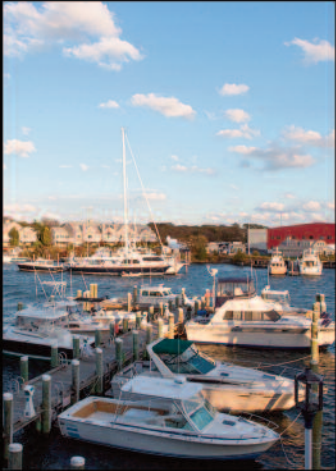




the
FLYING BRIDGE
Waterfront Dining
on Falmouth Harbor

220 Scranton Avenue • Falmouth, Cape Cod • Massachusetts 02540

508.548.2700 • www.FlyingBridgeRestaurant.com



APPETIZERS

- New England Clam Chowder**..... cup \$6.⁵⁰ bowl \$9.⁵⁰
A blend of our own clams, potatoes and cream
- Onion Rings**.....\$11.⁵⁰
Thin-sliced and the talk of the town
- Mussels** (GF)\$15.⁵⁰
Chourico, roast tomato, white wine, garlic butter
- Steamers** (GF)Market Price
Locals, steamed in their natural juices, accompanied by melted butter
- Fried Domestic Calamari**.....\$15
Rings, tentacles & banana peppers lightly battered,
served with marinara sauce
- Stuffed Quahog**.....\$9
Our own mild quahog served with butter
- Boneless Buffalo Tenders**.....\$12.⁵⁰
In our hot sauce, served with blue cheese, carrots and celery
- Sesame Seared Tuna*** (GF)\$17
Seaweed salad, wasabi, pickled ginger and soy sauce
- Bang Bang Shrimp**.....\$15
Crispy fried, tossed in a creamy sweet chili sriracha sauce

RAW BAR

- Shrimp Cocktail***(GF) \$15
Four Jumbo shrimp with spicy cocktail sauce
- Oysters on the Half Shell***(GF)..... \$16
Six freshly shucked Cotuit oysters
with cocktail sauce
- Clams on the Half Shell***(GF)..... \$14
Six freshly shucked clams with cocktail sauce
- Lobster Tail**(GF)..... \$15
- Seafood Tower***(GF)\$40
Lobster tail, shrimp cocktail, seared tuna,
oysters, clams

SALADS

- Butter Lettuce** (GF).....\$17
Mango passion fruit vinaigrette,
strawberries, cucumber ribbons, endive,
toasted macadamia nuts, goat cheese
- Grilled Shrimp Tostada** (GF)\$18
Grilled shrimp, white corn tortilla,
mixed greens, bacon, tomato, avocado,
lemon sriracha aioli, cotija cheese
- Garden Salad** (GF) ...small \$6...large \$8
- Caesar Salad**..... small \$7..... large \$11
Fresh Romaine with Caesar dressing
and croutons
- Spinach Salad** (GF).....\$17
Miso ginger dressing, red pepper,
carrot, sesame seeds, green onion,
radish, cashews

Available Dressings

- Blue Cheese
Oil & Vinegar
Sweet Onion & Poppy Seed
Balsamic
Thousand Island
Ranch

Additions for our Garden or Caesar Salads

- Chicken Salad.....ADD \$6
Grilled or Blackened Chicken.....ADD \$7
Lobster SaladADD \$24
Grilled Steak Tips.....ADD \$18
Grilled Shrimp.....ADD \$3.⁵⁰ EACH

Before placing your order, please inform your server
if a person in your party has a food allergy.

