

SEAFOOD



OYSTERS: Raw Maine Oysters, Cocktail Shooter Sauce & Mignonette Sauce ... each \$2.50

WOOD CHILLED SHRIMP COCKTAIL: Cocktail Shooter Sauce \$7

CINNAMON-SPICED SCALLOPS: Pan-Seared Diver Scallop, Tarragon Pesto \$9

ESCARGOT: in Parsley Butter \$7

CRAB & CORN FRITTER: Parsnip Slaw, Mango Chutney \$7

TEMPURA TUNA: Saku Tuna Batonnette, Seaweed Salad, Gingered Soy Sauce \$10

SEA BASS SATAY: Chilean Sea Bass, Orange Ginger Glaze \$11

TRUFFLE SHRIMP: Warm Woodgrilled Colossal Shrimp, Harlequin Chopped Truffles, Truffle Oil \$9

LOBSTER FONDUE: Maine Lobster Pieces, Baby Spinach, Grilled Flatbread, Tomato-Pepperjack Fondue \$12

SEAFOOD EMPANADA: Flaky Empanada filled with Shrimp, Scallops, Crab \$9

SEAFOOD TOWER: 2 Oysters, 2 Shrimp Cocktail, 2 Littleneck Clams, 1/2 Steamed lobster Tail \$24

FIRE ROASTED SAMBUCA OYSTERS: With Spinach Bacon Sambuca Cream \$9

GRILLED BABY OCTOPUS: Marinated in Lemon Vinaigrette \$8

SUNG'S SUSHI SAMPLER: Spicy Tuna, Crab & Mango and Salmon & Cucumber \$10



TAPAS

Small-scale, handcrafted compilations of exotic ingredients, meant to be savored with the eyes and the palate

CHEESES & VEGETABLES



- MOZZARELLA & TOMATO BLAST:** Mozzarella Di Buffalo, Heirloom Tomatoes, Roasted Yellow Peppers, Aged Balsamic Blast \$6
- STUFFED PEPPERS & OLIVES:** Manzanilla Olives – Crumbled Bleu Cheese Stuffing, Piquillo Peppers – Salmon Mousse Filling Peppadew – Goat Cheese Stuffing \$5
- GRILLED HALLOUMI:** Grilled Slices of Halloumi Cheese, Fresh Mintomato Salsa, Lemon Oil \$8
- PASTRYLESS NAPOLEON:** Pastryless Napoleon of Seasonal Vegetables & Boursin Cheese, Baby Spinach Cushion \$6
- HUMMUS TARTS:** Sundried Tomato Hummus, Roasted Garlic Hummus & Kalamata Olive Hummus Filled Phyllo Tarts \$6
- WOK-CHARRED EDAMAME:** Sesame Miso Glaze \$5
- WILD MUSHROOM RISOTTO CAKES:** Portabella Chips, Tomato Concasse \$6
- GRILLED APPLE QUESADILLA:** Brie & Grilled Apples, Applewood Smoked Bacon, Apple Gastrique \$6
- COCONUT RASPBERRY BRIE:** Cocunut Crusted Brie infused with Raspberry Melba Lava \$8

Rather Fancy Soups

- BEEF BARLEY:** CAB* Filet Tips, Barley, Grilled Vegetables \$5
- FRENCH ONION QUARTET:** Onion Quartet: Carmelized Leeks, Yellows, Reds & Vidalias, Gruyere & Smoked Mozzarella Gratin \$6
- CINDERS CHOWDER:** Cinders Just Outside Manhattan Seafood Chowder \$8

• Gluten free

FISH & SHELLFISH



– Choice of one accompaniment –

- CEDAR-PLANKED BLACK GROUPER:** Tropical Fruit Tapenade \$24
Wine Pairing: Pio Cesare Cortese Di Gavi – \$11 glass / \$41 bottle
- JUMBO LUMP MARYLAND CRABCAKE:** Over Corn Salsa and served with a Horseradish Honey Mustard Sauce \$20
- TUNA TOWER:** Seared Ahi Tuna, Seaweed Salad, Pickled Ginger, Wasabi Butter \$24
- SHRIMP & SCALLOP:** Woodgrilled Shrimp & Scallops on Rosemary-Infused Skewers, Lemon Oil & Balsamic Drizzle \$22
Wine Pairing: Fontana Candida Frascati Superiore DOCG – \$7 glass / \$26 bottle
- MAHI MAHI:** Grilled Mahi Mahi with a Cajun Maple Glaze \$19
- ARTIC CHAR:** Pan Seared & laced with a Citrus Beurre Blanc Sauce \$22
- GRILLED SEA BASS & SHRIMP:** In a Saffron Vinho Verde Sauce \$28
Wine Pairing: Aleveda Vinho Verde – \$7 glass / \$26 bottle
- CINDERS BOUILLABAISSE:** Grilled Red Snapper, Calamari, Shrimp, 1/2 Lobster Tail, Clams & Mussels in a Tomato Fennel Broth \$32
- TWIN 6 OZ LOBSTER TAILS:** With Drawn Butter \$34

• Gluten free

Meats



MOM'S PASTA & MEATBALL: Ricotta & Spinach Stuffed Pasta Shell, Mom's Meatball, Sunday Gravy \$5

BUFFALO CHICKEN WONTONS: Diced Chicken, Bleu Cheese & Buffalo Sauce filled Wontons, with Creamy Bleu Cheese Dip \$6

LAMB LOLLICHOPS: Two Woodgrilled Lamb Lollichops, Fig Balsamic Glaze \$9

BEEF CROSTINI: Sliced Woodgrilled CAB* Tenderloin, Crostini, Carmelized Onions, Gorgonzola, Horseradish Demiglace \$9

SOUTHERN PORK AND WAFFLE: Pulled Pork, Waffle, Aged Cheddar, Maple Butter \$7

ASIAN PEPPER STEAK SCOOP: Sliced Beef, Peppers, Onions in a Tortilla Scoop \$8

MINI VEAL OSSO BUCCO: Mini Braised Veal Shank atop a Mushroom Risotto Cake \$9

MEXICAN TOP HAT: Mexican Spiced Filet Mignon topped with Portabello Mushroom in a Fuji Apple Chipotle BBQ Sauce \$9

BABY CALZONE: Filled with Ricotta, Mozzarella, Ham & Pepperoni, Marinara Dipping Sauce \$6

CHICKEN & FOWL

– Choice of one accompaniment –

WOODGRILLED HALF CHICKEN: Cilantro-Lime Marinade \$16

CHICKEN ORLEANS: Andouille Sausage, Vidalia Onions, Mushrooms in a Bourbon Cream Sauce \$17

CHICKEN & SHRIMP: Roasted Bone-In Breast of Chicken, Steamed Shrimp, Julienne Vegetables, Ginger-Garlic-Soy Broth \$20

Wine Pairing: Luigi Bosca "Finca La Linda" Torrontes – \$8 glass / 2\$8 bottle

JERK CHICKEN & SCALLOPS: Grilled Jerk Seasoned Chicken & Scallops, Shitake Mushrooms, Heirloom Tomatoe, Roasted Peppers & Sweet Spicy Chili Sauce 21

APRICOT DUCK: Grilled Apricot Glazed 1/2 Duck \$21

WOODGRILLED DUCK: Woodgrilled Breast of Maple Leaf Farms Duck, Sundried Cherry-Hazelnut Sauce \$21

Wine Pairing: Chocolate Box Shiraz – \$10 glass / \$36 bottle

OSTRICH FILET: 97% Lean, Cognac Peppercorn Sauce \$28

• **Gluten free**

Hardwood grilled steaks, ribs & chops



– Choice of one accompaniment –

NEW YORK SIRLOIN: 14 oz CAB* New York Sirloin with Cinders Steak Sauce \$26

DELMONICO: 16 oz CAB* Bone-In Delmonico, Wild Mushrooms, Gorgonzola Butter \$28

Wine Pairing: 337 Cabernet Sauvignon – \$9 glass / \$32 bottle

FILET MIGNON: CAB* Filet Mignon – Applewood Smoked Bacon-Wrapped. All served with Sundried Tomato, Porcini Mushroom & Port Demiglace

8 oz Centercut \$30

5 oz Petite Cut \$22

Wine Pairing: Massimo Malbec – \$8 glass / \$28 bottle

BBQ SHORT RIBS: Braised CAB* Short Ribs, Cinders Candied BBQ Sauce \$19

Wine Pairing: Gnarly Head Old Vine Zinfandel – \$8 glass / \$28 bottle

CANDIED RIBS: Whole Rack of USDA Baby Back Pork Ribs, Cinders Candied BBQ Sauce \$21

Beer Pairing: Blue Moon Belgium Ale

TAMARIND PORK CHOP: White Marble Farms Bone-In Centercut Pork Chop, Tamarind-Date Basted \$19

Wine Pairing: Laboure Roi Pinot Noir – \$8 glass / \$28 bottle

CHIPOTLE LAMB CHOPS: Double Cut Rib Lamb Chops, Chipotle Mustard \$30

GRILLED VEAL CHOP: 14 oz Milk-Fed Veal glazed with an Exotic Mushroom & Cognac Sauce \$36

Wine Pairing: Bertani Catullo – \$11 glass / \$38 bottle

Any entree can be enhanced with: Hardwood Grilled: • Colossal Shrimp \$9 •

Diver Scallops \$10 • 6 oz Brazilian Lobster Tail \$14

STYLISH SANDWICH

– Each delivered with your choice of one accompaniment –

KOBE DAWG: Kobe Beef Hot Dog, Brown Deli Mustard, on a Pretzel Roll \$9

Beer Pairing: Bud Light

GRILLED LEMON HERB CHICKEN SANDWICH: Marinated Chicken Breast, Wilted Spinach, Grilled Tomatoes, Halloumi Cheese, Red Wine Oregano Vinaigrette, on Artisan Baquette \$12

Beer Pairing: Flying Fish

PRIME RIB DIP: Warm Thinly Sliced CAB* Prime Rib, Ale and Cheddar Dunking Sauce, on a Crispy Baguette \$14

Beer Pairing: Sam Adams

• **Gluten free**

BURG-

– Each delivered with your choice of one accompaniment –

BUNLESS BISON BURGER: Lean Chipotle Buffalo Burger, Diced Avocado, Mango, Tomato, Cucumber, Red Onion, Lime Ranch Dressing \$13

Beer Pairing: Coors Light

CINDER BURGER: Ground CAB* Sirloin, Sautéed Garlicky Crimini Mushrooms, Aged Sharp Cheddar, Onion Straws on a Brioche Roll \$11

JERSEY BURGER: Ground CAB* Sirloin, Taylor Ham, Bacon, Swiss Cheese, on a Brioche Roll \$12

EDAMAME BURGER: Topped with Enoki Mushrooms, Water Chestnuts, Sliced Beefsteak Tomato – Avocado Cream on an 8-Grain Roll \$12

OSCAR BURGER: Ground CAB* Sirloin, Jumbo Lump Crabmeat, Grilled Asparagus and a Tarragon Mushroom Demiglace on a Brioche Roll \$15

OLE SMOKEY BURGER: Ground CAB* Sirloin, Applewood- Smoked Bacon, Smoked Mozzarella and Molten Onions on a Brioche Roll \$12

LAMB BURGER: Borsini Cheese, Lettuce, Tomato, Red Onion and Tzatziki Spread \$14

Beer Pairing: Yuengling Lager

OSTRICH BURGER: An Apple Bleu Cheese Slaw and Tomato \$15

DUCK BURGER: Maple Leaf Farms Mountain Ground Duck Breast topped with Scallions, Julienne Cucumbers and a Cranberry Pomegranate Infused Hoisin Sauce on an 8-Grain Roll \$15

