



APPETIZERS

Bone-In Chicken Wings.....\$14.99

Crispy chicken wings served with celery and tossed in your choice of sauce: buffalo, teriyaki, BBQ, sweet chili, or garlic parmesan.

Fried Mozzarella.....\$9.99

Crispy mozzarella served with tomato sauce and finished with parmesan cheese.

Calamari.....\$14.00

Crispy fried calamari tossed with banana peppers, mixed greens, and finished with a zigzag of lemon aioli.

Philly Cheesesteak Egg Rolls.....\$12.99

Shaved steak, melted Monterey Jack cheese, with onions & peppers, rolled and fried until golden brown, served with a side of house-made dipping sauce.

Stuffed Quahogs*.....\$9.99

Classic New England-style stuffed clams with chourico, garnished with mixed greens and a lemon wedge.

Loaded Potato Skins.....\$8.99

Crispy potato halves topped with melted cheddar cheese, bacon, and scallions.

Beef Teriyaki Skewers*.....\$14.00

Tender beef skewers grilled and finished with teriyaki glaze, served with pita bread.

Chicken Tostada Nachos.....\$11.99

Crispy fried tortillas topped with refried beans, melted Monterey Jack and cheddar cheese, sliced jalapeños, sour cream, guacamole, and pico de gallo.

Buttermilk Chicken Tenders.....\$14.00

Crispy chicken tenders served with celery and tossed in your choice of sauce: buffalo, teriyaki, BBQ, sweet chili, or garlic parmesan.

SALADS

Caesar Salad*.....\$10.99

Crisp romaine tossed with Caesar dressing, finished with parmesan cheese and croutons.

Add: Chicken +\$3.99 | Shrimp* +\$6.99
Salmon* +\$10.00 | Steak* +\$8.99

Greek Salad.....\$12.99

Fresh romaine lettuce topped with tomatoes, cucumbers, onions, feta cheese, and Kalamatra olives, served with Greek dressing on the side.

Mediterranean Hummus Salad.....\$13.99

Mixed greens tossed with lemon vinaigrette, topped with Kalamata olives, onions, cucumbers, tomatoes, feta cheese, pita bread, house-made hummus, and pesto olive oil.

Add Chicken +\$3.99 | Shrimp* +\$6.99
Salmon* +\$10.00 | Steak* +\$8.99

Chicken Salad Milanese.....\$16.99

Lightly breaded chicken cutlet, pan-fried until golden and crispy, topped with fresh arugula, cherry tomatoes, red onions, cucumbers, shaved Parmesan, and finished with a lemon vinaigrette.

Buffalo Chicken Salad.....\$15.99

Romaine and mixed greens topped with crispy buffalo chicken, bacon, blue cheese, celery, onions, cucumbers, and tomatoes, served with blue cheese dressing on the side.

Side House Salad.....\$4.99

SOUPS

White Clam Chowder Cup \$4.99 | Bowl \$6.99

Kale Soup Cup \$3.99 | Bowl \$5.99

SANDWICHES

All sandwiches are served with fries.

Upgrade +1.99: Curly Fries, Garlic Parmesan Fries, Truffle Fries, or Waffle Fries

French Dip*.....\$17.00

Slow-roasted prime rib topped with sautéed onions and melted Swiss cheese, served on a soft torpedo roll.

Grilled Chicken Pesto.....\$15.00

Grilled chicken with pesto, melted mozzarella, and tomato on focaccia bread.

Turkey Club.....\$15.00

Turkey, lettuce, tomato, and bacon on focaccia bread.

Reuben.....\$16.00

Thinly sliced corned beef piled high with sauerkraut, melted Swiss cheese, and Thousand Island dressing, served on grilled marble rye bread and toasted until golden brown.

Roast Beef Sandwich.....\$14.99

Roast beef, Swiss cheese, and horseradish aioli on a brioche roll.

Nashville Hot Chicken.....\$15.99

Crispy fried chicken tossed in Nashville hot sauce, topped with slaw and pickles lettuce, on a brioche roll.

Fish Sandwich*.....\$15.99

Fried haddock topped with lettuce and tomato on a brioche roll.

Lobster Roll*.....\$24.00

Fresh lobster served hot or cold on a brioche roll.

Dragon Fire Chicken.....\$14.99

Grilled chicken glazed with spicy Asian sauce, topped with pico de gallo and mandarin oranges on a brioche roll.

Steak Sandwich*.....\$16.99

Steak topped with onions and American cheese on a torpedo roll.

BURGERS*

All burgers are made with Certified Angus Beef, served on a brioche roll with fries.

Upgrade +1.99: Curly Fries, Garlic Parmesan Fries, Truffle Fries, or Waffle Fries

Patty Melt.....\$18.00

Swiss cheese, corned beef, and spicy Dijon mustard, served on grilled marble rye.

Mushroom Blue Burger.....\$18.00

Sautéed mushrooms, melted crumbled blue cheese, bacon, and finished with balsamic glaze, lettuce, tomato, onions, and pickles.

Classic Burger.....\$17.00

American Cheese, tomato, lettuce, pickles, and onions on a brioche roll

Americano Burger.....\$18.00

Topped with American cheese, crispy bacon, mayo, pickles, onions, lettuce, and tomato.