(GF) = Items may be prepared Gluten Free

*We are required by the Commonwealth of Massachusetts
to inform our guests that ingestion of undercooked or
raw foods may be harmful to your health.
Some examples are raw clams, oysters and rare meat.



the FLYING BRIDGE

FLYING BRIDGE FAVORITES

- Statler Chicken** (GF)\$25
Herb and garlic marinated, pan-roasted, parmesan risotto, haricot verts, thyme chicken jus
- Marinated Steak Tips***(GF)\$26
Steak house marinade, choice of starch and house vegetable
- Wild Mushroom Risotto** (GF)\$18
Green peas, Parmesan cheese, basil oil
- Shrimp Scampi**.....\$26
Five shrimp sautéed with garlic, white wine, tomato and fresh basil. Served with linguini topped with Parmesan cheese
- Seared Scallops** (GF).....\$32
Sweet potato, pablano pepper, charred corn hash, bacon onion jam
- Blackened Haddock**.....\$28
Shrimp and pea “mac & cheese” with orzo, julienne zucchini, citrus butter
- Grilled Swordfish** (GF)\$30
Marble potatoes, shallots, shiitake mushrooms, spinach, romesco sauce
- Grilled Salmon**.....\$28
Jasmine rice, baby bok choy, julienne carrots, orange soy ginger vinaigrette
- Paella**.....\$31
Spanish Bomba rice, smoked chicken, pork, chourico, shrimp, calamari, scallops, mussels, clams, onions, peppers, peas & saffron
- Cape Cod Stew** (GF)\$29
Scallops, cod, mussels, clams, shrimp and chourico in a saffron tomato broth served with garlic crostini

SANDWICHES

- Chicken Salad Croissant** \$16
Almond, cranberry chicken salad, served on a large croissant with lettuce and tomato
- Club Sandwich** (GF) \$13.⁵⁰
A triple-decker with turkey, ham, bacon, lettuce and tomato, served with potato chips
- Fried Fish Sandwich**..... \$15.⁵⁰
Deep-fried cod with melted Swiss, served with French fries
- Lobster Roll** (GF) \$25.⁵⁰
Fresh lobster meat and mayo in a torpedo roll, served with potato chips
- Classic Hamburger***(GF) \$13
Burger with lettuce, tomato, pickle, served with French fries
- ADD CHEESE \$1
- ADD BACON \$2.50
- Vermont Burger***(GF) \$16.⁵⁰
Smoked bacon, smoked maple cheddar and maple aioli
- Chicken Sandwich** (GF) \$15
Grilled, fresh mozzarella, basil aioli, avacado tomato relish, green leaf, French roll

SIDES

- Mashed Potatoes**..... \$3
- Rice**..... \$3
- French Fries**..... \$3
- Caramelized Onions**..... \$2
- Broccolini**..... \$3
- Asparagus**..... \$5
- Bacon**..... \$4.⁵⁰
- Boiled Red Bliss Potatoes**..... \$3
- Parmesan Cheese Risotto**..... \$5
- Cole Slaw**..... \$2

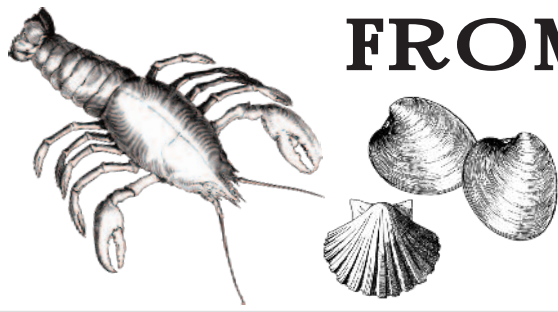
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FROM THE SEA

LOBSTERS

1¼ lb. Baked Stuffed Lobster Market Price
Maine Lobster with crabmeat stuffing, shrimp and scallops

1¼ lb. Steamed Maine Lobster (GF) Market Price
The above lobster entrees are served with choice of rice, French fries or mashed potatoes

2 lb. Baked Stuffed Lobster Market Price
Maine Lobster with crabmeat stuffing, shrimp and scallops

2 lb. Steamed Maine Lobster (GF) Market Price
The above lobster entrees are served with choice of rice, French fries or mashed potatoes

