



# the FLYING BRIDGE

## APPETIZERS

<b>New England Clam Chowder</b> ..... cup \$6.50 bowl \$9. <sup>50</sup> A blend of our own clams, potatoes and cream	
<b>Onion Soup</b> ..... \$9 Beef stock, onions, red wine, crouton, Swiss cheese	
<b>Stuffed Quahog</b> ..... \$10 Our own mild quahog served with drawn butter	
<b>Boneless Buffalo Tenders</b> ..... \$13 Tossed in our hot sauce, served with blue cheese, carrots and celery	
<b>Onion Rings</b> ..... \$14 Our own hand cut rings	
<b>Sesame Seared Tuna*(GF)</b> ..... \$20 Seaweed salad, wasabi, pickled ginger and soy sauce	
<b>Bang Bang Shrimp</b> ..... \$19 Crispy fried, tossed in a creamy sweet chili sriracha sauce	
<b>Oysters Rockefeller</b> ..... \$20 Spinach, shallot, fennel, garlic, pernod, cream, Parmesan cheese	
<b>Fried Chicken Sliders</b> ..... \$15 Iceberg lettuce, pickles, maple aioli, potato roll	

## SALADS

<b>Caesar Salad</b> ..... small \$7 large \$11 Fresh Romaine with Caesar dressing and croutons	
<b>Garden Salad*(GF)</b> ..... small \$6 large \$8	
<b>Butter Lettuce Salad*(GF)</b> ..... \$12 Butter lettuce, candied pecans, goat cheese, orange slices, cucumber ribbon, blackberry lemon dressing	
<b>Seasonal Salad*(GF)</b> ..... \$13 Arugula, Honeycrisp apple, dried cranberry, Great Hill blue cheese, endive, red grapes	

### *Additions for our Garden or Caesar Salads*

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

### *Available Dressings*

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

## RAW BAR

<b>Seafood Tower</b> ..... \$38 2 oysters, 2 clams, 2 shrimp, seared tuna
<b>Oysters on the Half Shell*(GF)</b> ..... \$18 Six freshly shucked Cotuit oysters with cocktail sauce
<b>Clams on the Half Shell*(GF)</b> ..... \$15 Six freshly shucked clams with cocktail sauce
<b>Shrimp Cocktail*(GF)</b> ..... \$15 Four Jumbo shrimp with spicy cocktail sauce

## SANDWICHES

<b>Classic Hamburger*(GF)</b> ..... \$14. <sup>50</sup> Burger with lettuce, tomato, pickle, French fries ADD CHEESE ..... \$1 ADD BACON ..... \$2. <sup>50</sup>
<b>Vermont Burger*(GF)</b> ..... \$18 Smoked bacon, smoked maple cheddar and maple aioli
<b>BLT with Avocado</b> ..... \$16 Classic BLT with avocado, green leaf lettuce, tomato, smoked bacon, mayo, served with potato chips
<b>The Bridge</b> ..... \$16 Fried Cod, lettuce, tomato, Swiss cheese, French fries
<b>The Dockside</b> ..... \$19 Fried Cod, lettuce, tomato, cheddar cheese, avocado, bacon, sriracha aioli, French fries
<b>Mahi Sandwich</b> ..... \$20 Blackened, arugula, sliced Beefsteak tomato, pickled red onion, lime cilantro aioli
<b>Club Sandwich</b> ..... \$16 Smoked turkey, green leaf lettuce, tomato, bacon, smoked tomato aioli, potato chips
<b>Lobster Roll*(GF)</b> ..... \$35 Fresh lobster meat and mayo in a torpedo roll, served with potato chips

## LOBSTERS

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

## ENTREES

<b>Baked Native Cod</b> .....	\$29
Panko crumbs, mashed potatoes, sautéed spinach, lemon caper butter sauce	
<b>Pan-Roasted Salmon*(GF)</b> .....	\$31
Dancetta Parmesan risotto, asparagus, caper - red onion - tomato relish, olive oil	
<b>Grilled Swordfish*(GF)</b> .....	\$33
Fingerling potato, garlicky French beans, toasted almond Romesco, olive oil	
<b>Lazy Man Lobster Thermidor</b> .....	\$40
Lobster meat, cremini mushroom, cognac cream, tarrigon, Parmesan cheese	
<b>Seafood Bouillabaisse*(GF)</b> .....	\$34
Shrimp, scallops, swordfish, little necks, lobster, saffron tomato broth	
<b>Steak Tips*(GF)</b> .....	\$28
Mashed potatoes, asparagus, roasted Cipollini onions, Great Hill blue cheese	
<b>Pan Roasted Haddock</b> .....	\$32
Roasted potatoes, smoked bacon corn chowder, green beans	
<b>Mediterranean Stuffed Shrimp</b> .....	\$32
Four jumbo shrimp stuffed with spinach, Fetta cheese, roasted red pepper, basil, oregano, wrapped in phyllo dough, served with buerre blanc sauce, arugula tomato salad	

## SIDES

<b>Mashed Potatoes</b> .....	\$5
<b>Jasmine Rice</b> .....	\$5
<b>French Fries</b> .....	\$5
<b>Caramelized Onions</b> .....	\$2. <sup>50</sup>
<b>Broccolini</b> .....	\$5
<b>Asparagus</b> .....	\$5
<b>Bacon</b> .....	\$4. <sup>50</sup>
<b>Boiled Red Bliss Potatoes</b> .....	\$4
<b>Parmesan Cheese Risotto</b> .....	\$5. <sup>50</sup>
<b>Cole Slaw</b> .....	\$3
<b>Rice Pilaf</b> .....	\$4

## FRESH LIST

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

<b>Swordfish</b> .....	\$32
<b>Salmon</b> .....	\$30
<b>Haddock</b> .....	\$30

## CAPE COD CLASSICS

Fried entrées served with French fries and cole slaw

<b>Fish &amp; Chips</b> .....	\$26
Fresh native Cod, tartar sauce	
<b>Fried Scallops</b> .....	\$32
Native sea scallops freshly breaded, tartar sauce	
<b>Fried Clams</b> .....	\$36
Sweet whole-bellied clams freshly breaded and delicious, tartar sauce	
<b>Fried Shrimp</b> .....	\$27
Shrimp fried golden brown, cocktail sauce	
<b>Fisherman's Platter</b> .....	\$34
Scallops, shrimp, cod and clams, tartar and cocktail sauce	
<b>Baked Scallops*(GF)</b> .....	\$32
Oven broiled with white wine and butter, topped with Ritz Cracker crumbs	

## VEGETARIAN

<b>Mushroom Risotta</b> .....	\$22
Toasted almond Romesco, garlicky French beans	
<b>Four Cheese Tricolor Tortellini</b> .....	\$22
Red sauce, fresh basil, roast cauliflower	

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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