

STARTERS

- Seasonal Soup of the Day *p.a.*
Sweet Potato Corn Chowder 7
Truffle Parmesan Fries 12
Fire & Oak Mac 'n' Cheese 11
Spinach & Artichoke Dip 13
BBQ Chicken Lollipops 14
Crispy Calamari & Artichoke Hearts 16
Seared Maryland Style Crab Cake 15
P.E.I. Mussels "Fra Diavolo" 16
Braised Filet Mignon Quesadilla 15
Sesame Tuna Flatbread, *mache* & *wasabi aioli* 15
Crispy Fried Oysters,
creamed spinach & chipotle hollandaise 15

SUSHI

- California Roll 12 Coconut Shrimp Roll 13
Vegetable Roll 10 Green Dragon Roll 15
Thai Tuna Roll 13 Rainbow Roll 16
Salmon Mango Roll 13 Spicy Tuna Roll 12
Crispy Volcano Roll 16
Spicy Ahi Tuna Tartar *with avocado* 16
Hamachi Sashimi *with melon & chili citrus* 16

RAW BAR

- Beau Soleil Oysters 3.00 each
Kumamoto Oysters 3.50 each
Chilled Colossal Crabmeat Cocktail 18
Chilled Shrimp Cocktail 15
Raw Bar Sampler 48
*three beau soleil & three kumamoto oysters,
chilled shrimp & colossal crabmeat cocktail*

FROM THE GRILL

*Topped with Sea Salt Herb Butter
& Served with Choice of Signature Side*

- 10oz Hanger Steak** 32
10oz Filet Mignon 44
16oz Rib Eye 44
24oz Bone-In "Cowboy" Rib Eye 49
14oz Prime New York Strip 48
Double Cut Berkshire Pork Chop 34
Scottish Salmon 28
Tuna Mignon 32
Atlantic Swordfish Steak 32

SIGNATURE SIDES

- Herbed French Fries 5 Horseradish Slaw 4
Loaded Baked Potato 7 Seasonal Vegetable 6
Coconut Black Rice 5 Sautéed Spinach 6
Gingered Snow Peas 5 Sautéed Asparagus 8
Manchego Scalloped Potatoes 8
Rock Shrimp & Jalapeno Soft Polenta 7
Chive Whipped Yukon Gold Potatoes 6

SALADS

- ROASTED BEETS & MONTRACHET CHEESE** 14
candied pecans, mache, beet reduction & truffle vinaigrette
BABY KALE CAESAR 12
brioche croutons, shaved grana padano & classic caesar dressing
B.L.T. SALAD 15
peppered bacon, beefsteak tomato, vidalia onion, bibb lettuce, blue cheese dressing
SESAME TUNA STEAK SALAD 18
buckwheat soba, asian vegetables, mango, avocado, citrus vinaigrette, peanut sauce
GRILLED CHICKEN SALAD 17
mixed greens, tortilla crisps, ginger citrus vinaigrette, peanut sauce
MARKET GREENS 10
bacon, egg, onion, tomato, cucumber, radish, herbed croutons, choice of dressing
Choose a Dressing: Caesar, Ginger Citrus, Blue Cheese, Balsamic, House or Ranch
(Add Grilled....Shrimp +8 Chicken +6 Salmon +14 Blackened Filet Mignon +10)

BURGERS & SANDWICHES

- Served With Choice of Herbed French Fries or Horseradish Slaw*
FIRE & OAK BURGER 17
aged cheddar, peppered bacon, bibb lettuce, tomato, vidalia onion & homemade pickles
DRY AGED BURGER DELUXE 20
aged blue cheese, caramelized vidalia onions, bibb lettuce, beefsteak tomato & pickles
FRESH FISH SANDWICH 18
bibb lettuce, beefsteak tomato, vidalia onion, homemade pickles & remoulade
BEEF SHORT RIB SANDWICH 17
slow roasted beef short rib, poblano peppers & melted monterey jack cheese

PASTA & RISOTTO

- PENNE WITH ROTISSERIE CHICKEN** 22
sun-dried tomatoes, arugula, tomato basil cream sauce, parmesan cheese & basil oil
LINGUINI WITH SHRIMP & CRABMEAT 29
sautéed gulf shrimp, lump crabmeat, shallots, peas, saffron lobster cream sauce
SEAFOOD RISOTTO 28
seared day boat scallops, rock shrimp, calamari, green peas, asparagus, lobster broth

ENTREES

- ROTISSERIE ORGANIC HALF CHICKEN** 27
roasted garlic whipped yukon gold potatoes, sautéed haricots vert & natural herb au jus
SHERRY GLAZED SCOTTISH SALMON 29
coconut black forbidden rice, gingered snow peas, soy miso broth
BLACKENED ATLANTIC SWORDFISH STEAK 32
roasted sweet potato, poblano pepper & crab hash, voodoo sauce & pico de gallo
CRISPY VEAL MILANESE 28
arugula, red onion & cherry tomato salad with red wine vinaigrette & grana padano
SEVEN SPICE SEARED AHI TUNA MIGNON 32
soba noodle & shitake mushroom stir-fry, wasabi aioli, sesame seeds & crispy onions
PAN ROASTED NORTH ATLANTIC HALIBUT 34
rock shrimp & jalapeno soft polenta, grilled asparagus, tomatillo-avocado salsa verde
PAN SEARED CRAB CAKES 32
maryland style lump crab cakes served with french fries, horseradish slaw & remoulade
FIRE & OAK BBQ PORK RIBS 29
fall off the bone danish ribs with herbed french fries & horseradish slaw
AGED BLUE CHEESE CRUSTED FILET MIGNON 44
roasted garlic whipped yukon gold potatoes, sautéed baby spinach & port wine demi glaze
ROASTED KING CUT PRIME RIB 44
aged prime rib, roasted on the bone served with a loaded baked potato

Add Small Caesar or Market Greens Salad to Any Entrée +5

WEEKLY DINNER FEATURES

- Monday : **Oyster Night** - Chilled East Coast Oysters on the Half Shell
Tuesday: **Sushi Night** - Half Priced Select Rolls
Wednesday: **Meat Lover's Night** - Dry Aged Steaks & Specialty Meat Dishes
Thursday: **Lobster Night** - Shanghai, Steamed & Crab Stuffed (*Limited Availability*)
Friday: **Braising Night** - Chef's Seasonal Slow Braised Inspiration
Saturday: **Surf & Turf** - Seasonal Chef's Inspiration
Sunday: **Prime Rib Night** - Queen Cut with Loaded Potato & Small House Salad

*** DINNER FEATURES ARE FOR DINING IN ONLY & ARE LIMITED AVAILABILITY ***

WATER & BREAD SERVICE IS AVAILABLE UPON REQUEST