

# fire stone

WOOD FIRED GRILL

## SMALL PLATES (perfect to share)

<b>SALMON DIP</b> smoked & served chilled, garlic blend, hot honey, served with pita or chips	\$19
<b>CRAB BITES</b> fresh-caught crab, flash fried, marie rose sauce	\$15
<b>STUFFED MUSHROOMS</b> house-marinated, cream cheese & bacon, balsamic glaze	\$13
<b>SPINACH DIP (V)</b> spinach, sun-dried tomato, garlic, cream cheese, pita or chips	\$16
<b>CHEESE BREAD (V)</b> wood-fired, mozzarella, cheddar, marinara	\$10   \$14
<b>GARLIC KNOTS (V)</b> wood-fired & house-made, garlic butter, parmesan cheese, marinara	\$12
<b>ITALIAN MEATBALLS</b> beef & pork blend, house-made marinara, shredded mozzarella	\$13
<b>ALLIGATOR BITES</b> alligator, cajun mix, breading, served with marie rose sauce	\$17

## SALADS (add chicken 6 | shrimp 7)

any salad available as a starter for 5

<b>CAESAR</b>	\$14
romaine, parmesan, in-house croutons, house-made caesar	
<b>HOUSE (V)</b>	\$15
arcadian mix, sun-dried fruit, spiced pecan, gorgonzola, house-made vinaigrette	
<b>SPINACH</b>	\$15
baby spinach, bacon, red onion, parmesan crisp, goat cheese, sweet onion vinaigrette	
<b>GARDEN (V)</b>	\$14
romaine, cucumber, red onion, tomatoes, cheddar, in-house croutons, house-made vinaigrette	

## HANDHELDS (one side)

<b>PHILLY</b> ribeye, onions, pepper, provolone	\$16
<b>FRIED CHICKEN</b> lettuce, tomato and onion	\$15
add cheese +1   make buffalo +2	
<b>CHICKEN PARM</b> scallopini chicken, house-made	\$19
marinara, mozz cheese, served on a hoagie	
<b>WAGYU BURGER</b> 1/2 pound, LTO, brioche	\$18
add cheese +1   add bacon +2	
<b>PO'BOY</b> LTO, hoagie, marie rose sauce,	\$16
choice of fried shrimp or grouper +4	
<b>MEATBALL SUB</b> italian-style, marinara,	\$17
house-made herbs, mozzarella	
<b>FRIED CRAB</b> fresh-caught crab, flash fried, BLT,	\$18
brioche, marie rose sauce,	

## FROM THE WOOD-FIRED OVEN

AVAILABLE AFTER 4PM

<b>WOOD-FIRED WINGS</b>	\$16
wood-roasted jumbo wings, served with choice of garlic parmesan, carolina or memphis bbq	
<b>WOOD-FIRED SMOKED DUCK</b>	\$28
smoked duck breast, red wine reduction, mashed potatoes, marsala spinach and grated crunchy heirloom carrots	
<b>ROSEMARY SEA-SALT SCALLOPS</b>	\$33
bacon wrapped scallops, with rosemary skewers, infused rosemary sea-salt	
<b>WOOD-FIRED RIBEYE</b>	\$38
12 oz, seasoned with house-made steak rub cast iron cooked with our oak wood flame	
<b>WOOD-FIRED ST. LOUIS STYLE RIBS</b>	\$25
slow-cooked in our wood-fired ovens, house-made seasoning, choice of house-made Carolina or Memphis BBQ sauce	