CHEF LINO'S TACO MELTS

All taco melts come with lettuce, pico de gallo, and your choice of one side.

Steak*.....\$16.99

Chicken.....\$13.99

Shrimp.....\$17.99

Fish*.....\$14.99

FROM THE SEA

- Grilled Salmon*** \$22.99
Fresh 8 oz. salmon topped with house-made herb butter, served with mashed potatoes and the vegetable of the day.
- Fish & Chips**..... \$22.00
Beer-battered haddock served with fries, coleslaw, and tartar sauce.
- Fisherman's Platter (For 2)**.....**Market Price**
Golden-fried to a perfect crisp, this seafood platter features haddock, shrimp, and scallops, served with fries, coleslaw, and tartar sauce.
- Fried Scallops** \$26.00
Golden fried scallops served with fries, coleslaw, and tartar sauce.
- Fried Shrimp**..... \$19.99
Golden fried shrimp served with fries, coleslaw, and cocktail sauce.
- Baked Haddock** \$24.99
Fresh haddock topped with sherry butter sauce, served with mashed potatoes and vegetables.
- Seafood Casserole**..... \$29.99
Haddock, scallops, and shrimp baked together, served with mashed potatoes and vegetables.
- Baked Scallops** \$26.99
Fresh scallops topped with sherry butter sauce, served with mashed potatoes and vegetables.
- Seafood Pasta**..... \$28.00
Calamari, scallops, baby clams, and shrimp cooked in a seafood broth, served over linguini.
- Haddock Française** \$27.00
Egg-battered haddock finished with lemon butter sauce, served with mashed potatoes and vegetables.
- Baked Stuffed Shrimp**..... \$25.00
Stuffed shrimp served with mashed potatoes and vegetables.
- Lobster Mac & Cheese** \$28.99
Lobster meat tossed with cavatappi pasta in a rich cheese sauce.

FROM THE GRILL & THE BEEF

- Whiskey Ribeye Steak*** \$32.99
12 oz. ribeye marinated in whiskey, served with mashed potatoes and vegetables of the day
- Teriyaki Steak Tips*** \$24.99
Tender steak tips glazed with teriyaki sauce and peppers, served with white rice.
- Jameson Steak Tips*** \$24.99
Tender steak tips served with mashed potatoes, finished with Jameson whiskey sauce, and topped with crispy fried onion rings.
- Bistec a lo Pobre*** \$28.00
Grilled sirloin steak topped with sautéed peppers and onions, served with fries, rice, plantains, and a fried egg.
- BBQ Ribs**
Half Rack..... \$19.99
Full Rack \$32.00
Slow-cooked BBQ ribs served with coleslaw and fries.

POULTRY

- Tex-Mex Chicken Skillet** \$23.00
Grilled chicken sautéed with peppers and onions, served over rice, topped with melted Monterey Jack cheese, and fresh Pico de Gallo.
- Chicken Marsala** \$23.00
Chicken breast topped with mushroom Marsala sauce, served with mashed potatoes and vegetables.
- Blackened Chicken Alfredo** \$24.99
Blackened chicken tossed with fettuccine, peppers, and creamy Alfredo sauce.
- Chicken Parmigiana**..... \$20.99
Breaded chicken breast topped with marinara and mozzarella, served over rigatoni pasta.
- Orange Chicken**..... \$20.00
Crispy chicken tossed in orange glaze with peppers and scallions, served over rice.
- Dragon Fire Chicken** \$22.00
Grilled chicken glazed with spicy sauce, topped with salsa fresca, served with rice and vegetables.
- Roasted Turkey Dinner**..... \$20.00
Traditional roasted turkey served with mashed potatoes, stuffing, vegetables, and gravy.
- Overloaded Chicken Quesadilla**..... \$17.00
A generously stuffed grilled flour tortilla filled with seasoned chicken, melted mixed cheeses, sautéed peppers, and onions, grilled until golden and crispy. Served with sour cream, fresh guacamole, and house-made pico de gallo.
- Teriyaki Chicken** \$23.99
Grilled chicken glazed with teriyaki sauce, peppers, and onions, served over white rice.
- Chicken Française**..... \$24.99
Egg-battered chicken finished with a lemon butter sauce, served with mashed potatoes and the vegetable of the day.

SIGNATURE COMBOS

- Sirloin & Dragon Fire Chicken**..... \$32.00
Grilled sirloin topped with garlic butter, paired with Dragon Fire Chicken and finished with salsa fresca. Mandarin oranges
- Surf & Turf**..... \$36.99
Ribeye steak paired with lobster, finished with garlic butter, and served with mashed potatoes and the vegetable of the day.

SIDES

- Rice Pilaf** \$3.99
White Rice..... \$2.99
Mashed Potatoes \$3.99
Waffle Fries..... \$3.99
Sweet Potato Fries..... \$3.99
Curly Fries \$3.99
Coleslaw..... \$3.99
Vegetable of the Day..... \$3.99



176 COLUMBUS AVE | PAWTUCKET, RI 02860
www.firecatingrill.com



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if a person in your party has a food allergy.*