CHEF'S LUNCH FEATURES

Soup O' the Day

Cream of Asparagus...6 Add lump crab...3.50

Featured Appetizers

Crab Rangoon

Housemade wontons stuffed with crab and cream cheese and served with sweet chile dippin's sauce...12

Pulled Pork BBQ Flatbread

Flatbread topped with our hand pulled pork bbq, aged cheddar and mozzarella with a BBQ sauce drizzle...10

Spinach Artichoke Dip

Classic pub dip served with tortilla chips and /or ciabatta toast points...10

Chef's Featured Sandwich

California Turkey Wrap

Roast turkey, applewood bacon, avocado, cheddar, tomatoes, romaine and ranch mayo..12 Served with Good's potato chips or Maui onion chips. Substitute Pub Fries...1.75or Salad...3.50

Chef's Featured Salad

Grilled Caesar

Grilled romaine heart draped with our ceasar dressing, croutons and freshly grated parmesan..9 Add Chicken...6 or Shrimp...8

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

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 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 Menu, Events and More...

Draft Specials Everyday! (11am to 12am)

Harp Lager Ireland 5% ABV

Ship Bottom Blueberry Wheat Beach Haven, NJ 4.7% ABV

Wicked Weed Pernicious IPA Munster, Indiana 7.3% ABV

Sam Adams Summer Ale Boston 5.3 % ABV

Downeast Aloha Friday 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

Troegs Sunshine Salt & Lime Lager 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 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 Schnapps 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!

Colleen's Coolaide

Blueberry Vodka, Blue Curacao & Lemonade

Amy's Green Eved 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

Chrissy's Fiery Redhead

Fireball, Sour Apple Pucker. Cranberry Cocktail and Splash of Sprite

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!