## ENTREES

<b>CHICKEN MARSALA</b> with sautéed mushroom, served in marsala cream sauce	\$27
<b>CAJUN PASTA</b> shrimp, scallops, spaghetti, in a house-made cajun cream sauce	\$25
<b>FETTUCCHINE ALFREDO (V)</b> house-made Alfredo, tossed fettuccine	\$17
add chicken +7   add shrimp +7   add pesto +3	
<b>CHAR-GRILLED RIBEYE</b> 12 oz, seasoned with house-made steak rub, cooked to your liking	\$38
<b>FIRE STONE SHRIMP &amp; GRITS</b> smoked gouda grits, bacon, shrimp, cajun cream	\$24
<b>CLASSIC SPAGHETTI (V)</b> spaghetti, house-made marinara w/ parm	\$19
<b>CHICKEN PARM</b> house marinara, shredded mozzarella & parm, spaghetti pasta	\$27
<b>WOOD FIRED LASAGNA</b> cast iron wood-fired ground beef lasagna covered with mozzarella	\$17
add ground beef +6   add chicken +7   add shrimp +7	
<b>SHRIMP &amp; CRAB RAVIOLI</b> crab ravioli, shrimp, house creamy basil pesto sauce & fried capers	\$27
<b>FRIED SEAFOOD PLATTER</b> shrimp or grouper platter, served with choice of 2 sides	\$21
mixed platter +4	
<b>FRESH CATCH</b> when available, ask your server about today's options	MKT

## WOOD FIRED PIZZA

<b>MARGHERITA (V)</b> roma tomato, parmesan, fresh mozzarella, fresh basil	\$20   \$15.5
<b>MEAT BABY</b> pepperoni, sausage, smoked ham, applewood bacon	\$24   \$17
<b>HOUSE</b> pepperoni, sausage, mushroom, red onion, green bell pepper, black olive, dusted with grated parmesan	\$23   \$16.5
<b>FUN GUY (V)</b> basil pesto, mushroom, roasted garlic, spinach, goat cheese	\$22   \$15.5
<b>FIGGY</b> basil pesto, smoked ham, caramelized onion, black figs, gorgonzola	\$22   \$15.5
<b>HAWAIIAN</b> sun-dried tomato pesto, sliced ham, applewood bacon, pineapple, shredded mozzarella, cheddar	\$22   \$15.5
<b>ORIGINAL</b> pepperoni and shredded mozzarella cheese	\$18   \$12
<b>BBQ CHICKEN</b> house-made bbq sauce, grilled chicken, red onion, cheddar & mozzarella	\$22   \$13
<b>HOT HONEY</b> Genoa salami, goat cheese, house-made hot honey drizzle, fresh rosemary	\$24   \$15

## SIDES

\$4 EACH

sea salt fries • smoked gouda grits • roasted asparagus • broccoli •  
roasted heirloom carrots • creamy mash potatoes • sweet potato tots • soup bowl +\$4.5 • soup cup +\$2

(V) = vegetarian option

## CREATE YOUR OWN WOOD FIRED PIZZA

(includes 3 toppings, extra toppings: small +\$2 | large +\$3)

**CRUST** small \$14, large \$23, cauliflower \$17, calzone +\$2

**SAUCE** traditional, sun-dried tomato basil, alfredo, basil pesto, hot honey garlic spread, garlic butter

**VEGGIES** roma tomato, caramelized onion, red onion, jalapeño, mushroom, black olive, artichoke heart, green bell pepper, black fig, banana pepper, pineapple, spinach, fresh basil

**CHEESE** shredded mozzarella, fresh mozzarella, goat cheese, cheddar, grated parmesan, provolone, gorgonzola, ricotta

**PROTEIN** pepperoni, Genoa salami, ham, bacon, sausage, ground beef, chicken, anchovy, shrimp +\$4, steak +\$5

## COCKTAILS

<b>APPLE CIDER MIMOSA</b> brut champagne, apple cider, cinnamon sugar rim	\$10
<b>CRANBERRY APPLE SANGRIA</b> apple schnapps, house red wine, cranberry, orange juice	\$12
<b>CHRISTMAS IN FLORIDA</b> rumchata, herradura silver tequila, key lime juice, cream	\$12
<b>GRANDMA'S 'NOG</b> tito's vodka, butterscotch schnapps, Kahlua, cream, caramel, cinnamon, brown sugar rim	\$12
<b>CANDY APPLE MARTINI</b> titos vodka, apple schnapps, butterscotch schnapps, cranberry	\$13
<b>MOCHA MINT MARTINI</b> grey goose vodka, peppermint schnapps, baileys, cream, chocolate, peppermint	\$13
<b>ESPRESSO MARTINI</b> baileys, kahlua, titos vodka, espresso	\$13

