



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 \$10 Our own mild quahog served with drawn butter	
Boneless Buffalo Tenders \$13 Tossed in our hot sauce, served with blue cheese, carrots and celery	
Onion Rings \$14 Our own hand cut rings	
Sesame Seared Tuna*(GF) \$19 Seaweed salad, wasabi, pickled ginger and soy sauce	
Bang Bang Shrimp \$17 Crispy fried, tossed in a creamy sweet chili sriracha sauce	
Mussels*(GF) \$16 Sweet Italian sausage, flat leaf parsley, white wine, garlic and butter	
Fried Calamari \$17 Rings, tentacles and banana peppers lightly battered and served with marinara sauce	
Bacon Cheddar Mac & Cheese Bites \$15 Smoked tomato aioli, aged white cheddar, bacon and cavatappi	

SALADS

Caesar Salad small \$7 large \$11 Fresh Romaine with Caesar dressing and croutons	
Garden Salad*(GF) small \$6 large \$8	
Arugula Salad*(GF) \$16 Strawberry lemon dressing, endive, cucumber ribbon, goat cheese, macadamia nuts, strawberries	
Shrimp Tostada*(GF) \$20 Grilled shrimp, white corn tortilla, mixed greens, bacon, tomato, avocado, lemon sriracha aioli, Cotija cheese	

Additions for our Garden or Caesar Salads

Grilled or Blackened Chicken add \$7. ⁵⁰
Grilled Shrimp add \$3. ⁷⁵ each
Grilled Steak Tips add \$18
Lobster Salad add \$28

Available Dressings

Blue Cheese • Oil & Vinegar • Balsamic • Ranch
Lemon Vinaigrette • Thousand Island

RAW BAR

Seafood Tower \$38 2 oysters, 2 clams, 2 shrimp, seared tuna
Oysters on the Half Shell*(GF) \$18 Six freshly shucked Cotuit oysters with cocktail sauce
Clams on the Half Shell*(GF) \$15 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 maple cheddar and maple aioli
BLT with Avocado \$16 Classic BLT with avocado, green leaf lettuce, tomato, smoked bacon, mayo, served with potato chips
The Bridge \$16 Fried Cod, lettuce, tomato, Swiss cheese, French fries
The Dockside \$19 Fried Cod, lettuce, tomato, cheddar cheese, avocado, bacon, sriracha aioli, French fries
Blackened Mahi Sandwich \$19 Pickled red onion, iceberg lettuce, tomato, cilantro, lime mayo
Chicken Wrap \$17 Sliced roast chicken, pickled red onion, green leaf lettuce, tomato, avocado, bacon, ranch dressing, potato chips
Club Sandwich \$16 Smoked turkey, green leaf lettuce, tomato, bacon, smoked tomato aioli, potato chips
Lobster Roll*(GF) \$33 Fresh lobster meat and mayo in a torpedo roll, served with potato chips

LOBSTERS

1 1/4 lb. Baked Stuffed Lobster \$42 Maine Lobster stuffed with crab meat stuffing, shrimp and scallops, served with choice of starch
1 1/4 lb. Steamed Maine Lobster*(GF) \$32 Served with choice of starch

ENTRÉES

Baked Native Cod	\$29
Panko crumbs, mashed potatoes, sautéed spinach, lemon caper butter sauce	
Grilled Salmon*(GF)	\$30
Baby Yukon potatoes, sautéed spinach, romesco sauce, basil oil	
Half Roasted Chicken*(GF)	\$26
Roasted Yukon Gold potatoes with shallots and bacon, broccoli, herb butter	
Grilled Swordfish*(GF)	\$33
Sweet potato corn hash, citrus butter, lump crab	
Seared Scallops*(GF)	\$35
Pancetta Parmesan risotto, Haricot Vert, grilled plum tomato, lemon ricotta, arugula oil	
Seafood Bouillabaisse*(GF)	\$34
Shrimp, scallops, swordfish, mussels, little necks, lobster, saffron tomato broth	
Blackened Mahi	\$32
Sweet corn mesa cake stuffed with Cojita cheese, scallion & cilantro, black bean Poblano pepper sauce, corn salsa	
Steak Tips*(GF)	\$28
Mashed potatoes, asparagus, roasted Cipollini onions, Great Hill blue cheese	
Pan Seared Halibut	\$36
Parmesan risotto, baby heirloom tomato basil salad, lavash chip	
Pan Roasted Haddock	\$32
Lobster bisque, asparagus tips, yellow patty pans, puff pastry	

SIDES

Mashed Potatoes	\$4
Jasmine Rice	\$5
French Fries	\$4
Caramelized Onions	\$2. ⁵⁰
Broccoli	\$4
Asparagus	\$5
Bacon	\$4. ⁵⁰
Boiled Red Bliss Potatoes	\$3
Parmesan Cheese Risotto	\$5. ⁵⁰
Cole Slaw	\$3
Rice Pilaf	\$3

FRESH LIST

Can be prepared Blackened, Grilled or Pan Seared
with choice of starch and fresh vegetable

Swordfish	\$31
Mahi	\$30
Haddock	\$29
Salmon	\$30
Halibut	\$36

CAPE COD CLASSICS

Fried entrées served with French fries and cole slaw

Fish & Chips	\$25
Fresh native Cod, tartar sauce	
Fried Scallops	\$30
Native sea scallops freshly breaded, tartar sauce	
Fried Clams	Market
Sweet whole-bellied clams freshly breaded and delicious, tartar sauce	
Fried Shrimp	\$27
Shrimp fried golden brown, cocktail sauce	
Fisherman's Platter	\$32
Scallops, shrimp, cod and clams, tartar and cocktail sauce	
Baked Scallops(GF)	\$30
Oven broiled with white wine and butter, topped with Ritz Cracker crumbs	
Baked Stuffed Shrimp	\$31
Four jumbo shrimp, blue crab stuffing, served with a white wine butter sauce	

VEGETARIAN

Black Bean Poblano Pepper Patty	\$18
Jasmine rice, corn salsa, avocado, cilantro lime aioli	
Grilled Vegetable Ravioli	\$20
Asparagus tips, yellow patty pans, roasted red pepper, lemon butter sauce	
Wild Mushroom Parmesan Risotto*(GF)	\$21
Basil oil, Haricot Verts, grilled plum tomato, lemon ricotta	

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.

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*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.

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www.FlyingBridgeRestaurant.com

7/2021