

the FLYING BRIDGE

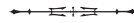
Gluten Free Menu



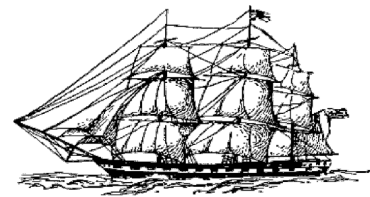
APPETIZERS

- New England Clam Chowder**..... cup \$6 bowl \$9
A blend of our own clams, potatoes and cream
- Steamers**..... Market Price
Locals, steamed in their natural juices, accompanied by melted butter
- Scallops Wrapped in Bacon**..... \$18
Sweet potato mascarpone puree, maple glaze
- Oysters Rockefeller**..... \$16
Baked oysters with spinach, fennel, sweet onion, cream and pernod
- Seared Tuna**..... \$17
Cucumber slaw, wasabi, pickled ginger and soy sauce

Before placing your order,
please inform your server if a person
in your party
has a food allergy.



*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.



SALADS

- Grilled Shrimp Tostada** \$16.⁵⁰
Corn tortilla, mixed greens, tomato, avocado, bacon with lemon
sriracha aioli
- Steak Tip Salad***..... \$24
Steak tips, tomato, bleu cheese, red onion, green leaf lettuce,
olive oil and aged balsamic
- Arugula Salad**..... \$14
Red beets, goat cheese, glazed pecans and an orange,
thyme vinaigrette
- Wedge Salad**..... \$13
Great Hill Blue Cheese, bacon, tomato, red onion and deviled egg
- House Salad**..... small \$5..... large \$7.⁵⁰

Choose a Topping for our Garden or Caesar Salads

- Chicken Salad ADD \$7
- Lobster Salad ADD \$23
- Grilled or Blackened Chicken.. ADD \$6
- Grilled Shrimp..... ADD \$3.⁵⁰ EACH
- Grilled Steak Tips..... ADD \$16
- Fresh Fish..... Market
(all fish selections are available as salad toppings)

Available Dressings

Bleu Cheese, Oil & Vinegar,
Sweet Onion & Poppy Seed,
Balsamic, Thousand Island, Ranch

Gluten Free Menu



RAW BAR

- Shrimp Cocktail**..... \$13
Four Jumbo shrimp with spicy cocktail sauce
- Oysters on the Half Shell***..... \$15
Six freshly shucked Cotuit oysters with cocktail sauce
- Clams on the Half Shell***..... \$12
Six freshly shucked clams with cocktail sauce
- Jonah Crab Claws**..... \$14
1/2 pound (3)
- Seafood Tower***..... \$38
Lobster tail, 2 shrimp cocktail, 2 Jonah crab claws, 2 oysters, 2 clams
- Lobster Tail**..... \$16
- Shellfish Sampler***..... \$18
2 shrimp, 2 oysters, 2 clams

SANDWICHES

- Classic Hamburger***..... \$12.50
Burger with lettuce, tomato, pickle and French fries
- ADD CHEESE..... \$1
- ADD BACON..... \$2.50
- Provolone Burger**..... \$14.50
Wild mushrooms, caramelized onions, provolone cheese with garlic aioli
- Chicken Sandwich**..... \$14.50
Grilled marinated chicken breast, provolone cheese, arugula, tomato basil spread, lemon aioli and served on a roll
- Lobster Roll**..... \$25
Fresh lobster meat and mayo in a roll with potato chips
- Club Sandwich**..... \$13
A triple-decker with turkey, ham, bacon, lettuce and tomato; served with potato chips

FLYING BRIDGE FAVORITES

- St. Louis Style BBQ Pork Ribs**..... \$22
Half rack served with French fries and cole slaw
- Marinated Steak Tips***..... \$24
Steak house marinade, choice of starch and house vegetable
- Cape Cod Stew**..... \$28
Scallops, cod, mussels, clams, shrimp and chorizo in a saffron tomato broth served with garlic crostini
- Seared Haddock**..... \$28
Warm potato salad, (dill, shallots, pancetta & champagne vinegarette) French beans & buerre blanc
- Oven Roasted Cauliflower Steak**..... \$22
Stewed lentils, olive tamponade, asparagus and roasted red peppers
- Seared Scallops**..... \$32
Parmesan risotto, basil oil, smoked tomato vinegarette, lemon ricotta & asparagus tips
- Baked Scallops**..... Market Price
Oven broiled with white wine and butter, topped with Ritz cracker crumbs
- 1 1/4 or 2 lb. Steamed Maine Lobster**.... Market Price

★ Unless otherwise noted, the above are served with vegetable and choice of rice, French fries, or mashed potatoes.



SIDES

- Mashed Potato**.....\$3 **Bacon**.....\$4.50
- French Fries**.....\$3 **Asparagus**.....\$5
- Caramelized Onions**..\$2 **Boiled Red Bliss Potatoes**..\$3
- Broccolini**.....\$3 **Parmesan Cheese Risotto**...\$5
- Cole Slaw**.....\$2