

CHEF RICKY'S FEATURED MENU

Soup O' the Day

Stuffed Pepper...6.50

Featured Appetizers

Pub Pickles

Hand breaded pickle spears fried to perfection and served with beer mustard dippin' sauce...8

Spinach & Artichoke Dip

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

Chef's Featured Sandwich

Chopped Cheese

Our 8oz angus Pub burger chopped with onions and peppers with melted American cheese.

Served on a steak roll with lettuce, tomato and mayo...12

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

Strawberry Spinach Salad

Fresh strawberries, spinach, goat cheese, candied walnuts

and served with our strawberry vinaigrette...10 add Chicken...6 Shrimp...8

Featured Entrees

BBQ Ribs

Baby back ribs with choice of our tangy Kansas city style BBQ sauce or classic JD BBQ.

Served with baby baked potatoes and choice of pub side

Half Rack...19 Full Rack...27

Clams & Mussels Dublin over Pasta

Clams & Mussels topped with bacon & leeks in crushed red pepper cream sauce served over angel hair pasta

Served with garlic bread and choice of one pub side...20

Chicken & Broccoli Mac N' Cheese

Featured Mac N' Cheese with grilled chicken breast and broccoli, 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

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!!

Wednesday, July 3rd - 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)
Mother Earth Boo Koo IPA Vista, CA 6.5%ABV Up Next: Fat Heads Groovy Juice IPA
Sam Adams Summer Ale Boston MA 5.3%ABV
Leinenkugel Summer Shandy Chippewa Falls, WI 4.2%ABV Up Next: Levante Tickle Parts IPA
Dogfish 60 Minute IPA Milton, DE 6%ABV **Fiddlehead IPA** Shelburne, Vermont 6.2%ABV
Downeast Peach Mango Cider Boston, MA 5.1% ABV Up Next: Downeast Blueberry Cider

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

Victory Motel Paloma - Voodoo Ranger Juice Force IPA
Cape May Crushin' It Orange IPA - Landshark Island Lager
Two Road Cloud Sourced IPA - Troegs Graffiti Highway IPA
Crooked Stave New Zealand Pilsner
Shocktop Blueberry Wheat Ale - Leinenkugel's Juicy Peach
Firestone Union Jack IPA - Yards Philly Standard
We also carry a large variety of traditional domestic brews
Including: Coors Original, Rolling Rock, Bud & 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 - Downeast Blue Slushie
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)

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 Summer Punch

Vodka, Bacardi, Peach Schnaaps
& OJ with a touch of grenadine

Kristina & Chris F's Kristina's Cocktail

1800 Tequila, Splash of Grand Marnier & Lemonade

Now Available! **ZOA** (zero sugar and better for you!) Energy Drinks!
ELECTROLYTES * B & C VITAMINS* ZERO SUGAR* CAFFEINE FROM GREEN TEA* CAMU CAMU
Cherry Limeade, Wild Orange, SuperBerry, Tropical Punch and White Peach