## DRAFT | \$9.5 PINT

### FOLKLORE

Shadowcaster (7%), Grateful Red (6%), Snipe Hunt (7.5%), Midnight Crisis (4.5%)

**ROGUE MAIBOK** (6.1%)

**EINSTOK ICELANDIC PALE ALE** (5.6%)

**SCOFFLAW BASEMENT IPA** (7.5%)

**SCOFFLAW DIRTY BEACHES WHEAT** (6.3%)

**PRETORIA WALKER STATION STOUT** (6.5%)

**POINT DROP DEAD BLONDE** (4%)

**POINT DROP DEAD AMBER** (4.9%)

**CHANDELEUR MIDDLE BAY KOLSCH** (4.8%)

**REVOLVING TAP** - Ask server for details

## HOUSE WINES

\$6 | \$18

red, white, and sparkling

### WINE BAR

#### RED

Mark West Monterey Pinot Noir	\$11   \$31
60 Souls Willamette Pinot Noir	\$15   \$43
Drumheller Merlot	\$9   \$27
Harvey & Harriet Paso Robles Red Blend	\$19   \$55
Drumheller Cabernet	\$9   \$25
Oberon Napa Valley Cabernet	\$18   \$52
Don Miguel Gascon Malbec	\$10   \$28
DaVinci Chianti	\$9   \$28

#### WHITE

Chateau Ste. Michelle Eroica Riesling	\$13   \$37
Due Torri Pinot Grigio	\$9   \$25
Whitehaven Sauvignon Blanc	\$11   \$31
William Hill Central Coast Chardonnay	\$10   \$29
Landmark Overlook Sonoma Chardonnay	\$13   \$37

#### SPARKLING

Acquesi Moscato D' Asti	\$11   \$34
Val D' Oca Rose	\$10   \$31
La Marca Prosecco	\$11   \$32

## BOTTLED BEER

**MICHELOB ULTRA, BUD LIGHT, BUDWEISER, BUSCH LIGHT, COORS LIGHT** \$5

**MILLER LIGHT, CORONA EXTRA, YUENGLING** \$6

**BLUE MOON** \$6.5

## DESSERT

<b>CREME BRULEE</b>	\$6
<b>SEASONAL CHEESECAKE</b>	\$10
<b>TIRAMISU</b>	\$8
<b>TRIPLE CHOCOLATE CAKE</b>	\$8
<b>KEYLIME PIE</b>	\$8
<b>COOKIE</b>	\$4

## BRUNCH (SAT&SUN 10A-2P)

<b>BREAKFAST PHILLY</b>	\$17
ribeye, caramelized onions, eggs, melty provolone, garlic hoagie	
<b>BUFFALO CHICKEN WAFFLE BUN</b>	\$16
buffalo chicken, maple cream cheese, arcadian mix Add +3 bacon	
<b>CHICKEN &amp; GOAT CHEESE CROISSANT</b>	\$14
fried chicken, blueberry goat cheese, bacon, arcadian mix	
Add +3 bacon, sausage +4	
<b>CANDIED BACON BLT CROISSANT</b>	\$14
mayonnaise, spinach, tomato, bacon	
<b>BACON JAM FRIED CHICKEN CROISSANT</b>	\$14
fried chicken, bacon jam, spinach	

<b>CHICKEN &amp; WAFFLES</b>	\$18
maple waffles, hand-breaded sriracha chicken, bacon and green onion	
<b>EGG &amp; CHEESE MUFFIN</b>	\$9
scrambled cheese eggs	
<b>BLACKBERRY RICOTTA FRENCH TOAST</b>	\$16
lemon blackberry sriracha ricotta, challah roll soaked in a traditional egg-wash with cinnamon and sugar	
<b>SMOKED DUCK &amp; GOUDA GRITS</b>	\$27
smoked duck, gouda grits, gorgonzola cream sauce	
<b>WAFFLE STACK</b>	\$15
maple waffles, chopped bacon, cinnamon sugar and glaze	
<b>CINNAMON ROLL</b>	\$6