

CHEF RICKY'S FEATURED MENU

Soup O' the Day:

Creamy Chicken Fajita topped with tortilla strips...6.50

Featured Appetizers

Coconut Shrimp

Coconut crusted fried shrimp served with sweet chile sauce...11

Seaside Dip

Featured dip returns with fresh lump crab, shrimp, Old Bay seasoning, aged cheddar, mozzarella and cream cheese. Served with tortilla chips and /or ciabatta toast points...16

Chef's Featured Sandwich

Pulled Pork BBQ Sandwich

Old Pub favorite returns, tender pulled pork with tangy barbeque sauce served on brioche roll...11
Served with Good's potato chips or Sweet Maui Onion Chips. Substitute Fresh Cut Fries...1.75 or Salad...3.50

Chef's Featured Salad

Classic Beet Salad

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

Featured Entrees

Filet Au Poivre*

Centercut 8oz filet mignon topped with a peppercorn cream sauce
and served roasted baby baked potatoes and choice of pub side...27

Mother's Day Special: Pair your Filet with a Jumbo Lump Crabcake...\$12 or 1/2 Lb of Steamed Shrimp...\$9

Shrimp Alfredo

Served over angel hair pasta served with house salad and garlic ciabatta toast points - 19

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 and Drink Menus, Events and More...

Draft Specials Everyday! (11am to 12am)

Golden Road Belgian White Ale Los Angeles. 5%ABV (\$3.75 pints every Tuesday)

Two Roads Two Juicy Hazy IPA Stratford, CT. 8.2%ABV (8 or 10oz servings)

Modelo Mexico 4.4%ABV (\$4 Pints Cinco De Mayo Weekend!) **Up Next:** Sam Adams Summer Ale

Leinenkugel Summer Shandy Chippewa Falls, WI 4.2%ABV **Up Next:** Mother Earth Boo Koo IPA

Dogfish 60 Minute IPA Milton, DE 6%ABV **Fiddlehead IPA** Shelburne, Vermont 6.2%ABV

Downeast Aloha Friday Cider (tart pineapple & tropical juiciness) Boston, MA 5.1% ABV
Up next: Downeast Seasonal Ciders

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!)

Two Road Cloud Sourced IPA - Troegs Graffiti Highway IPA

Crooked Stave New Zealand Pilsner & Petite Peach Sour

Shocktop Blueberry Wheat Ale - Leinenkugel's Juicy Peach

Fat Head Bumbleberry Ale - Deschutes Fresh Squeezed IPA

Firestone Union Jack IPA

We also carry a large variety of traditional domestic brews

Including: Rolling Rock, Bud and Bud Light

Imports

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

Yellowtail Shiraz - Riunite Lambrusco

New! Scandi Cuvee' Brut Sparkling Wine

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

And Sprite, fill with lemonade with a splash of cream

Kristina & Chris F's Kristina's Cocktail

1800 Tequila, Splash of Grand Marnier & Lemonade