

FEATURED MENU

Soup O' the Day

Chicken Corn Noodle...6.50

Featured Appetizers

Wild Mushroom & Goat Cheese Bruschetta

Medley of wild mushrooms and goat cheese with a balsamic drizzle...12

Bacon Cheeseburger Flatbread

Flatbread topped with Angus ground beef, applewood bacon, pickles, mozzarella and cheddar...14

Maryland Crab Dip

Featured dip returns with jumbo lump crab, Old Bay seasoning, aged cheddar, mozzarella and cream cheese.

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

Chef's Featured Sandwich

Chicken Imperial

Old Bay seasoned chicken breast topped with creamy jumbo lump crab and provolone cheese. Served on a brioche roll....16

Served with Good's potato chips or Maui onion chips. Substitute Pub Fries...1.75 or Salad...3.50

Chef's Featured Salad

Autumn Salad

Apples, walnuts, feta cheese and raisins over spring mix greens. Served with raspberry vinaigrette...12

Add Chicken...6 or Shrimp...8

Featured Entrees

Black & Bleu Filet*

Center cut 8oz filet mignon, cooked to order, topped with bleu cheese crumbles, applewood bacon & a balsamic drizzle. Served with choice of two pub sides...29

Carne Asada Mac N' Cheese

Featured Mac N' Cheese with Carne Asada seasoned steak, mozzarella and cheddar cheeses.

Baked with a crispy panko crust and served with one side...17

FEATURED DESSERTS

Bailey's Irish Cream Cheesecake - Lovin' Spoonful Chocolate Fudge Cake

Funnel Cake Fries with dipping syrup

Mondays: Burger Specials and \$3 Yuenglings!

Tuesdays: Wing and Taco specials

Wednesday is Seafood Night:

Buck a Shuck Oysters - Shrimp & Clam Specials - \$3 off all seafood entrees

Thursdays: Wing Night

NFL TICKET IS BACK AT FLANAGAN'S!!!

WATCH THE GAMES WITH GREAT FOOD N DRINK SPECIALS!

Sundays we are all in! Wings, Tacos, Shrimp & Clam specials!

ENTER TO WIN MONTHLY GRAND PRIZES ON SUNDAYS AND MONDAYS!

KITCHEN OPEN NOW OPEN UNTIL MIDNIGHT EVERYDAY!

*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)

Southern Tier Pumking Ale Lakewood, NY 8.6% ABV

Wicked Weed Pernicious IPA Munster, Indiana 7.3% ABV

Sam Adams Octoberfest Boston 5.3 % ABV

Garage Beer Classic Light Columbus, OH 4%

Downeast Guava Passionfruit Cider Boston, MA 5.1% Up Next: Blackberry

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

Mighty Squirrel Cloud Candy IPA - Bell's Porter

Voodoo Ranger Fruit Force Hazy IPA (9.5%ABV)

Shipbottom Blueberry Wheat - Mango Cart

Southern Tier: Pumking Ale - French Toast Ale

Kona Big Wave - Troegs Sunshine Salt & Lime Lager

Leineinkugel Grapefruit Shandy - Lancaster Milk Stout

Dogfish Grateful Dead Pale Ale - Landshark

Well Crafted Irish Potato Blonde Ale - Troegs Perpetual

Firestone Union Jack IPA - Michelob Ultra Gold (organic)

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

Guinness - Harp - Heineken - Stella Artois

Labatt - Labatt Blue Light

Corona - Corona Sunbrew - Modelo

Corona Premier

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

Iced Tea & Lemonade Vodka - Strawberry Lemonade Vodka

High Noon Vodka Seltzers

(grapefruit, black cherry, lime, mango, peach 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

Classic cocktail with Bacardi rum and fresh mint!

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

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 Liqueur & Cream

Madison's Espresso Martini

Espresso vodka, Vanilla vodka,

Hill Road Roasters Cold Brew coffee, coffee beans

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade

A SPECIAL THANKS TO ALL OUR PATRONS AND STAFF
FOR MAKING THE ARL FUNDRAISER A BIG SUCCESS!