CAPE COD CLASSICS

Fish & Chips	\$22
Fresh native Cod	
Fried Clams	\$29
Sweet whole-bellied clams freshly breaded and delicious	
Fried Shrimp	\$25
Shrimp fried golden brown	
Fried Scallops	\$29
Native sea scallops freshly breaded	
Fisherman's Platter	\$30
Scallops, shrimp, cod and clams	
Baked Scallops (GF).....	\$29
Oven broiled with white wine and butter, topped with Ritz Cracker crumbs	
Native Cod (GF).....	\$25
Fresh native Cod cooked in white wine and butter, topped with Ritz cracker crumbs	
Baked Stuffed Shrimp	\$26
Four jumbo shrimp, blue crab stuffing, served with a white wine butter sauce	
Seafood Sampler	\$29
Sole with crabmeat stuffing, shrimp, scallops and assorted fish baked in white wine and butter with Ritz cracker crumb	

The above fried seafood entrees are served with French fries and cole slaw

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CHILDREN'S MENU

Includes Beverage and Ice Cream

Mac & Cheese - \$8

Fried Chicken Tenderloins - \$11
With French fries

Fish & Chips - \$12
With French fries and coleslaw

Hot Dog on a Toasted Bun - \$9
With French fries

PB & J - \$6
With potato chips

Pasta - \$9
Marinara or butter

Cheese Pizza - \$12
Always a favorite

Grilled Cheese - \$8
With French fries

Children's Menu items are for children 10 and under please

DESSERTS



Old Fashioned Strawberry Shortcake

Sliced strawberries, biscuit
and whipped cream
\$8.50

Chocolate Lava Cake

With vanilla ice cream
\$10

Key Lime Pie

A taste of sunshine
\$8



Brownie Sundae

Always delicious
\$9

Cape Cod Mud Pie

Oreo crust, coffee ice cream,
fudge sauce and whipped cream
\$8.50

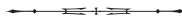
Ice Cream Sundae

An American favorite
\$8

Ice Cream Puff

Large puff with vanilla ice cream,
hot fudge and whipped cream
\$9

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Champagne & Sparkling Wines

Brut, Yellow Tail Bubbles
Australia ...\$8 glass \$30 bottle

Brut, Veuve Clicquot
France ...\$75

Prosecco, Zonin
Italy ...\$8.00 187ml



Red Wines

Pinot Noir, Ryder
California ...\$9 glass ~ \$34 bottle

Merlot, CK Mondavi
California ...\$8 glass ~ \$30 bottle

Merlot, Ryder Cuvée 348
California ...\$9 glass ~ \$34 bottle

Legacy Red Blend, Josh Cellars
California ...\$10 glass ~ \$38 bottle

Malbec, Ruta 22
Argentina ...\$9 glass ~ \$34 bottle

Cabernet Sauvignon, CK Mondavi
California ...\$8 glass ~ \$30 bottle

Cabernet Sauvignon, Josh Cellars
California ...\$10 glass ~ \$38 bottle

Cabernet Sauvignon, Skyfall
California ...\$11 glass ~ \$42 bottle

Cabernet Sauvignon, Primus
Chile ...\$12 glass ~ \$44 bottle

White Wines

White Zinfandel, Salmon Creek
California ...\$8 glass ~ \$30 bottle

Riesling, Snap Dragon
California ...\$9 glass ~ \$34 bottle

Sauvignon Blanc, Haymaker
New Zealand ...\$9 glass ~ \$34 bottle

Sauvignon Blanc, Josh Cellars
North Coast ...\$11 glass ~ \$40 bottle

Pinot Grigio, CK Mondavi
Slovenia ...\$8 glass ~ \$30 bottle

Pinot Grigio, Zonin
Italy ...\$9 glass ~ \$34 bottle

Chardonnay, CK Mondavi
California ...\$8 glass ~ \$30 bottle

Chardonnay, Geyser Peak
California ...\$10 glass ~ \$38 bottle

Chardonnay, Kendall-Jackson
California ...\$12 glass ~ \$44 bottle

Rosé, Fleur De Prairie
France ...\$10 glass ~ \$38 bottle



Non Alcoholic Wine

Non Alcoholic Chardonnay Fris ...\$4 glass