

## STARTERS

- THE WINGS 12  
honey chili pepper glaze, blue cheese dipping sauce
- TUNA TARTAR TACOS 16  
hand cut crisp tacos, avocado, wasabi aioli
- 3 CHEESE SPINACH & ARTICHOKE DIP 14  
salsa, sour cream, warm tortilla chips
- KOBE MEATBALLS 14  
whipped herb ricotta, rustic tomato basil sauce
- JUMBO LUMP CRAB CAKE 16  
pan seared and served with pommery mustard
- CRISPY LOCAL CALAMARI 14  
harbor banks, crispy fried, tomato sauce, chili flakes
- P.E.I. MUSSELS 15  
tomato, shallots, white wine, fresh herbs
- MEDITERRANEAN SAMPLER 14  
hummus, eggplant, angry feta, greek pita
- TRUFFLE PARMESAN FRIES 13  
white truffle oil, reggiano cheese
- MAC & CHEESE 12  
signature cheese blend, toasted bread crumbs  
add lobster +6

*Oysters St. Charles 15*  
crispy fried oysters  
creamy slaw & lemon aioli

## Avocado Toast

served over toasted rustic bread, with extra virgin olive oil,  
lemon & chile flakes

CLASSIC 13  
heirloom cherry tomato, red onion, goat cheese

POACHED 15  
Farm fresh eggs, grilled tomato, baby arugula

LOBSTER 18  
avocado two ways, smokehouse bacon, chile oil

## ENTRÉE

- FRIED CHICKEN & WAFFLES 18  
off the bone, smokehouse bacon, bourbon maple syrup
- STEAK & EGGS 19  
sunny side up farm fresh eggs, sliced filet mignon, chimichurri
- EGGS BENEDICT 14 add smoked salmon +4  
canadian bacon, hollandaise sauce
- VEGETABLE OMELETTE 15  
spinach, jalapenos, mushrooms, onion, jack cheese, spicy tomato salsa
- SHORT RIB SKILLET 16  
roasted peppers, caramelized onions, fried egg
- RANCHERO WRAP 14  
scrambled eggs, black beans, cheddar, pico de gallo
- JUMBO LUMP CRAB CAKE 21  
pommery mustard, baby greens salad, crispy fries
- NY STEAK FRITTES 29  
usda prime, au poivre sauce, crispy fries
- KOBE BURGER 21  
danish blue cheese, caramelized onion, brioche roll
- FIRE & OAK BURGER 16 add farm egg +3  
proprietary blend, fully dressed with Vermont cheddar & apple wood bacon
- F&O VEGGIE BURGER 16  
jack cheese, lemon aioli, sweet soy reduction
- CRISPY COD FISH SANDWICH 18  
wild caught cod, tomato, creamy slaw, dill pickle
- BBQ SHORT RIB SANDWICH 18  
5 hour braised short rib, jack cheese, apple-carrot slaw
- THE BEST B.L.T. SANDWICH 16  
fried farm egg, swiss cheese, toasted country bread

## Raw Bar

### PREMIUM OYSTERS

minimum ½ dozen

BLUE POINT 2.75

BEUSOLEIL 3

FEATURED OYSTER mp

COLOSSAL SHRIMP COCKTAIL U8 18

COLLOSAL CRAB COCKTAIL 18

LOBSTER COCKTAIL 22

### Sushi

CALIFORNIA ROLL 13

SPICY TUNA ROLL 14

COCONUT SHRIMP ROLL 13

SALMON MANGO ROLL 14

THAI TUNA ROLL 14

RAINBOW ROLL 16

GREEN DRAGON ROLL 15

VEGETABLE ROLL 11

SOY GLAZE SALMON CRISPY RICE 14

## SOUP & SALAD

LOBSTER BISQUE 10

fresh lobster meat, sherry wine, chives

B.L.T. STEAK SALAD 19

peppered bacon, bibb lettuce, tomato, onion, crumbled blue cheese dressing

ROASTED BEETS & BABY ORGANIC KALE 13

crisp warm goat cheese, candied walnuts, truffle vinaigrette

CAESAR SALAD 11

romaine hearts, brioche croutons, shaved grana

NOVA SCOTIA SMOKED SALMON 18

heirloom tomatoes, capers, onion, deviled egg, brioche toast

CORRIANDER CRUSTED AHI TUNA SALAD 19

carrot & daikon radish, creamy cucumbers, sesame soy vinaigrette

SEAFOOD COBB SALAD 19

shrimp, crabmeat, avocado, bacon, egg, tomato, onion, aged blue cheese

CRISPY CHICKEN WALDORF SALAD 18

organic greens & baby spinach, tomatoes, raisins, almonds, walnuts, bacon, egg, apples, aged blue cheese, champagne vinaigrette

MARKET GREENS SALAD 12

bacon, egg, onion, tomato, cucumber, brioche croutons served with choice of dressing: champagne, ginger citrus, blue cheese or ranch

add grilled: chicken 7 shrimp 8 salmon 14 sliced filet mignon 11

## Sweets

ALMOND CRUSTED FRENCH TOAST 14

seasonal berries, fresh whipped cream

BANANAS FOSTER FRENCH TOAST 15

F&O specialty with caramelized bananas & walnuts

BUTTERMILK BLUEBERRY PANCAKES 13

fresh whipped cream, vermont maple syrup

BELGIAN WAFFLE 13

powdered sugar, fresh berries, whipped cream

## BRUNCH COCKTAILS

CHAMPAGNE BELLINI MIMOSA 7

MANMOSA 9 BLOODY MARY 8

FULL CARAFE BELLINI or MIMOSA 20

THE BOSA NOVA 10

Cachaca, limoncello, fresh berries, prosecco