

Established 2009

FIRE & OAK

Jersey City, New Jersey

To Share

SIGNATURE WARM DONUTS

strawberry + chocolate + crème anglaise
Two 8 / Three 12 / Four 15

AUTHENTIC GREEK YOGURT PARFAIT

sweet greek cherries, rustic granola, walnuts
organic honey & fresh berries 14

SPINACH & ARTICHOKE DIP 18

AHI TUNA TACOS 20

BURRATA & PROSCIUTTO 22

SIGNATURE HOT WINGS 17

CRISPY LONG ISLAND CALAMARI 22

KOBE BEEF MEATBALLS 19

TRUFFLE PARMESAN FRIES 18

GRILLED SPANISH OCTOPUS 26

MAC & CHEESE 16 add lobster +9

CRISPY SUSHI RICE

honey soy glazed salmon 20
spicy ahi tuna 21

OYSTERS ST. CHARLES

crispy fried oysters, creamed spinach,
spicy aioli 25 (6pc)

From the Raw Bar

CHILLED OYSTERS from 3.50 each

JUMBO SHRIMP COCKTAIL 24

LUNCH ENTREES

SPICY RIGATONI

calabrian peppers creamy tomato sauce, burrata,
extra virgin olive oil & micro basil 28

with Blackened Chicken 33 with Shrimp 35

SHRIMP & CRABMEAT PASTA

linguini pasta tossed in a parmesan basil cream sauce
& topped with grana padano cheese 36

MARYLAND STYLE CRAB CAKES

pan-seared 100% colossal blue crab served with lemon
remoulade, french fries & house slaw 44

THE CHICKEN PARM

pan crisped, topped w/ rustic san marzano tomato sauce,
melted mozzarella, served w/cast iron penne arrabiata 32

PAN SEARED BRONZINO & CRAB SCAMPI

asparagus, roasted fingerling potatoes,
roasted garlic white wine sauce 36

Brunch Cocktails



F&O CHAMPAGNE COCKTAIL 12

PEACH BELLINI 11

CLASSIC OJ MIMOSA 11

PASSION FRUIT MIMOSA 11



BLOODY MARY “DELUXE” 13

BLANCO TEQUILA “BLOODY MARIA” 12



“BRUNCH BOTTLE SERVICE”

Choice of Two Fresh Juices
Orange Juice, Peach Nectar or
Passion Fruit Nectar 35

BRUNCH CLASSICS

BELGIAN WAFFLES

fresh berries & whipped cream with vermont maple syrup 14

BANANAS FOSTER FRENCH TOAST

caramelized bananas, walnuts, vermont maple syrup 17

F&O SHAKSHUKA BAKED EGGS

rustic tomato sauce, feta, avocado, cilantro, country toast 22

CHICKEN & WAFFLES

crispy homemade chicken tenders & belgian waffles topped
with spicy vermont maple syrup, & fresh berries 25

* SPICY VEGETABLE OMELETTE

spinach, mushrooms, jack cheese, tomato jalapeno salsa 21

* STEAK & EGGS

sliced filet mignon, sunny side eggs, fresh herb chimichurri 34

* EGGS BENEDICT

choice of smoked salmon or black forest ham,
english muffins, poached eggs, hollandaise sauce 22

** served with our signature breakfast potatoes*

SANDWICHES

THE DOUBLE BRUNCH BURGER

hand pressed & griddled, with american cheese, onion, pickles &
fancy sauce, served with parmesan truffle fries 24
add smoked bacon +2 sunny side egg +3 avocado +3

THE B.L.T. SANDWICH

apple wood bacon, lettuce, beefsteak tomato,
gruyere cheese, sunny-side egg, mayo, toasted rustic bread 21

FILET MIGNON STEAK SANDWICH

caramelized onions, jack cheese, grilled tomato,
chipotle mayo, toasted rustic bread 29

NEW ENGLAND STYLE LOBSTER ROLL

fresh lobster meat, mayo, old bay, on a buttered brioche bun 29

Served with: french fries or coleslaw

(Sub: truffle fries +5. .sweet potato fries +2.. bistro salad +3)

SALADS

B.L.T. SALAD

apple wood smoked bacon, iceberg lettuce, campari tomatoes,
onion, danish blue cheese dressing 18

GREEK ISLAND SALAD

tomatoes, cucumbers, onion, red peppers, olives, feta, topped
with greek oregano, balsamic drizzle & e.v.o.o 18

SEAFOOD COBB SALAD

chopped lettuce, shrimp, colossal crab, avocado, bacon, tomato,
egg, onion, blue cheese dressing 29

ROASTED BEETS & CRISPY GOAT CHEESE

red & gold beets, candied pecans, baby arugula,
black truffle vinaigrette 18

Add Grilled: Chicken +11 Shrimp +14 Salmon +18 Filet Mignon +16

WOOD GRILLED STEAKS

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

14oz PRIME NY STRIP 58

10oz FILET MIGNON 56

16oz STERLING RIB EYE 55

PRIME HANGER STEAK FRITES

crispy truffle fries & au poivre sauce 45

Steak Enhancements

SAUCES & CRUSTS: Au poivre +4 Blue Cheese Crust +6

MAKE IT A SURF & TURF: Colossal U-7 Shrimp Scampi or
Chimichurri + 14 Jumbo Lump Crab & Asparagus Oscar + 16

*A Suggested Gratuity of 20%
Is Added to All Parties of 5 or more*