



the
**FLYING
BRIDGE**

APPETIZERS

- New England Clam Chowder**..... cup \$6.⁵⁰ bowl \$9.⁵⁰
A blend of our own clams, potatoes and cream
- Stuffed Quahog**..... \$9
Our own mild quahog served with drawn butter
- Boneless Buffalo Tenders**..... \$12.⁵⁰
Tossed in our hot sauce, served with blue cheese, carrots and celery
- Onion Rings**..... \$12
Our own hand cut rings
- Sesame Seared Tuna(GF)** \$17
Seaweed salad, wasabi, pickled ginger and soy sauce
- Bang Bang Shrimp**..... \$16
Crispy fried, tossed in a creamy sweet chili sriracha sauce
- Fried Domestic Calamari**..... \$15
Rings, tentacles & banana peppers lightly battered, served with marinara sauce
- Mussels(GF)**..... \$16
White wine, garlic, butter, chourizo, roasted tomatoes

SALADS

- Caesar Salad**..... small \$7 large \$11
Fresh Romaine with Caesar dressing and croutons
- Garden Salad(GF)**..... small \$6 large \$8
- Arugula Salad(GF)**..... \$12
Raspberry lemon dressing, endive, candied pecans, raspberries, cucumber ribbon, goat cheese
- Grilled Shrimp Tostada(GF)**..... \$18
Grilled shrimp, white corn tortilla, mixed greens, bacon, tomato, avocado, lemon sriracha aioli, cotija cheese

Additions for our Garden or Caesar Salads

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

Available Dressings

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

RAW BAR

- 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
- Shrimp Cocktail(GF)** \$15
Four Jumbo shrimp with spicy cocktail sauce

SANDWICHES

- Classic Hamburger*(GF)**..... \$14.⁵⁰
Burger with lettuce, tomato, pickle, French fries
ADD CHEESE \$1
ADD BACON \$2.50
- Vermont Burger*(GF)**..... \$18
Smoked bacon, smoked cheddar and maple aioli
- BLTA** \$14
Classic BLT with avocado, chips
- The Bridge** \$15
Fried Cod, lettuce, tomato, Swiss cheese, French fries
- The Dockside** \$18
Fried Cod, lettuce, tomato, cheddar cheese, avocado, bacon, sriracha aioli, French fries
- Mahi Sandwich**..... \$18
Blackened with iceberg lettuce, tomato, red onion, guacamole, French fries
- Lobster Roll(GF)**..... \$27
Fresh lobster meat and mayo in a torpedo roll, served with potato chips
- Club Sandwich(GF)**..... \$14
A triple-decker with turkey, ham, bacon, lettuce and tomato, served with potato chips
- Grilled Chicken Sandwich** \$15
Arugula, tomato, basil aioli, provolone cheese

FRIED CLASSICS

Served with French fries and cole slaw

- Fish & Chips**..... \$22
Fresh native Cod, tartar sauce
- Fried Scallops**..... \$29
Native sea scallops freshly breaded, tartar sauce
- Fried Clams**..... \$29
Sweet whole-bellied clams freshly breaded and delicious, tartar sauce
- Fried Shrimp** \$26
Shrimp fried golden brown, cocktail sauce
- Fisherman's Platter**..... \$30
Scallops, shrimp, cod and clams, tartar and cocktail sauce

ENTREES

Baked Native Cod	\$26
Panko crumbs, mashed potato, sautéed spinach, capers, lemon butter sauce	
Grilled Salmon(GF)	\$28
Hummus, kalamata olives, grilled artichokes, roasted pine nuts, oven dried tomatoes, spinach, basil oil	
Blackened Mahi	\$28
Couscous salad, guacamole, avocado	
Statler Chicken(GF)	\$25
Herb and garlic marinade, Parmesan risotto, Haricot Vert, thyme chicken jus	
Grilled Swordfish(GF)	\$30
Sautéed spinach, oyster mushrooms, marble potatoes, romesco sauce	
Seared Scallops(GF)	\$33
U-10 scallops, sweet potato roasted cauliflower corn hash, bacon jam	
Shrimp Scampi	\$26
Five shrimp sautéed with garlic, white wine, tomato and fresh basil. Served over linguini topped with Parmesan cheese	
Haddock(GF)	\$28
Pan seared, potato bacon cake, Haricot Vert, tzatziki sauce	
14oz. Ribeye(GF)	\$37
Truffle fries, asparagus	
Steak Tips(GF)	\$27
Truffle fries, asparagus	
12oz. New York Sirloin(GF)	\$34
Truffle fries, asparagus	
Seafood Stew(GF)	\$29
Chouizo, scallops, shrimp, cod, saffron tomato broth, garlic crostini	
Baked Scallops(GF)	\$30
Oven broiled with white wine and butter, topped with Ritz Cracker crumbs	
Seafood Sampler	\$29
Stuffed cod, swordfish, salmon, shrimp, scallops baked in white wine, butter and Ritz Cracker crumbs	

LOBSTERS

1¼ lb. Baked Stuffed Lobster	\$40
Maine Lobster stuffed with crabmeat stuffing, shrimp and scallops, choice of rice, French fries or mashed potatoes	
1¼ lb. Steamed Maine Lobster(GF)	\$30
Served with choice of rice, French fries or mashed potatoes	

FRESH LIST

Can be prepared Blackened, Grilled or Pan Seared with choice of starch and fresh vegetable	
Swordfish	\$30
Mahi	\$28
Haddock	\$28
Salmon	\$28

DESSERTS

Key Lime Pie

A taste of sunshine
\$7.⁵⁰

Flourless Chocolate Torte (GF)

Luscious Chocolate
\$9

Ice Cream Puff

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

Ice Cream Sundae

An American favorite
\$8

Brownie Sundae

Always delicious
\$9

Strawberry Shortcake

Served on a biscuit with whipped cream
\$10

Cape Cod Mud Pie

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

Ice Cream

Vanilla, Strawberry or Toasted Coconut
1 Scoop \$2.²⁵
2 Scoops \$3.⁵⁰
3 Scoops \$5.⁵⁰

Chocolate Lava Cake

With vanilla ice cream
\$10

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

(GF) Can be prepared Gluten Free. Please notify your server.

*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.