CHEF'S LUNCH FEATURES

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 BBO 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

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..10

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...11

Chef's Grilled Cheese & Fries

Flatbread grilled cheese with aged cheddar, American cheese and tavern ham,..10 Substitute Salad or Soup of the Day...2

Guinness Fish & Chips Our Classic Pub Fare of Guinness Battered Cod ...13

Steak N' Eggs* Bistro Steak, Applewood Bacon and Eggs, cooked to order, served with Toast...16

FEATURED DESSERTS

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

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

MONDAY: Featuring Burger Specials and \$3 Yuengling Lager Drafts!

Tuesdays: Wing and Taco specials

Wednsesday is Seafood Night:

Buck a Shuck Oysters – Shrimp & Clam Specials – \$3 off all seafood entrees <u>Thursdays:</u> 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 Menu, 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 200z 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 Hard Mountain Dew: Pineapple, & Punch Wyndridge Sparkling Raspberry Riesling Surfside varieties: Iced Tea & Vodka, Lemonade & Vodka Strawberry Lemonade & Vodka Stateside Lemon CucumberVodka Soda High Noon Hard Seltzers (black cherry, mango & pineapple) Escapegoat Orange Crush Seltzer - 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 Schnaaps Cranberry Juice & Lemonade

Heather's Wharf Rat

Captain Morgan, Banana Liquer, Malibu Rum Cranberry & Pineapple Juices

> Chad's Mojito Ask us for Chad's Seasonal Flavored Mojito offering!

Gabi's <u>Iced Pina Colada</u>

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 Liquer 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!