

## Starters

<b>Shrimp Cocktail</b> Cocktail Sauce, Lemon (8).....	8
<b>Steamed Snow Crab Legs</b> Drawn Butter, Lemon (1 pound).....	14
<b>Apalachicola Oysters*</b> Cocktail Sauce, Lemon..... (6)-7.....(12)-10	
<b>Fried Calamari*</b> Cocktail Sauce, Lemon.....	8
<b>Seafood Platter*</b> Oysters (3) Shrimp Cocktail (4) Crab Legs (½ pound) .....	14
<b>FWC Crab Cake*</b> Artichokes, Arugula Salad .....	8
<b>Peel &amp; Eat Shrimp*</b> Old Bay Seasoning, Cocktail Sauce, Lemon (½ pound) .....	8
<b>Fried Lobster Tail*</b> Honey Mustard Sauce .....	{mkt price}
<b>Hand Battered Chicken Tenders*</b> Honey Mustard Sauce .....	8
<b>Spinach Artichoke Dip*</b> Parmesan Toast & Cheddar Cheese .....	8
<b>Bleu Cheese Chips</b> House Cut Chips, Bleu Cheese Sauce, Chives .....	8

## Soups

<b>She Crab Soup</b> Crab Meat, Crab Roe & Sherry .....	Cup 4 Bowl 7
<b>Tomato Soup</b> Basil, Crouton .....	Cup 4 Bowl 7

## Salads

<b>Wedge Salad</b> Iceburg Lettuce, Tomato, Bacon, Bleu Cheese .....	5 Half / 9 Whole
<b>Caesar Salad</b> Romaine, Parmesan, Croutons, Creamy Basil .....	4 Half / 8 Whole
<b>Garden Salad</b> Lettuce, Tomato, Cucumber, Radish, Carrot, Croutons .....	4 Half / 8 Whole
<b>Spinach Salad</b> Spinach, Strawberries, Pecans, Goat Cheese, Orange Vinaigrette .....	5 Half / 9 Whole
Add Chicken (Grilled or Fried)* .....	6
Add Grilled Steak* .....	9
Add 8oz Sautéed Salmon* .....	13
Add Garlic Shrimp* .....	8
White Balsamic, Buttermilk Garlic, Creamy Basil, 1000 Island, Bleu Cheese, Honey Mustard, Orange Vinaigrette	

## FWC Steaks & Prime Rib

Our Premium Steaks & Prime Rib are Cut In-House

Served with your *Choice of Garden or Caesar Salad*  
(add \$2 for Spinach or Wedge Salad)  
*and Choice of One Side Item*

<b>8 oz. Filet*</b> .....	28
<b>8oz. Bistro Filet*</b> .....	18
<b>12oz. Top Sirloin*</b> .....	18
<b>10oz Flat Iron*</b> .....	16
<b>10 oz. NY Strip*</b> .....	28
<b>10 oz. FireWater Ribeye*</b> Marinated with Roasted Garlic & Herbs .....	23
Our Prime Rib is lip on Ribeye with House Steak Rub, studded with roasted garlic then oven roasted. Served with Au Jus & Side of Creamy Horseradish Sauce	
<i>Limited Availability After 8:00 PM</i>	
<b>14 oz. King Cut*</b> .....	24
<b>10 oz. Queen Cut*</b> .....	20

## Seafood Additions

<b>Lobster Tail* (6oz)</b> .....	{mkt price}
<b>Garlic Shrimp* (8)</b> .....	9
<b>Crab Cake (3oz)</b> .....	8
<b>Snow Crab Legs Cluster</b> .....	10
<b>Oscar Sauce- Lump Crab Meat, Hollandaise, Asparagus</b> .....	10

## Entrées

Served with your *Choice of Garden or Caesar Salad*  
(add \$2 for Spinach or Wedge Salad)

<b>Fried Shrimp &amp; Grits*</b> Soft Grits, Smoked Bacon, Crab Emulsion .....	22
<b>Herb Roasted Striped Bass*</b> Bacon & Corn Risotto, Roasted Mushrooms .....	19
<b>Grilled Salmon*</b> Panzanella Salad, Arugula, Basil .....	24
<b>Braised Beef Stroganoff</b> Mushrooms, Onions, Egg Pasta, Parmesan .....	15
<b>Lobster Mac &amp; Cheese*</b> Whole Lobster Tail, Crispy Ham, Lobster Cream Sauce .....	26
<b>Buttermilk Fried Organic Chicken*</b> Mac & Cheese .....	16
<b>Whole Maine Lobster*</b> Drawn Butter, Lemon & One Side Item .....	{mkt price}
<b>Crab Cake Dinner</b> Two Crab Cakes, Fennel-Orange Salad, Lemon Butter .....	15

\*Consuming raw or under cooked meat, poultry, shellfish, vegetables, milk and eggs  
may increase the risk of food borne illness.

## Sandwiches

Served with your choice of  
Fresh Fruit, Fries, Chips, or Onion Rings

### Prime Rib Melt\*

Open Faced, Shaved Prime Rib, Carmelized Onions,  
Mushrooms, Swiss Cheese & Creamy Horseradish Sauce  
on Ciabatta Bread .....

9

### Jumbo Fried Fish Sandwich

Jalapeno Tarter Sauce on Baguette .....

10

### Crab Cake Sandwich

Remoulade, Lettuce, Tomato on Egg Bun .....

8

### FWC Premium Burger\*

House Ground Filet & Ribeye served with  
Lettuce, Tomato, Pickled Onion on Egg Bun .....

8

### Sandwich Additions

Mushrooms .....	50¢
Caramelized Onions.....	50¢
Cheese .....	50¢
Bacon .....	\$1
Fried Egg .....	\$1

## Side Items

Our À la carte Side Items are typically large enough to share

Hand Cut Chips .....	3
Whipped Potatoes .....	5
FWC French Fries .....	4
Loaded Baked Potato.....	5
Garlic Gratin Potatoes .....	5
Steamed Asparagus .....	5
Roasted Mushrooms.....	6
Sautéed or Creamed Spinach .....	5
Texas Onion Rings .....	5
Sautéed Broccoli .....	5
Garlic Green Beans .....	5
Creamed Corn.....	5
Mac & Cheese .....	6
Jack Cheese Grits .....	5
Bacon & Corn Risotto .....	6

### Meat Temperatures

Rare - Cool Red Center  
Medium Rare - Warm Red Center  
Medium - Warm Pink Center  
Medium Well - Hot Pink Center  
Well - Brown Throughout

Fire Water  
Chophouse

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