CHEF'S LUNCH FEATURES

Soup O' the Day

Chicken Tortilla...7

Featured Appetizers

Loaded Tater Skins

Taters skins topped with applewood bacon, cheddar, and scallions served with sour cream...10

Hot Pastrami Flatbread

Flatbread topped with pastrami, swiss, pickles and thousand island...12

Lobster & Roasted Corn Dip

Served with tortilla chips and /or ciabatta toast points...15

Chef's Featured Sandwich

Italian Sausage Sandwich

Italian sausage topped with house marinara, onions, peppers and provolone cheese on a steak roll and oven toasted..12 Served with Good's potato chips or Maui onion chips. Substitute Pub Fries...1.75or Salad...3.50

Chef's Featured Salad

Caprese Salad

Summertime classic with red ripe tomatoes, fresh mozzarella, basil and balsamic vinaigrette...10

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

Mrs. Flanagan's Guinness Cake (Limited time & supply!!)
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 <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)

Ship Bottom Blueberry Wheat Beach Haven, NJ 4.7% ABV Up Next: Southern Tier Pumking Ale

Wicked Weed Pernicious IPA Munster, Indiana 7.3% ABV

Sam Adams Summer Ale Boston 5.3 % ABV

Modelo Especial Mexico 4.4 % 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 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

Michelob Ultra Gold
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 & 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
Iced tea & Lemonade - Strawberry Lemonade & Vodka
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

Classic cocktail with Bacardi rum and fresh mint!

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

Loretta's Tekillya

Avion Tequila, Pineapple Juice, Lavender and Club Soda

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

Hannah's Dirty Banana

Malibu Coconut Rum, Kahlua, Banana Liquer & Cream

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade