CHEF'S FEATURED MENU

Soups O' the Day

Butternut Squash...5 with lump crab...8.50

Featured Appetizers

Breaded Mushrooms Homestyle breaded mushrooms, crispy and delicious served with our house marinara...8

Buffalo Chicken Dip

Classic Pub dip served with ciabatta toast points and/or tortilla chips...12

Chef's Featured Sandwich

Meatball Parm Sandwich

Italian meatballs in marinara, topped with provolone, parmesan and oven toasted in a hoagie roll...10 Served with Good's potato chips or Sweet Maui Onion Chips. Substitute Pub Fries...1.75 or Salad...3.50

Chef's Featured Salad

Apple slices, craisins, candied walnuts and feta cheese over fresh spinach...10 add Grilled Chicken...5 add Shimp...7

Featured Entrees

Shrimp Alfredo over Linguini Served with house salad and garlic bread ... 20

Buffalo Chicken Mac N' Cheese

Featured Mac N' Cheese with buffalo style grilled chicken, mozzarella and cheddar cheeses. Baked with a crispy panko crust and served with one side...16

FEATURED DESSERTS

Bailey's Irish Cream Cheesecake Junior's Skyscraper Chocolate Fudge Cake Funnel Cake Fries with dippin' syrup

The <u>NFL TICKET</u> is HERE!

Featuring Miller Lite 2.75 drafts, Wings, shrimp and clam specials too!!

Live Music by The Holiday Blues Band - Saturday October 21st

*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 Octoberfest Boston, MA. 5.3%ABV UP Next: Southern Tier Pumking Ale New Trail Broken Heels Hazy IPA Williamsport, PA 7% ABV Modelo Especial Mexico 4.2%ABV

Fiddlehead IPA Shelburne, Vermont 6.2%ABV UP Next: Fathead's Bumbleberry Ale Dogfish Head 60 Minute IPA Milford, DE 6% UP Next: Wicked Weed Pernicious IPA Downeast Cider Donut Boston, MA 5.1% ABV

<u>Also on Tap</u>: Guinness Coors Light - 2.75 Pints Saturdays! Labatt Blue Wednesdays: \$2.75 pints - Blue Moon Tuesdays: \$3.75 pints Miller Lite Sunday & Thursday: \$2.75 pints Yuengling Lager Friday \$2.75 Pints - PBR \$2 Pints All Day

Beers Available in Bottles and Cans

CRAFT BEERS

Southern Tier Pumking Ale - Saucony Creek Maple Mistress Southern Tier Crème Brulee Nitro New Trail State Light - Sam Adams Boston Lager Leinenkugel's Juicy Peach - Elysian Space Dust IPA Boulevard Tank 7 Saison - Dogfish 60 Min Fat Head Alpha Ambush IPA - Firestone Union Jack IPA Yuengling Hershey Chocolate Porter Leinenkugel Summer Shandy - Blue Moon Light Sky Omission Bright Eyed IPA (NA) We also carry a large variety of traditional domestic brews Including: Michelob Ultra Pure Gold

Imports

Samuel Smith Chocolate Stout - Lindemans Framboise Guinness - Heineken - Stella Artois - Labatt Blue Heineken Silver - Stella Artois Unfiltered Franziskaner - Corona - Corona Premier Heineken 0 (NA) - Guinness 0 (NA)

Specialty Brews and Ciders

Truly Hard Seltzers (blue raspberry, cherry, lemon & peach) Sea Isle Spiked Iced Teas (plain or mango) Escapegoat Seltzers (Orange & Black Cherry) Stateside Vodka Sodas (Lemon Cucumber Mint & Black Cherry) Surfside Iced Tea & Vodka (Plain and Peach) White Claw (Black Cherry, Blackberry, Lime & Mango) Twisted Tea - Smirnoff Ice Angry Orchard - Strongbow Gold

Wine Selection

Wines by Woodbridge: Sauvignon Blanc - Chardonnay Riesling - White Zinfandel Barefoot Moscato - Cavit Pinot Grigio Frontera Merlot by Conch Y Toro Yellowtail Cabernet Sauvignon, Shiraz and Pinot Noir Riunite Lambrusco

Redbreast 12 year old Single Pot Irish Whiskey Now Available!

Our Crew's Cocktail Creations!

Meg's <u>Bubblicious</u> Watermelon Vodka, Melon Liqueur Cranberry Juice & Lemonade

Heather's <u>Wharf Rat</u> Captain Morgan, Banana Liquer, Malibu Rum Cranberry & Pineapple Juices

Chad's <u>Mojito</u> 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 <u>Coolaide</u>

Blueberry Vodka, Blue Curacao & Lemonade

Amy's Green Eyed Ginger

Jameson, Melon Liquer and Ginger Ale Lemon & Lime Garnish

Gweedo's <u>Blue Flamingo</u>

Malibu Coconut Rum, Blue Curacao Pineapple Juice, & Sprite

Kevin's Flanrock Shake

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

Lisa's Whipped Pink Lemonade

Vanilla Vodka, Absolut Citron, Splash of Cranberry juice And Sprite, fill with lemonade with a splash of cream

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade