# CHEF'S LUNCH FEATURES

# 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

# 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!) Wednsesday 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 meatsor seafood or poultry may increase risk of foodborne illness.

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

### **<u>Draft Specials Everyday!</u>** (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 200z 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 Sou Shocktop Blueberry Wheat Ale - Leiney'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 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 <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 <u>Green Eyed Ginger</u>

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