



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)	\$20	
Seaweed salad, wasabi, pickled ginger and soy sauce		
Bang Bang Shrimp	\$19	
Crispy fried, tossed in a creamy sweet chili sriracha sauce		
Bacon Cheddar Mac & Cheese Bites	\$15	
Smoked tomato aioli, aged white cheddar, bacon and cavatappi		
Fried Chicken Sliders	\$15	
Iceberg lettuce, pickles, maple aioli, potato roll		

SALADS

Caesar Salad	small \$7	large \$11
Fresh Romaine with Caesar dressing and croutons		
Garden Salad*(GF)	small \$6	large \$8
Iceberg Wedge	\$13	
Blue cheese, plum tomato, red onion, bacon, deviled egg		
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	
Fish Taco	\$18
Fried Cod, iceberg lettuce, charred pineapple salsa, Cotija cheese, lime cilantro aioli, French fries	
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
Butternut squash purée, asparagus, candied pecans, cranberry chutney, orange honey glaze	
Chicken Parmesan	\$28
Linguine, marinara sauce, mozzarella, provolone cheese, focaccia bread	
Grilled Swordfish*(GF)	\$33
Roasted butternut squash, Shiitake mushrooms, spinach, miso ginger glaze	
Seared Scallops*(GF)	\$36
Pancetta, Parmesan risotto, oven-dried herb plum tomatoes, asparagus, tomato basil butter sauce	
Seafood Bouillabaisse*(GF)	\$34
Shrimp, scallops, swordfish, little necks, lobster, saffron tomato broth	
Blackened Mahi	\$32
Jasmine rice, charred pineapple salsa, Cotija cheese, avocado, lime cilantro aioli	
Steak Tips*(GF)	\$28
Mashed potatoes, asparagus, roasted Cipollini onions, Great Hill blue cheese	
Pan Roasted Haddock	\$31
Roasted potatoes, smoked bacon corn chowder, green beans	

SIDES

Mashed Potatoes	\$4
Jasmine Rice	\$5
French Fries	\$4
Caramelized Onions	\$2. ⁵⁰
Broccolini	\$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
Salmon	\$30
Haddock	\$29

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

Margarita Flat Bread	\$16
San Marzano tomato sauce, fresh mozzarella, basil	
Roasted Butternut Squash	\$20
Shiitake mushrooms, spinach, candied pecans, cranberry chutney	
Black Bean Poblano Patty	\$20
Jasmine rice, charred pineapple salsa, Cotija cheese, lime cilantro aioli	

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.

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