

# FIRE & OAK

AN AMERICAN GRILL

## APPETIZERS

- LOBSTER BISQUE** 12  
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** 15  
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** 16  
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** 13  
signature cheese blend, herbed bread crumbs  
add lobster +6

## SUSHI

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

## 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

- B.L.T. SALAD** 15  
apple wood peppered bacon, bibb lettuce, beefsteak tomatoes, vidalia onion, crumbled blue cheese dressing
- BABY SPINACH SALAD** 13  
roasted red onion, tomatoes, whipped Montrachet cheese, hazelnuts, extra virgin olive oil and aged balsamic vinaigrette
- ROASTED BEETS & BABY KALE** 14  
red & golden beets, baby kale, crisp warm goat cheese, candied walnuts, truffle vinaigrette
- CLASSIC CAESAR SALAD** 12  
romaine hearts, brioche croutons, grana padana
- GREEK ISLAND SALAD** 15  
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
- MARKET GREENS SALAD** 12  
bacon, egg, onion, tomato, radish, brioche croutons, served with your choice of dressing: caesar, ginger citrus, blue cheese, balsamic, champagne, ranch

## DETROIT STYLE PIZZA

- Tomato Sauce, Oregano, Signature Mozzarella Blend** 15  
add smoked pepperoni +2
- Eggplant, Burrata, Cherry Tomatoes, Pesto, Arugula** 17
- Wild Mushroom, Goat Cheese, White Truffle Oil** 17

## BURGERS & SANDWICHES

all burgers and sandwiches are served with herbed fries or coleslaw  
truffle parmesan fries +3 sweet potato fries +2 bistro salad +3

- FIRE & OAK BURGER** 16  
vermont cheddar, apple wood peppered bacon, beefsteak tomato, onion, bibb lettuce, house pickles
- KOBE BURGER DELUXE** 20  
aged danish blue cheese & caramelized onions
- CRISPY COD FISH SANDWICH** 18  
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** 19  
pulled five-hour braised short rib topped with a red pepper & apple-carrot slaw and melted monterey jack cheese on a buttered brioche bun

## FROM THE WOOD BURNING GRILL

### Steaks

Strassburger Meats is one of New York's oldest and most respected butchers - having earned its reputation over generations as the finest meat purveyor available. We are proud to have them hand-select our meats to our exacting specifications.

- 10 oz. Center Cut Filet Mignon** 42    **16 oz. U.S.D.A. Prime N.Y. Strip Steak** 47  
**16oz. Rib Eye** 42    **24oz. "Cowboy" Rib Eye Steak** 48

### Seafood

Our Seafood Arrives Fresh Daily and is Prepared to Order  
Seasoned with Sea Salt, Cracked Pepper & Extra Virgin Olive Oil

- Scottish Salmon** 28    **U-8 Wild Shrimp** 26    **Ahi Tuna Mignon** 30

steaks & seafood are served with a choice of signature side

## MAINS

- PENNE PASTA WITH PULLED CHICKEN** 21  
sun-dried tomatoes, arugula, tomato cream sauce, reggiano & basil oil
- WILD MUSHROOM PAPPARDELLE** 20  
baby spinach, shitake mushrooms, porcini truffle cream sauce, whipped ricotta  
add 5 hour slow braised short rib +8
- SHRIMP & CRAB PASTA** 28  
crabmeat, gulf shrimp, hazelnuts, bacon & linguini in a lobster cream sauce
- ROTISSERIE ORGANIC HALF CHICKEN** 26  
slow roasted daily with smashed red bliss potatoes, sautéed french beans & herb au jus
- CHICKEN MILANESE or CLASSIC PARMESAN** 24  
served with a arugula & cherry tomato salad or penne arrabiata
- GRILLED SCOTTISH SALMON & SHRIMP PROVENCAL** 29  
creamy red bliss potatoes, sautéed french string beans & cherry tomatoes, roasted garlic, white wine lemon butter sauce
- SEVEN SPICE SEARED AHI TUNA MIGNON** 31  
soba noodle & vegetable stir-fry, scallion aioli, sesame seeds, crispy onions
- FIRE & OAK BBQ RIBS** 29  
fall off the bone danish pork ribs with crisp herbed fries & coleslaw
- AGED BLUE CHEESE CRUSTED FILET MIGNON** 45  
lobster whipped potatoes, sautéed baby spinach, caramelized onions
- PAN SEARED JUMBO LUMP CRAB CAKES** 33  
whole grain mustard sauce, served with herbed french fries & coleslaw
- 5 HOUR BRAISED SHORT RIB** 32  
served over creamy polenta with roasted shitake & oyster mushrooms, cabernet demi glace

## Signature Sides

- Loaded Baked Idaho Potato** 7    **Asian Vegetable Stir Fry** 7
- Sautéed Baby Spinach** 7    **Herbed French Fries** 6
- Smashed Red Bliss Potatoes** 6    **Coleslaw** 5
- Sautéed or Grilled Asparagus** 8    **Basmati Rice Pilaf** 6
- Creamy Parmesan Polenta** 7    **Scalloped Potatoes** 7

Bread & Water Service is Available Upon Request  
Champagne Brunch Served Saturdays & Sundays 11 to 3  
[www.fireandoak.com](http://www.fireandoak.com)