



The Firehouse Restaurant & Lounge

APPETIZERS

Filet of Beef Carpaccio . . . 12

Thinly sliced beef topped with capers and fresh parmigiana reggiano and drizzled with olive oil.

Firehouse Seared Ahi Tuna . . . 12

Quick seared and served with wasabi creme fraiche.

New Haven Mussels . . . 11

Prince Edward mussels in a white wine sauce with prosciutto and caramelized onions.

Stuffed Portobello . . . 10

With lump crab meat stuffing and topped with tomatoes and imported provolone.

Jumbo Shrimp Cocktail . . . 12

Served in a tangy gazpacho cocktail sauce.

Fried Calamari . . . 10

Served with a fresh tomato sauce. Spicy upon request.

Oysters Rockefeller . . . 10

Fresh goldband oysters baked with seasoned fresh baby spinach.

Fresh Mozzarella and Tomatoes . . . 9

Served with roasted peppers and balsamic glaze with olive oil

Peruvian Ceviche . . . 10

Fresh fish, shrimp and scallops in a citrus marinade.

Crab Cakes . . . 12

Jumbo lump crab meat with our home blend of spices drizzled with wasabi creme fraiche.

SOUP AND SALADS

Lobster Bisque . . . 7

French Onion . . . 6

Char-Grilled Caesar . . . 10

Fresh romaine quick char-grilled and topped with homemade croutons and shaved parmigiana reggiano.

The Wedge . . . 10

Organic iceberg topped with maytag bleu cheese, shaved red onion, bleu cheese dressing and hickory bacon.

Tomato and Onion Salad . . . 8

Topped with bacon crumbles, bleu cheese and drizzled with olive oil.

ADD ONS

Chicken . . . 6

Steak . . . 8

Fish . . . 6

Shrimp . . . 8

All entrées are made to order, we appreciate your patience as we prepare your meal



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STEAKS AND CHOPS

Served with Firehouse Chopped Salad.

Filet Mignon Medallions. . . . 21

8 oz. Petite Cut Filet Mignon. . . . 24

12 oz. Firehouse Cut Filet Mignon 30

24 oz. Bone-In N.Y. Strip 34

32 oz. Bone-In Rib Eye 38

26 oz. Porterhouse 36

56 oz. Chief Cut 66

Bone-In Center Cut Pork Chop . . . 23

16 oz. Veal Chop . . . 30

Rack of Lamb . . . 32

Florida Lobster Tail . . . mkt

Fresh Local Catch . . . mkt

STEAK TOPPINGS

Brushfire . . . 14

Seasonal berries flamed in cognac and topped with foie gras

Flashover . . . 8

Sautéed shrimp with artichokes in a toasted garlic and Parmesan cream sauce

Sabrina . . . 8

Spinach and jumbo lump crab meat topped with béarnaise sauce.

Oscar . . . 8

Asparagus and jumbo lump crab meat topped with béarnaise sauce.

Dynamite . . . 8

An Asian infused aioli topped with shrimp and scallops.

Burgundy Mushrooms . . . 6

Béarnaise Sauce . . . 3

Gorgonzola . . . 4

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ENTRÉES

Linguini and Clams . . . 19

In white or red sauce.

N.Y. Brick Fired Chicken . . . 17

Citrus marinated, grilled then roasted and served golden brown.

Served with homemade mashed potatoes and seasonal vegetables.

Zuppa Di Pesci . . . 22

Clams, mussels, shrimp and calamari in a fresh tomato sauce. Spicy upon request.

Shrimp Scampi . . . 20

Jumbo shrimp sautéed with garlic, white wine and lemon juice served over a bed of linguini.

Firehouse Choice Ravioli . . . 18

Made with seasonal ingredients.

Pasta Primavera . . . 15

Penne tossed with Firehouse marinara and seasonal vegetables.

Stuffed Shrimp . . . 21

With jumbo lump crab stuffing.

SIDES

(Serves two)

Cream Spinach . . . 6

Mashed Potatoes . . . 5

Asparagus Milanese . . . 6

Baked Potato . . . 5

Home Fries . . . 5

Seasonal Vegetables . . . 6

Potato Au Gratin . . . 6



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DESSERTS

The Firehouse Lava Cake . . . 10

Colossal Chocolate Cake . . . 10

Tiramisu . . . 8

New York Cheese Cake . . . 8

Creme Brulee . . . 10

Ask your server about our dessert specials.

