

CHEF'S LUNCH FEATURES

Soup O' the Day:

Creamy Chicken Fajita topped with tortilla strips...6.50

Featured Appetizers

Mushroom and Goat Cheese Bruschetta

Sauteed mushrooms and creamy goat cheese on ciabatta bread finished with balsamic drizzle...11

Buffalo Chicken Dip

Classic pub dip served with tortilla chips or ciabatta toast points...11

Chef's Featured Sandwich

Cuban Sandwich

Pulled pork, tavern ham, swiss, pickles and mustard on a pressed ciabatta roll...12
Served with Good's potato chips or Maui Onion Chips. Substitute Pub Fries...1.75 or Salad...3.50

Chef's Featured Salad

Classic Beet Salad

Red beets, feta cheese, raisins and candied walnuts over fresh spinach
and served with our house balsamic vinaigrette...10
Add Grilled Chicken...5 Shrimp...7 Salmon...9

LUNCH SPECIALS

Available Monday to Friday 11am to 5pm - In House Specials Only - Not for Take Out

1/2 Sandwich, Soup, Salad (choice of two)

Deli Sandwich (Turkey, Roast Beef, Tuna Salad or Ham on choice of bread with lettuce and tomato
Or crock of Soup of the Day or Chili. or Small House Salad..9

Pub Burger* or Chicken Sandwich & Fries

Pub Burger or Chicken Breast with bacon, fried egg, tater tots and cheddar on Brioche roll with Fries or Side Salad...10

Guinness Fish & Chips Our Classic Pub Fare of Guinness Battered Cod ...11

Steak N' Eggs* Bistro Steak, Applewood Bacon and Eggs, cooked to order, served with Toast...11

FEATURED DESSERTS

Bailey's Irish Cream Cheesecake

Junior's Skyscraper Chocolate Fudge Cake

Funnel Cake Fries with dippin' syrup

Weekly Kitchen Specials!

Tuesdays: Wing and Taco specials (Try our new Mango Habanero wing sauce!)

Wednesday is Seafood Night:

Buck a Shuck Oysters - Shrimp & Clam Specials - \$3 off all seafood entrees

Thursdays: Wing Night

Sundays we are all in! Wings, Tacos, Shrimp & Clam specials!

VINYL NIGHT with DJ's Gregg Nyce and JRock!!

Feel Free to BYOV (Bring Your Own Vinyl)

Wednesday Nights - 8pm to Midnight

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

Flanagan's Draft Menu, Events and More...

Draft Specials Everyday! (11am to 12am)

Two Roads Two Juicy Hazy IPA Stratford, CT. 8.2%ABV (8 or 10oz servings)
Sam Adams Cold Snap Boston, MA 5.3%ABV **Up Next:** Sam Adams Summer Ale
Leinenkugel Summer Shandy Chippewa Falls, WI 4.2%ABV
Dogfish 60 Minute IPA Milton, DE 6%ABV
Fiddlehead IPA Shelburne, Vermont 6.2%ABV

Downeast Strawberry Cider Boston, MA 5.1% ABV

Up next: Downeast Aloha Friday Cider with tart pineapple and tropical juiciness

Also on Tap: Guinness - PBR (\$2 Pints All Day, Everyday) - Miller Lite Sunday/Thursday: \$2.75 pints

Coors Light: Saturdays: \$2.75 pints - Golden Road Belgian White Tuesdays: \$3.75 pints

Labatt Blue Wednesdays: \$2.75 pints - Fiddlehead IPA Friday \$5 pints or \$6 20oz Tall Glass

Beers Available in Bottles and Cans

CRAFT BEERS

Yards Philly Standard (Kyle Schwarber Endorsed!)
Troegs Graffiti Highway IPA

Crooked Stave New Zealand Pilsner & Petite Peach Sour
Shocktop Blueberry Wheat Ale - Leinenkugel's Juicy Peach
Fat Head Bumbleberry Ale - Firestone Union Jack IPA
Deschutes Fresh Squeezed IPA

**We also carry a large variety of traditional domestic brews
Including: Rolling Rock, Bud and Bud Light**

Imports

Forged Irish Stout
Samuel Smith Chocolate Stout, Taddy Porter
& Nut Brown Ale
Lindemans Framboise - Guinness - Heineken
Stella Artois - Labatt - Labatt Blue Light
Heineken Silver - Franziskaner
Corona - Corona Light
Heineken 0 (NA) - Guinness Zero (NA)

Specialty Brews and Ciders

1911 Orange Creamsicle Cider
High Noon Hard Seltzers
(mango, passionfruit, pineapple & watermelon)
Twelve's Rebel Hard Coffees (assorted flavors ask server)
Stateside Vodka Sodas (Lemon Cucumber Mint & Black Cherry)
Surfside Iced Tea & Vodka (Plain and Peach)
Surfside Lemonade & Vodka Sea Isle Spiked Iced Tea
Escapegoat Orange Crush Seltzer
White Claw (Black Cherry, Lime, Mango, Peach & Green Apple)
Twisted Tea - Angry Orchard

Wine Selection

Wines by Woodbridge: Sauvignon Blanc
Chardonnay - Riesling
Beringer White Zinfandel
Barefoot Moscato - Cavit Pinot Grigio
Sutter Home Cabernet Sauvignon
Sutter Home Merlot - Cavit Pinot Noir

Our Crew's Cocktail Creations!

Meg's Bubblicious

Watermelon Vodka, Melon Liqueur
Cranberry Juice & Lemonade

Heather's Wharf Rat

Captain Morgan, Banana Liqueur, Malibu Rum
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

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
& Sprite, fill with lemonade with a splash of cream

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade