

CHEF'S FEATURED MENU

Soup O' the Day

Chicken & Wild Rice...5

Featured Appetizer

Swedish Meatballs

Housemade meatballs in our savory gravy, topped with grated parmesan and served with garlic bread...12

Featured Pub Dip

Beer Cheese Dip

Beer cheese dip made with Fat Tire beer and served with soft pretzel sticks...10

Featured Salad

Caprese Salad

Vine ripe tomatoes, fresh mozzarella and basil served with a balsamic drizzle...9

Chef's Featured Sandwich

California Turkey Wrap

Roast turkey, applewood bacon, avocado, cheddar, tomatoes, romaine and ranch mayo..11
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

Spinach Stuffed Chicken

Chicken breast stuffed with spinach and cream cheese and served with pub mashed and choice of pub side...17

Spinach & Mushroom Mac with Pancetta

Baked with a crispy panko crust and served with one side...16

Boom Boom Shrimp Tacos

Three soft tacos with chopped butterfly shrimp, boom boom sauce, shredded cheddar
And slaw with a touch of lime juice. Served with tortilla chips and salsa...18

FEATURED DESSERTS

Bailey's Irish Cream Cheesecake

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)

Flying Fish Salt & Sea (Session Sour) Somerdale, NJ ABV 4.3%.

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, Up next: Fatheads Head Hunter IPA

Downeast Blackberry Cider Boston, MA 5.1% ABV

Up next: Blakes Peach Party Cider

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

Sam Adams Porch Rocker - Cape May Crushin' It
Dogfish Mandarin Mango - Firestone Union Jack IPA
Yards Summer Crush - Lancaster Milk Stout
Fathead's Bumbleberry Ale - Cape May IPA
Dogfish 60 Minute - Dogfish Seaquench Ale
Fathead's Groovy Juice Hazy IPA
Troegs Hop Horizon IPA - Montuckey Cold Snack
Evil Genius Purple Monkey Dishwasher
Deschutes Fresh Squeezed IPA

We also carry a large variety of traditional domestic brews

Imports

Guinness Stout - Guinness Nitro Cold Brew
Heineken - Stella Artois - Corona
Corona Premier - Modelo - Franziskaner Heffe Weisse
Stella Liberte (Non Alcoholic)

Specialty Brews and Ciders

Topo Chico Seltzers
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
Woodbridge 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