

# LONG BAR

AT THE FLYING BRIDGE

## SMALL BITES

Blistered Shishito Peppers \$15

Served with Lemon

Smoked Almonds \$8

Citrus Marinated Olives \$10

Clam Chowder \$8 / \$11

New England Clam Chowder  
Served in a Cup or Bowl

Bang-Bang Shrimp \$21

Crispy, Fried Shrimp tossed in Sweet Chili  
Siracha Sauce served over a Napa Cabbage  
Carrot Slaw

**Award-Winning**  
Stuffed Quahog \$12

Local Quahog served with Drawn Butter

Boneless Buffalo Tenders \$16

Tossed in our House Sauce, served with  
Bleu Cheese Dressing, Carrots & Celery

Smoked Bluefish Pate \$20

Served with Focaccia

Caviar\* \$MKT

Oscietra Imperial or Royal Caviar  
with Blini, Chive Crème Fraîche  
& Kettle Chips

Cheese & Crackers \$12

Mild Spanish Manchego Cheese  
with Quince Paste & Crackers

## HANDHELDS

Lobster Roll \$MKT

Fresh Local Lobster tossed in Mayo,  
served on a Toasted Bun

Bar Burger \$20

American Cheese, Onions, Pickles &  
Special Sauce on a Brioche Roll

Grilled Chicken Sandwich \$21

Cheddar Cheese, Lettuce, Tomato,  
Chipotle Aioli on a Brioche Roll

Dockside Sandwich \$23

Crispy, Fried Cod with Lettuce, Tomato, Cheddar  
Cheese, Avocado, Bacon & Siracha Aioli on a  
Brioche Roll

All American Hot Dog \$15

Beef Hotdog with French's Mustard & Sauerkraut

## SALADS

Caesar Salad\* \$12 / \$15

Garden Salad \$8 / \$10

## ADD-ONS

Blackened Chicken +\$9

Grilled Chicken +\$9

Grilled Shrimp +\$5.25/pc.

## RAW BAR

Local Oysters\* \$3.50/ea

Chef Selection

Shrimp Cocktail \$5.25/ea

Asian White Shrimp served with Cocktail Sauce

Littleneck Clams\* \$3.50/ea

Chilled Lobster Tail \$MKT

Due to kitchen capacity, the Long Bar at the Flying Bridge offers a limited menu. We can remove certain ingredients from dishes upon request, but we are unable to accommodate substitutions. For our full restaurant menu, please visit the main dining room.

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

# LONGBAR

AT THE FLYING BRIDGE

## COCKTAILS

- FBR Cold Brew 14  
Bulleit Bourbon, The Bridge Cold Brew, Amaretto, Simple Syrup, Whipped Cream
- Cayman Lemonade 11  
Ketel One Vodka, Triple Sec, Peach Schnapps, Cranberry and Club Soda
- Mai Tai 12  
Mount Gay Rum, Pineapple, Orange and Grenadine. Topped with a Myers Float
- Watermelon Surge 14  
Watermelon Red Bull, Watermelon Malibu Rum, Lime and Soda
- Bourbon Lemonade 12  
Woodford Reserve Bourbon, Cointreau and Lemonade
- Cadillac Margarita 16  
Don Julio Blanco Tequila, Cointreau, Sour Mix and Fresh Lime
- Coconut Margarita 14  
1800 Coconut Tequila, Cointreau, Sour Mix and Fresh Lime
- Spicy Margarita 14  
Ghost Tequila, Cointreau, Sour Mix and Fresh Lime
- Passion Fruit Margarita 14  
Patrón Tequila, Kinky Liqueur, Sour Mix and Fresh Lime
- Pineapple Mojito 12  
Bacardi Pineapple Rum, Fresh Mint, Simple Syrup and Soda
- Watermelon Mojito 12  
Malibu Watermelon Rum, Fresh Mint, Watermelon Pucker, Simple Syrup, Soda
- Carrot Ginger Mule 14  
Tito's Vodka, NOBL Fresh Cold Pressed Carrot Ginger Juice, Ginger Beer, Lime
- Georgia Peach 14  
Stoli Orange Vodka, Peach Schnapps, NOBL Peach Tumeric Black Tea
- Elderberry Elixir 14  
Beefeater Gin, Aqua ViTea Elderberry Kombucha, Mint Simple Syrup

## MARTINIS

- American Cosmo 16  
Tito's Handmade Vodka, Cointreau, splash of Cranberry
- Espresso Martini 16  
Espresso, Smirnoff Vanilla Vodka, Bailey's, Kahlua
- Pink Flamingo 16  
Smirnoff Raspberry Vodka, Cranberry, Lemonade
- Lemon Drop 16  
Grey Goose Le Citron, Limoncello, and a squeeze of Lemon
- Chai-tini 16  
Van Gogh Vodka Double Espresso, NOBL Chai Tea

## FROZEN

- Captivating Coladas 14  
Piña, Kahlua, Melon or Strawberry Made with Barton's Rum
- Mudslide 14  
Bailey's, Kahlua, Vodka, Vanilla Ice Cream
- Frozen Espresso Martini 14  
Espresso, Smirnoff Vanilla Vodka, Baileys, Kahlua

## ZERO PROOF

- Raspberry Refresher 12  
Fluere Raspberry, ripe non-alcoholic spirit mix
- Orange Spritz 10  
Fluere Bitter, Orange and Soda Water
- Nojito 10  
Mint, Simple Syrup, Lime, Lime Soda
- Nitro à la Mode 11  
Nitro Cold Brew, Vanilla Ice Cream, Chocolate Dusting
- Kombucha Refresher 11  
Aqua ViTea Elderberry Kombucha, Mint Simple Syrup on Ice

## WINE

### Champagne & Sparkling

Prosecco, Zonin	Italy	10 / 40
Brut, Louis Perdrier	France	8 / 30

### Blush/Riesling/Chenin Blanc

Beringer	California	9 / 32
Riesling, Dr. Loosen	Germany	10 / 36

### Sauvignon Blanc

Haymaker	New Zealand	10 / 40
Kim Crawford	New Zealand	11 / 40

### Pinot Grigio

Barone Fini	Italy	11 / 42
Santa Margherita	Italy	16 / 60

### Chardonnay

Kendall Jackson	California	12 / 44
La Crema, Sonoma	California	15 / 55

### Rosé

Fleur de Prairie	France	10 / 40
Whispering Angel	Italy	15 / 55

### Pinot Noir

Meiomi	California	12 / 45
Erath	Oregon	13 / 50

### Merlot

Decoy	California	12 / 45
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### Zinfandel Red

Cline "Old Vines"	California	10 / 36
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### Red Blend

The Dreaming Tree	California	11 / 40
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### International Red Varietals

Malbec, Montes	Chile	12 / 45
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### Cabernet Sauvignon

Joel Gott	California	12 / 45
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### Non-Alcoholic Wine

Fre Chardonnay	California	8 /
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## BEER

### Domestic

Budweiser	6
Bud Light	6
Coors Light	6
Michelob Ultra	6
Miller Lite	6
Sam Adams Seasonal	6.50
Sam Adams Boston Lager	6.50
Cisco Whales Tail	6.50
Cape Cod Blonde	10
Start Line Brewing IPA	10
Lagunitas	6.50
Angry Orchard	6.50

### Imported

Corona	6.50
Heineken	6.50
Stella Artois	6.50
Guinness	8

### Canned Cocktails

White Claw Mango	8
White Claw Black Cherry	8
High Noon Watermelon	8
Sun Cruiser Lemonade Ice Tea	9

### Zero-Proof

Athletic IPA	6.50
Heineken Zero	6.50
NOBL Peach Turmeric Black Tea	6.50
NOBL Carrot Ginger Juice	6.50
Aqua ViTea Elderberry Kombucha	6.50