

ENTREES

Fresh from the Dock **GF**

Blackened, grilled, or pan-seared, served with a choice of two sides.

SWORDFISH 35 HADDOCK 32 SALMON 34

Zuppa di Pesce 35 **GF**

Salmon, swordfish, haddock & shrimp in a tomato saffron broth served with grilled focaccia.

Baked Scallops 38

Parmesan panko crusted scallops with fine herbs, & choice of two sides.

Steak Tips 33 **GFM**

Marinated steak tips served with fresh asparagus, mashed potatoes & a roasted Cipollini onion.

Baked Cod 34

Baked with panko crumbs & served with sautéed spinach, mashed potatoes & a lemon caper beurre blanc.

Shrimp & Cheddar Grits 35 **GFM**

Sautéed shrimp, tomatoes, scallion, apple wood bacon over smoked cheddar grits.

Half Roasted Chicken 34 **GF**

Crispy fingerling potatoes, roasted squash, fried sage, chicken jus.

Pan Seared Salmon 34 **GF**

Pan-seared & served in a creamy Florentine sauce with spinach, sun-dried tomatoes, roasted garlic, & mashed potatoes.

Pork Milanese 34

Crispy pan fried cutlet, finished with onions, baby arugula, cherry peppers & basil.

SIDES

GF All sides are gluten free

Mashed Potatoes 6	Caramelized Onions 2
Fingerling Potatoes 5	Broccoli 6
Parmesan Risotto 8	Asparagus 6
French Fries 6	Cole Slaw 3
Basmati Rice 6	
Substitute a side with risotto 6	

FLYING BRIDGE

LOBSTER

1¼ LB Steamed Lobster (market rate) **GF**

Served with drawn butter & choice of two sides.

1¼ LB Baked Stuffed Lobster (market rate)

Served with a crab meat, shrimp & scallop stuffing & choice of two sides.

CAPE COD CLASSICS

Local favorites, golden fried & served with French fries & house-made cole slaw

Fried Shrimp 28

Served with cocktail sauce.

Fisherman's Platter 38

Scallops, shrimp, fresh cod & clams served with cocktail & tartar sauces.

Fish & Chips 27

Fresh native cod served with tartar sauce.

Fried Scallops 38

Fresh native sea scallops served with tartar sauce.

Fried Clams 38

Sweet whole-bellied clams served with tartar sauce.

VEGETARIAN

Beyond Burger 24 **GF**

Pimento cheese, lettuce, tomato, with a smoked paprika aioli.

Vegan Cacio e Pepe Pasta 25

Vegan cheese & cracked pepper with Bucatini pasta & dried porcini.

Cauliflower Steaks 22 **GF**

Two harissa roasted cauliflower steaks, pine nut relish, & a citrus yogurt tahini dressing.

GF Gluten Free **GFM** Gluten Free Modified

Gluten free bread available on request

Before placing your order, please inform your server if a person in your party has a food allergy. * Served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.