

CHEF'S FEATURED MENU

Soup O' the Day

Pasta Fagioli...6

Featured Appetizer

Shrimp & Lobster Spring Rolls

Four spring rolls stuffed with shrimp and lobster and served with teriyaki dipping sauce...12

Featured Pub Dip

Pepperoni Pizza Dip

Creamy dip made with house marinara, mozzarella, cream cheese and Italian seasonings then topped and baked with pepperoni and mozzarella. Served with ciabatta toast points..10

Featured Salad

Classic Chef's Salad

Roast turkey, tavern ham, provolone, hard boiled egg, tomatoes and cucumbers over iceberg and romaine lettuce with choice of dressing...12

Chef's Featured Sandwich

Chicken Salad

Chef's homemade creamy chicken salad recipe served on a Brioche roll..10
Served with Good's potato chips or Maui onion chips. Substitute Fresh Cut Fries...1.50 or Salad...3

Featured Wing Flavors:

JD BBQ - Sweet Chile, Sriracha, Honey - Sriracha Blue Cheese
Garlic Mild Parm Peppercorn - Angry Canadian (sriracha, honey & Montreal)

Feature Entrees

NY Strip & Shrimp*

NY Strip steak (10oz) paired with shrimp kabob with choice of two sides...22

Bacon Cheeseburger Mac

Featured Mac with ground beef, applewood bacon, Monterey jack and aged cheddar
Baked with a crispy panko crust and served with one side...16

Blackened Sea Bass

Blackened Sea Bass fillet served with couscous and broccoli florets...20

FEATURED DESSERTS

Junior's Skyscraper Chocolate Fudge Cake

Pina' Colada Cheesecake

Funnel Cake Fries with dippin' syrup

*Cooked to order or undercooked. Consuming raw or undercooked meats or seafood or poultry may increase risk of foodborne illness.

Flanagan's Draft and Drink Menus, Events and More...

Draft Specials Everyday! (11am to 12am)

Sam Adams Summer Ale 5.3%ABV (Specially Priced Saturdays \$4 Pints)

Golden Road Mango Cart Los Angeles, CA ABV 4%.
Up Next: Flying Fish Salt N' Sea session sour

Fiddlehead IPA Shelburne, Vermont 6.2%ABV

Cape May Crushin' It (orange IPA) Cape May, NJ 8% ABV

Lagunitas IPA Petaluma, CA 6.2%ABV

Downeast Blackberry Cider Boston, MA 5.1% ABV

Also on Tap: Guinness - Michelob Ultra - Labatt Blue Wednesdays: \$2.50 pints

Blue Moon Tuesdays: \$3.50 pints - **Miller Lite** Sunday and Thursday: \$2.50 pints

Yuengling Lager Friday \$2.50 Pints - **PBR** \$2 Pints All Day!

Beers Available in Bottles and Cans

CRAFT BEERS AND SPECIALTY BREWS

Sam Adams Porch Rocker - Cape May Crushin' It
Yards Summer Crush - Lancaster Milk Stout
Fat-head's Bumbleberry Ale - Troegs Perpetual IPA
Dogfish 60 Minute - Dogfish Where the Wild Hops Are
Dogfish Seaquench Ale - Troegs Hop Horizon IPA
Evil Genius Purple Monkey Dishwasher
Cape May IPA - Deschutes Fresh Squeezed IPA
Montucky Cold Snack

We also carry a large variety of
traditional domestic brews

Imports

Guinness Stout - Guinness Nitro Cold Brew
Heineken - Stella Artois - Stella Midnight Lager
Corona - Corona Premier - Modelo - Dos Equis
Franziskaner Heffe Weisse - Heineken 0.0 (Non Alcoholic)

Specialty Brews and Ciders

Verdi Spumante and Raspberry Sparkletini
Escapegoat Orange Crush Seltzer
White Claw Seltzers (Lime and Black Cherry)
Bud Light Seltzer (Black Cherry)
Coastal Rose Spritz (watermelon or pineapple)
Bang Hard Seltzers - Twisted Tea
Smirnoff Ice - Angry Orchard - Strongbow Gold
Blake's Triple Jam Cider - Bold Rock Sangria Cider

Wine Selection

Woodbridge Chardonnay
Cavit Pinot Grigio
Woodbridge Riesling
Woodbridge White Zinfandel
Barefoot Moscato
Riunite Lambrusco
La Terre Cabernet Sauvignon
Frontera Merlot by Conch Y Toro

Featured Cocktails

Irish Crush - Jameson Orange Crush!

Citron Cosmo - Classic cosmo

Featuring **Absolut Citron**

Our Crew's Cocktail Creations!

Meg's Bubblicious

Watermelon Vodka, Melon Liqueur
Cranberry Juice & Lemonade

Heather's Wharf Rat

Captain Morgan, Banana Liqueur, Parrot Bay
Cranberry & Pineapple Juices

Chad's Mojito

Ask us for Chad's
Seasonal Flavored Mojito offering!

Gabi's Iced Pina Colada

Malibu Coconut Rum, Rumchata, Pineapple Juice
& Cream. Shaken and finished
with whipped cream and cherry

Colleen's Coolaide

Blueberry Vodka, Blue Curacao & Lemonade

Amy's Green Eyed Ginger

Jameson, Melon Liqueur and Ginger Ale
Lemon & Lime Garnish

Gweedo's Blue Flamingo

Malibu Coconut Rum, Blue Curacao
Pineapple Juice, & Sprite

Pat's Irish Mule

Jameson's Irish Whiskey, Ginger Beer
Splash of Lemonade, Lime Garnish

Jake's Adam Juice Bomb

Bulleit Bourbon, Chambord
Lemonade and Splash of Sweet & Sour

Kevin's Flanrock Shake

Jameson's Irish Whiskey, Green Crème De Menthe
& Milk shaken and topped with Whipped Cream

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade