

DINNER MENU

Stone Oven Pizzas

All pizzas are 10-inch, and cooked in our custom-built, Italian-style stone-floor ovens. The circular high heat they generate gives the pizzas their distinctive lightness, bubbling, and crunch.

Gluten Free Pizza Crust Available-+\$3 Vegan Cheese Available- +\$3

Margarita Pizza (V) 18 Red Sauce, Fresh Mozzarella, Fresh Basil	Hawaiian Pizza 22 Red Sauce, Prosciutto, Pineapple, Jalapenos, Mozzarella	Shrimp Scampi Pie 23 White Sauce, Olive Oil Poached Shrimp, Roasted Garlic, Chili Flakes
Bianca Pie 18 White Sauce, Shaved Garlic, Chili Flakes, EVOO	Figgy Piggy Pie 22 Prosciutto, Fig Agrodolce, Goat Cheese, Calabrian Chili, EVOO	Ala Vodka Pie 19 House Vodka Sauce, Mozzarella, Calvino's Sausage, Fresh Basil
New-Yorker Down-South 18 Red Sauce, Pepperoni, Mozzarella, Hot Honey	Italiano Pizza 20 Red Sauce, Soppresata, Pepperoni, Mozzarella	The Firetender 23 Red Sauce, House Meatballs, Sausage, Pepperoni, Prosciutto, Caramelized Onions, Smoked Provolone, Mozzarella
Sausage Pizza 19 Red Sauce, Calvino's Sausage, Mozzarella, Onion, Peppers, Fresh Oregano	Veggie Pie (V) 20 Red Sauce, Black Olives, Onions, Sauteed Peppers, Mozzarella, Fresh Herbs	Smash-Burger Pizza 21 White Sauce, Seasoned Ground Beef, Cheddar, Diced Pickle, Shallots, House Made Burger Sauce
BBQ Chicken Pizza 19 Roasted Chicken, Mozzarella, Caramelized Onions, BBQ Sauce	Mushroom Pizza 22 White Sauce, Wild Mushrooms, Thyme, Garlic, Gouda, Mozzarella, EVOO	

Salads

Firetender Wedge (GF) 14
Iceberg, Black Forest Bacon, Cherry
Tomato, Buttermilk Bleu Dressing
Add: Chicken-\$9 | Shrimp-\$13 | Tuna-\$17

Real-Deal Caesar 12
Hearts of Romaine, Parmesan, Herbed
Croutons, House Caesar Dressing
Add: Chicken-\$9 | Shrimp-\$13 | Tuna-\$17

Asian Pear Salad (GF) 14
Mixed Greens, Anise-Poached Pears,
Fresh Burrata, Toasted Pecans, Sweet
Drops, Shallot-Mustard Vinaigrette
Add: Chicken-\$9 | Shrimp-\$13 | Tuna-\$17

Small Plates

Blistered Brussel Sprouts (GF) SM 12 LG 16
Flash-Fried Sprouts, Shoyu
Ginger Sauce, Sesame Seed

Mexican Street Corn Dip 14
Grilled Corn, Chili Butter,
Cotija Cheese, Fresh Herbs

Calamari 16
Calabrian Chili, Basil
Pepperoncini Tarter

Stone Oven Meatballs 16
House made Veal-Pork-Beef
Blend, House Marinara,
Parmesan

Southern Charm 16
Pimento Cheese Arancini,
Calabrian Chili, Honey &
Fried Green Tomatoes, Hot
Honey Vinaigrette

Weeping Radish Pretzel 12
Weeping Radish Beer
Cheese & Stone Ground
Mustard

Fire Roasted Clams 24
Cherrystone Little Necks,
Kaffir Lime Leaf Coconut
Brodo, Herbed Focaccia

Oysters 23
On the half shell: Shallot
Mignonette, Parmesan, Lemon
or
Casino: Garlic Butter, Smoked
Bacon, Asiago Cheese, Toasted
Bread Crumb

Ahi Nachos (GF) 26
Seared Ahi Tuna, Wakame,
Avocado & Pickled Ginger
Aioli

Entrees

Chicken Parm 27
Breaded Chicken Breast, House
Vodka Sauce, Mozzarella,
Fettuccini Alfredo

Mahi Tacos 26
Blackened Local Mahi,
Avocado Lime Slaw, Crispy
Jalapeno & Chili Lime Creme

Seared Local Tuna (GF) 38
Za'atar Spiced Tuna Steak,
Whipped Cauliflower &
Ricotta, Crispy Sweet Potato &
Turmeric Coulis

Pesto Rosso Tortellini 25
Chicken, 3 Cheese Tortellini,
Sun Dried Tomato Pesto, &
Fresh Herbs

Firetender Mac 20
Cavatappi, House Cheese
Blend, Roasted Chicken, &
Fresh Herbs

Spaghetti Alle Vongole 30
Cherrystone Little Neck Clams,
Confit Garlic, White Wine &
Chili Flake
*GF Pasta Available-\$3

Sandwiches

Firetender Double Smash Burger 18
Two 3-oz. Patties, American
Cheese, Burger Sauce, Pickle on a
Brioche Bun

*Choice of Fries or Side Salad *GF
Bun Available-\$3

Fried Chicken Sammy 18
Buttermilk Fried Chicken, Hot
Honey, Pickle, Tabasco Garlic
Mayo on a Brioche Bun

*Choice of Fries or Side Salad

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*** Please let your server know if you have a food allergy. We will try our best to accommodate you.