BEVERAGES

Espresso . . . 3

Cappuccino . . . 4

Bottled Water

.5 L . . . 3.50

San Pellegrino Sparkling Water

.5 L . . . 4

.75 L . . . 6

Soda, Coffee & Tea . . . 2.50



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DOMESTICS

Bud Light.....	3
Budweiser.....	3
Michelob Ultra.....	3
Miller Light.....	3
Coors Light.....	3
Miller Highlife.....	2
MGD 64.....	3

PREMIUM DOMESTICS

Arrogant Bastard.....	8
Yuengling.....	4
Stone IPA.....	6
Sierra Nevada Pale Ale.....	4
Samuel Adams Boston Lager.....	4
Bells 2 Hearted Ale.....	5
Sierra Nevada Kellerweiss.....	4
Abita Purple Haze.....	6
Orange Blossom Pilsner.....	5
Terrapin Hopescuioner.....	5
Brooklyn Brown Ale.....	5
Abita Turbodog.....	5
Brooklyn Local 1.....	18

IMPORT

Killians.....	4
Amstel light.....	4
Corona.....	4
Corona Light.....	4
Guinness.....	5
Heineken.....	4
Heineken Light.....	4
New Castle.....	4
Redstripe.....	4
Stella Artois.....	4
Young's Double Chocolate Stout.....	8
Tucher.....	8

DRAFT

Bud Light.....	3
Stella Artois.....	5
Brooklyn Lager.....	5
Drifter Pale Ale.....	4
Firehouse American Red.....	4
Red Hook Golden Ale.....	4

Full Liquor Bar and Wine Menu Available

Beer selection is subject to change due to availability of seasonal products.

ASK ABOUT OUR MONTHLY EVENTS



The Firehouse Restaurant & Lounge

LUNCH MENU

Monday - Saturday 11 a.m. until 4 p.m.

LUNCH STEAKS

Served with house salad, vegetable and mashed potatoes.

6 oz. Filet . . . 18

7 oz. Sirloin . . . 14

12 oz. Chef's Choice . . . 19

ENTRÉES

Linguini and Clams . . . 10

In white or red sauce.

Shrimp Scampi . . . 11

Jumbo shrimp sautéed with garlic, white wine and lemon juice served over a bed of linguini.

Pasta Primavera . . . 9

Penne tossed with Firehouse marinara and seasonal vegetables.

Firehouse Choice Ravioli . . . 10

Made with seasonal ingredients.

Citrus Marinade Grilled Chicken . . . 12

Served with homemade mashed potatoes and seasonal vegetables.

SALADS

Char-grilled Caesar . . . 8

Fresh romaine quick char-grilled and topped with homemade croutons and shaved parmigiana reggiano.

Razzle Dazzle Spinach Salad . . . 8

Baby spinach with field greens, tossed in raspberry vinaigrette with goat cheese, cucumbers, onions, tomatoes, and pine nuts.

Asian Salad . . . 9

Cucumbers, onions, tomatoes, mandarin orange wedges, sliced roasted almonds, topped with wonton sprinkles and Asian dressing.

The Wedge . . . 8

Organic iceberg topped with maytag bleu cheese, shaved red onions, blue cheese dressing and hickory bacon.

Greek Salad . . . 8

Cucumbers, onions, tomatoes, pepporoncini, kalamala olives, and feta crumbles topped with our house vinaigrette.

Fresca Salad . . . 8

With artichoke hearts, roasted red pepper, fresh mozzarella, cucumbers, tomatoes, onions and olives drizzled with our house vinaigrette.

ADD ONS

Chicken . . . 6

Steak . . . 8

Fish . . . 6

Shrimp . . . 8

BURGERS & SANDWICHES

Served with steak fries and pickle wedge.

Backdraft Burger . . . 11

Grilled ground prime beef stuffed with Vermont cheddar cheese and topped with smoked bacon. Glazed with Wild Turkey Barbecue Sauce.

Downtown Burger . . . 11

Stuffed with bleu cheese and caramelized onions.

Montauk Burger . . . 11

Stuffed with American cheese and sautéed mushrooms.

Five Alarm Burger . . . 11

Stuffed with hory cheese, jalapeños, and fire sauce.

Firehouse Club . . . 8

Sliced smoked turkey, lettuce, tomato, red onion and apple smoked bacon with fiery orange marmalade mayonnaise. Served with pasta salad.

Sirloin Burger . . . 9

Ostrich Burger . . . 11

Bison Burger . . . 11

Grilled Portobello . . . 9

Grilled/Blackened Mahi . . . 9

Philly Steak and Cheese . . . 10

Grilled Chicken . . . 9

TOPPERS

\$0.75 each

*Cheddar Cheese • American Cheese • Provolone Cheese
Swiss Cheese • Caramelized Onions • Sautéed Mushrooms
LTO • Hickory Smoked Bacon • Jalapeños • Hory Sauce*

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