SLIDERS

MOM'S MEATBALL: Mom's Meatball, Sunday Gravy \$5

SIRLOIN BURGER: Ground CAB* Sirloin Burger, Lettuce, Tomato, Onion Straws \$7

CHIPOTLE CHICKEN: Grilled Chicken Breast, Red Onions, Chipotle Aioli \$7

REUBEN: Classic Corned Beef Reuben \$7

GRILLED VEGETABLES: Grilled Vegetables, Mozzarella \$6

BLACKENED SAKU TUNA: Mango Chutney \$9

IN A CATEGORY BY ITSELF

TRUFFLE FRIES: Cinders Truffle Parmesan Dusted Shoestring Belgian Fries \$6

ACCOMPANIMENTS

– As an extra side –

Cinders Parsnip Slaw \$3

Creamed or Sautéed Spinach \$5

Woodgrilled Asparagus \$5

Shoestring Belgian Fries \$4

Sautéed Crimini Mushrooms & Spanish Onions \$4

Fingerling Potatoes – Rosemary & Garlic \$4

Whipped Potatoes – Creme Fraiche \$4

Quinoa, Wild Rice & Black Bean Salad \$4

Cinders Spice Rice \$4

Rice Pilaf \$3

Sautéed Broccolini – Garlic & Oil \$5

Truffle Fries \$6 (add \$2 with Entree)

• **Gluten free**

WILD SALADS



CINDERS SALAD: Mesclun Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Apple Wedge, Huntsman Cheese, Apple Vinaigrette \$6

BLOOMING ICEBERG: Iceberg Lettuce, Diced Beefsteak Tomatoes, Applewood Bacon, Crumbled Bleu Cheese, Carb Free Roasted Garlic & Herb Dressing \$9

HOLY CAESAR: Whole Leaf Romaine Hearts, Parmesan Croutons, Sliced Egg, Anchovy Fritter, Creamy Caesar Dressing \$9

Add Woodgrilled: • Chicken \$5 • Filet Mignon \$9 • Shrimp \$8 • Tuna \$9

Wine Pairing: Fault Line Sauvignon Blanc – \$7 glass / 24 bottle

WOODGRILLED CHICKEN SALAD: Mesclun Lettuce, Applewood-Smoked Bacon, Grilled Asparagus, Sliced Poached Pears, Walnut Brie, Heirloom Tomatoes, Vidalia Onion Dressing \$14

ASIAN TUNA SALAD: Seared Sushi-Grade Tuna, Baby Bok Choy, Soba Cappellini, Thai Chiles, Bean Sprouts, Water Chestnuts, Enoki Mushrooms, Sugar Snap Peas, Chopped Peanuts, Pan-Asian Peanut Sauce \$17

Wine Pairing: Loredona Riesling – \$8 glass / \$29 bottle

ACAI SALMON SALAD: Butter Lettuce, Endives, Heirloom Tomatoes, Roasted Peppers, Crimini Mushrooms, Red Onion, Walnuts, Goat Cheese, Pomegranate Drizzle \$16

FILET & ARUGULA SALAD: Sliced CAB* Filet Mignon, Baby Arugula, Heirloom Tomatoes, Red Onion, Mango, Stilton Cheese, Port Balsamic Vinaigrette \$17

Wine Pairing: 181 Merlot – \$8 glass / \$28 bottle

PASTA

– With a Cinder Salad –

PENNE & CHICKEN: Whole Wheat Penne, Grilled Chicken Breast, Julienne Vegetables, Sundried Tomatoes, Crimini Mushrooms, Vegetable Broth and Shaved Asiago \$16

Wine Pairing: Caldora Montepulciano d' Abruzzo – \$7 glass / \$26 bottle

CINDERS ORECCHIETTE: Chicken Sausage, Broccolini, Garlic & Oil \$16

RIGATONI BRUSCHETTA: Chicken and Shrimp in a Tomato Bruschetta Sauce \$19

VEAL CHOPS & RAVIOLI: Rib Veal Choplets, Veal Bolognese Ravioli and Roasted Garlic Basil Butter \$22

SEAFOOD PAPARDELLA: Papardella Pasta, Shrimp, Scallops, Lump Crab, Asparagus Tips, Sundried Tomato, Pine Nuts and Sherry-Lemon Sauce \$24

Wine Pairing: Livio Felluga Pinot Grigio – \$12 glass / \$45 bottle

• **Gluten free**