

FIRE & OAK

AN AMERICAN GRILL

APPETIZERS

- LOBSTER BISQUE** 10
fresh lobster meat & chives
- TUNA TARTAR TACOS** 16
hand-cut crisp tacos, avocado, wasabi aioli
- JUMBO LUMP CRAB CAKE** 16
whole grain mustard sauce
- KOBE BEEF & VEAL MEATBALLS** 14
rich tomato basil sauce, fresh whipped ricotta, grilled tuscan bread
- SIGNATURE F&O HOT WINGS** 12
honey chili pepper glaze, creamy blue cheese dipping sauce
- DEVILED EGGS** 8
pickle relish, minced celery & herbs
- CRISPY LOCAL CALAMARI** 14
rustic homemade tomato sauce with crushed chili flakes
- OYSTERS ROCKEFELLER** 15
blue point oysters, creamed spinach, toasted herbed bread crumbs
- P.E.I. MUSSELS** 15
spicy tomato or roasted garlic white wine sauce
- 3 CHEESE SPINACH & ARTICHOKE DIP** 13
hand cut corn tortilla chips, salsa & sour cream
- TRUFFLE PARMESAN FRIES** 13
white truffle oil & reggiano cheese
- MEDITERRANEAN SAMPLER** 14
chick pea hummus, eggplant caponata, angry feta, greek pita
- MAC & CHEESE** 12
signature cheese blend, herbed bread crumbs
add lobster +6

SUSHI

- Classic California Roll** 13
- Coconut Shrimp Roll** 13
- Spicy Tuna Roll** 14
- Green Dragon Roll** 15
- Thai Tuna Roll** 14
- Rainbow Roll** 16
- Salmon Mango Roll** 14
- Vegetable Roll** 10

RAW BAR

Daily Oyster Selection

- Blue Point** 2.75
- Beausoleil** 3.00
- Kumamoto** 3.50

Seafood Cocktails

- Colossal Crab Meat Cocktail** 19
- Wild Shrimp Cocktail U8 (3)** 18

Seafood Towers

- Le Grand** 55
4 Blue Points, 3 Colossal Shrimp, Colossal Crabmeat, 1/2 Maine Lobster & 4 Clams
- Le Plateau** 95
5 Blue Points, 5 Kumamotos, 6 Colossal Shrimp, Colossal Crabmeat Cocktail, Maine Lobster Cocktail & 8 Littleneck Clams
- all raw bar items served with our signature horseradish cocktail sauce & "joe's" sauce**

SALADS

- MARKET GREENS SALAD** 11
bacon, egg, onion, tomato, radish, brioche croutons, served with your choice of dressing
- B.L.T. STEAK SALAD** 19
apple wood peppered bacon, bibb lettuce, beefsteak tomatoes, vidalia onion, crumbled blue cheese dressing
- ROASTED BEETS & BABY KALE** 13
red & golden beets, baby kale, crisp warm goat cheese, candied walnuts, truffle vinaigrette
- CLASSIC CAESAR SALAD** 11
romaine hearts, brioche croutons, grana padana
- GREEK ISLAND SALAD** 13
mediterranean olives, beefsteak tomatoes, capers, red onions, cucumbers, greek feta cheese, balsamic reduction & extra virgin olive oil
- CORIANDER CRUSTED AHI TUNA SALAD** 19
creamy cucumbers, carrot & daikon radish, sesame soy vinaigrette
- SEAFOOD COBB SALAD** 19
chilled shrimp, crabmeat, avocado, peppered bacon, crumbled blue cheese, cherry tomatoes, onion, egg, romaine lettuce, choice of dressing
- CRISPY CHICKEN WALDORF SALAD** 18
organic greens & baby spinach, cherry tomatoes, raisins, toasted almonds, walnuts, bacon, egg, julienne granny smith apples, aged blue cheese, champagne vinaigrette
- Dressings: Caesar, Ginger Citrus, Blue Cheese, Balsamic, Champagne or Ranch**
- Add Grilled: Shrimp +8 Chicken +7 Salmon +14 Sliced Filet Mignon +11**

BRUNCH SWEETS

- ALMOND CRUSTED FRENCH TOAST** 14
almond crusted brioche bread with fresh seasonal berries fresh whipped cream and vermont maple syrup
- BANANAS FOSTER FRENCH TOAST** 15
A Fire & Oak specialty with caramelized bananas & walnuts
- BUTTERMILK BLUEBERRY PANCAKES** 13
fresh whipped cream, vermont maple syrup

DETROIT STYLE PIZZA

- Tomato Sauce, Oregano, Signature Mozzarella Blend** 14
add smoked pepperoni +2
- Eggplant, Burrata, Cherry Tomatoes, Pesto, Arugula** 15
- Wild Mushroom, Goat Cheese, White Truffle Oil** 15

BRUNCH ENTREES

- NOVA SCOTIA SMOKED SALMON** 17
thinly sliced smoked salmon, beefsteak tomato, red onion, capers, deviled egg, brioche toast, cream cheese
- EGGS YOUR WAY** 14
3 eggs any style & choice of peppered bacon or chicken & apple sausage
- STEAK & EGGS** 20
sunny side up eggs, grilled sliced filet mignon, fresh herb chimichurri sauce
- CLASSIC EGGS BENEDICT** 14
canadian bacon, poached eggs, toasted english muffin, hollandaise sauce
add smoked salmon +3
- SPICY VEGETABLE OMELETTE** 13
jalapenos, spinach, mushrooms, tomatoes, onions, jack cheese, spicy roasted tomato salsa
- BRAISED SHORT RIB SKILLET** 16
red wine braised short ribs, roasted peppers, caramelized onions, fried egg
- RANCHERO WRAP** 14
scrambled eggs, black beans, cheddar cheese, pico de gallo, sun dried tomato tortilla
- PRIME STEAK FRITES** 29
10oz USDA prime NY strip served with crispy herbed fries & au poivre sauce

BURGERS & SANDWICHES

- LOADED BRUNCH BURGER** 20
monterey jack cheese, apple wood peppered bacon, fried egg, creamy steak sauce, organic greens goat cheese salad
- KOBE BURGER DELUXE** 19
aged danish blue cheese & caramelized onions
add fried egg +3
- CRISPY COD FISH SANDWICH** 18
wild caught cod, beefsteak tomato, bibb lettuce, onion, house pickles, shredded slaw & a classic cajun remoulade
- FIRE & OAK VEGGIE BURGER** 15
black bean & brown rice blend topped with melted monterey jack cheese, lemon aioli & sweet soy reduction
- BBQ SHORT RIB SANDWICH** 18
pulled five-hour braised short rib topped with a red pepper & apple-carrot slaw and melted monterey jack cheese on a buttered brioche bun
- GRILLED CHICKEN SANDWICH** 15
peppered bacon, monterey jack cheese, bibb, tomato, onion, fresh herb aioli
- THE BEST B.L.T. SANDWICH** 15
peppered bacon, bibb, beefsteak tomato, fried egg, mayo, swiss cheese
served with herbed fries or coleslaw
- truffle parmesan fries +3 sweet potato fries +2 bistro salad +3**

Brunch Cocktails

- CHAMPAGNE** 7
- BELLINI** peach nectar, champagne 7
- MIMOSA** fresh squeezed orange juice, champagne 7
- MANMOSA** sobieski orange vodka, craft lager, fresh squeezed oj 8
- BLOODY MARY** our classic house mix, titos vodka 8

Bread & Water Service is Available Upon Request
Champagne Brunch Served Saturdays & Sundays 11 to 3
www.fireandoak.com