
MUSHROOM- goat cheese, red onion, truffle oil 19
EGGPLANT- creamy burrata, roasted tomatoes, balsamic glaze 19

Salads

ADD GRILLED: organic chicken - 9 gulf shrimp - 12 nova scotia salmon - 16 filet mignon-14

- B.L.T CHOPPED SALAD** apple wood smoked bacon, iceberg, campari tomatoes, onion, danish blue cheese dressing 17
CAESAR SALAD romaine lettuce, aged grana padano cheese & brioche croutons 16
GREEK ISLAND SALAD feta, tomatoes, cucumber, red peppers, olives, greek oregano, extra virgin olive oil 17
ROASTED BEETS & CRISPY GOAT CHEESE baby arugula, candied pecans, truffle vinaigrette 17
MARKET GREENS SALAD bacon, egg, tomato, cucumber, onion, brioche croutons, choice of dressing 15
DRESSINGS: balsamic vinaigrette - ranch - creamy danish blue cheese - champagne vinaigrette

Sandwiches

SERVED WITH: french fries or coleslaw / truffle fries +5 /sweet potato fries +2 / bistro salad +3

- FIRE & OAK BURGER** 10oz. short rib blend, fully dressed, applewood smoked bacon, vermont cheddar on toasted brioche bun 23
add fried egg +3 avocado +3
KOBE BURGER melted danish blue cheese, caramelized onions, toasted brioche bun 26
DOUBLE STACK VEGGIE BURGER 100% vegetarian, fully dressed, monterey jack cheese, special sauce 20

Entrées

- ROTISSERIE ORGANIC CHICKEN** roasted daily, whipped potatoes, french beans, herb au jus 31
PENNE PASTA pulled chicken, sundried tomatoes, arugula, tomato cream sauce, basil oil, parmesan 26
SHRIMP & CRABMEAT PASTA linguini, parmesan basil cream sauce & grana padano cheese 36
PAN SEARED BRONZINO & JUMBO LUMP CRAB SCAMPI asparagus, fingerling potatoes, roasted garlic white wine sauce 36
NOVA SCOTIA SALMON & SHRIMP PROVENCAL french beans & heirloom tomatoes, whipped potatoes, lemon beurre blanc 36
JUMBO LUMP CRAB CAKES served with french fries, creamy slaw and our house remoulade 36
ST. LOUIS STYLE B.B.Q RIBS slow cooked and fall off the bone tender, served with fries and coleslaw 33
CHICKEN PARMESAN rustic tomato sauce & mozzarella cheese, served with a side of cast iron penne arrabiata 29
DOUBLE CUT PORK CHOP wood-grilled, pommery mustard sauce, glazed peppers, pomme puree 38
GRILLED LAMB CHOPS roasted garlic whipped potatoes, vegetable medley, romesco & tzatziki sauce 46
PRIME HANGER "STEAK FRITTES" truffle parmesan fries & creamy au poivre sauce 44

Wood Grilled Steaks

seasoned with sea salt & herb shallot butter, served with choice of a classic side

- 14oz PRIME NY STRIP** 56 **10oz CENTER CUT FILET MIGNON** 52 **16oz STERLING RIB EYE** 52

** Top Off Your Steak with Two Colossal U-7 Shrimp with Chimichurri or Scampi Sauce + 12 or Jumbo Lump Crab Oscar + 14 **

Vegetables & Sides

CLASSIC SIDES

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

PREMIUM SIDES

- Asparagus - Grilled or Sautéed 9 Scalloped Potatoes Au Gratin 10 Fresh Off The Cob Creamed Corn 9 Campari Tomatoes & Blue Cheese 9

suggested gratuity of 20% has been added to parties of 5 or more