

CHEF RICKY'S FEATURED MENU

Soup O' the Day:

French Onion...8

Featured Appetizers

Breakfast Flatbread

Grilled breakfast sausages, scrambled eggs, applewood bacon and cheddar cheese
Served with a side of maple syrup...12

Pub Jalapeno Poppers

Our own version of the classic, fresh jalapenos stuffed with sharp cheddar, cream cheese, bacon and more...10

Queso Dip

Featured dip is our take on a classic creamy Queso with fresh jalapenos
Served with tortilla chips and /or ciabatta toast points...10

Chef's Featured Sandwich

Pulled Pork BBQ Sandwich

Old Pub favorite returns, tender pulled pork with Kansas City style barbeque sauce served on brioche roll...12
Served with Good's potato chips or Sweet Maui Onion Chips. Substitute Fresh Cut Fries...1.72 or Salad...3.50

Chef's Featured Salad

Lobster Cobb Salad

Classic cobb composed salad of lobster, bacon, egg, avocado, tomatoes and corn...18

Featured Entrees

Chicken Piccata

Classic Italian dish with rich creamy sauce with lemon and capers, Served with angel hair pasta and pub side...17

Country Fried Steak

Classic comfort cuisine, country fried ribeye smothered in our white gravy
and served with broccoli and baby baked potatoes...22

Pub Prime Rib*

Slow roasted rare and then cooked to order. Served with au jus and choice of two pub sides
Queen (10oz) ..20 King (14oz) ..28 Irish (20oz) ..39

FEATURED DESSERTS

Bailey's Irish Cream Cheesecake - Lovin' Spoonful Chocolate Fudge Cake
Funnel Cake Fries with dippin' syrup

Vinyl Night Thursday July 3rd 9PM to 1AM Gregg Nyce and JRock!

Flanagan's now OPEN MONDAYS!!!

Featuring Burger Specials and \$3 Yuengling Lager Drafts!

Tuesdays: Wing and Taco specials

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!

*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)

Smithwicks Irish Red Ale Ireland 3.8% ABV

Ship Bottom Blueberry Wheat Beach Haven, NJ 4.7% ABV

Wicked Weed Pernicious IPA Munster, Indiana 7.3% ABV

Stella Artois Belgium 5%ABV Up Next: Sam Adams Summer Ale

Downeast Blackberry Cider Boston, MA 5.1%

Beat the Heat! Twisted Tea now on Tap! 5%ABV Served over ice.

Also on Tap: Guinness - Miller Lite Sunday/Thursday: \$3 pints

Yuengling Lager: Mondays \$3 pints Coors Light: Saturdays: \$3 pints

Blue Moon Belgian White Tuesdays: \$3.75 pints - Labatt Blue Wednesdays: \$3 pints

PBR (\$2 Pints All Day, Everyday) - Fiddlehead IPA Friday \$5 pints or \$6 20oz Tall Glass

Beers Available in Bottles and Cans

CRAFT BEERS

Mango Cart - Cape May Crushin' It (orange IPA)

Kona Big Wave - Leineinkugel Grapefruit Shandy

Landshark - Dogfish Grateful Dead Pale Ale

Well Crafted Irish Potato Blonde Ale

Southern Tier: French Toast Ale - Tiramisu Stout

Troegs Perpetual IPA - Firestone Union Jack IPA

Victory Cloud Walker hazy IPA

Blue Moon Light - Yuengling Flight - Michelob Ultra Zero

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 - Harp

Heineken - Stella Artois - Labatt

Labatt Blue Light - Heineken Silver

Corona - Modelo - Pacifico

Heineken 0 (NA) - Guinness Zero (NA)

Specialty Brews and Ciders

Troegs Freaky Squeeze Black Cherry Limeade

Wyndridge Sparkling Raspberry Riesling

Surfside varieties: Iced Tea & Vodka, Lemonade & Vodka

Strawberry Lemonade & Vodka

Stateside Lemon Cucumber Vodka Soda

High Noon Vodka Seltzers

(peach, lime, black cherry, mango and pineapple)

New! High Noon Tequila Lime - Twisted Tea

White Claw (Black Cherry, & Lime) - 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

La Marca Prosecco (187ml)

Our Crew's Cocktail Creations!

Meg's Bubblicious

Watermelon Vodka, Pucker Watermelon Schnapps
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 Blackberry Brandy Twist

Blackberry Brandy, Orange Vodka.
Cranberry Cocktail, Sprite and Grenadine Splash

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade

Open Friday July 4th!

Come in and wish Meg a Happy 30th Flanniversary!