



the FLYING BRIDGE

APPETIZERS

New England Clam Chowder	cup \$7 bowl \$10
A blend of our own clams, potatoes and cream	
Stuffed Quahog	\$11
Our own mild quahog served with drawn butter	
Boneless Buffalo Tenders	\$14
Tossed in our hot sauce, served with blue cheese, carrots and celery	
Onion Rings	\$17
Our own hand cut rings	
Sesame Seared Tuna*(GF)	\$22
Seaweed salad, wasabi, pickled ginger and soy sauce	
Bang Bang Shrimp	\$20
Crispy fried, tossed in a creamy sweet chili sriracha sauce	
Chicken Sliders	\$16
Crispy fried chicken breast, iceberg lettuce, pickles, sriracha aioli, potato bun	
French Onion Soup	\$10
Beef stock, onions, red wine, crouton, Swiss cheese	
Oysters Rockefeller	\$22
Six oysters, creamed spinach with fennel, garlic, onion, Pernod, Parmesan cheese	

SALADS

Garden Salad*(GF)	small \$7 large \$9
Caesar Salad	small \$10 large \$14
Fresh Romaine with Caesar dressing and croutons	
Arugula Salad*(GF)	\$16
Arugula, candied pecans, Honeycrisp apple, goat cheese, dried cranberry, cucumber ribbon, maple cider vinaigrette	

Additions for our Garden or Caesar Salads

Grilled or Blackened Chicken	add \$9
Grilled Shrimp	add \$3. ⁷⁵ each
Lobster Salad	add \$28

Available Dressings

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

RAW BAR

Oysters on the Half Shell*(GF)	\$20
Six freshly shucked Cotuit oysters with cocktail sauce	
Clams on the Half Shell*(GF)	\$17
Six freshly shucked clams with cocktail sauce	
Shrimp Cocktail*(GF)	\$15
Four Jumbo shrimp with spicy cocktail sauce	

SANDWICHES

Classic Hamburger*(GF)	\$16
Burger with lettuce, tomato, pickle, French fries	
ADD CHEESE	\$1
ADD BACON	\$2. ⁵⁰
Vermont Burger*(GF)	\$20
Smoked bacon, smoked maple cheddar and maple aioli	
BLT with Avocado	\$17
Classic BLT with avocado, green leaf lettuce, tomato, smoked bacon, mayo, served with potato chips	
The Bridge	\$18
Fried Cod, lettuce, tomato, Swiss cheese, French fries	
The Dockside	\$21
Fried Cod, lettuce, tomato, cheddar cheese, avocado, bacon, sriracha aioli, French fries	
Lobster Roll*(GF)	\$37
Fresh lobster meat and mayo in a torpedo roll, served with potato chips	
Blackened Mahi	\$21
Iceberg lettuce, red onion, tomato, lime cilantro aioli	
Chicken Salad	\$18
Red pepper, scallion, celery, dried cranberry, mayo, served on a croissant with side salad of mixed greens, red grapes, toasted almond, lemon vinaigrette	

ENTREES

Baked Native Cod	\$32
Panko crumbs, mashed potatoes, sautéed spinach, lemon caper butter sauce	
Steak Tips*(GF)	\$30
Mashed potatoes, asparagus, roasted Cipollini onions	
Baked Stuffed Haddock	\$34
Crabmeat stuffing, lobster bisque, asparagus, cornbread	
Seared Scallops	\$39
Smoked Gouda potato cakes, grilled zucchini, bacon pieces, maple bacon onion jam	
Baked Stuffed Shrimp	\$33
Crabmeat stuffing, beurre blanc, mashed potato, green beans	
Statler Chicken*(GF)	\$29
Pan roasted, Parmesan risotto, herb chicken jus, Haricots Verts	
Salmon*(GF)	\$34
Grilled, cucumber dill crema, roast Yukon potatoes, sautéed spinach, herb oil	
Cape Cod Stew	\$33
Shrimp, scallops, cod, littleneck clams, chourico, saffron tomato broth, focaccia bread	
Linguini & Clam Sauce	\$30
Chopped clams, fresh herbs, red pepper flakes, garlic, butter, whole hard shell clams, focaccia bread	
Baked Scallops*(GF)	\$32
Oven broiled with white wine and butter, topped with Ritz Cracker crumbs	

SIDES

Mashed Potatoes	\$6
French Fries	\$6
Caramelized Onions	\$2. ⁵⁰
Broccolini	\$6
Asparagus	\$6
Bacon	\$4. ⁵⁰
Boiled Red Bliss Potatoes	\$4
Parmesan Cheese Risotto	\$7
Cole Slaw	\$3
Rice Pilaf	\$4

FRESH LIST

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

Swordfish	\$35
Salmon	\$33
Haddock	\$32

LOBSTERS

1 1/4 lb. Baked Stuffed Lobster	Market
Maine Lobster stuffed with crab meat stuffing, shrimp and scallops, served with choice of starch	
1 1/4 lb. Steamed Maine Lobster*(GF)	Market
Served with choice of starch	

CAPE COD CLASSICS

Fried entrées served with French fries and cole slaw

Fried Shrimp	\$28
Shrimp fried golden brown, cocktail sauce	
Fisherman's Platter	\$35
Scallops, shrimp, cod and clams, tartar and cocktail sauce	
Fish & Chips	\$27
Fresh native Cod, tartar sauce	
Fried Scallops	\$32
Native sea scallops freshly breaded, tartar sauce	
Fried Clams	\$37
Sweet whole-bellied clams freshly breaded and delicious, tartar sauce	

VEGETARIAN

Cauliflower Steak	\$22
Herb roasted, grilled zucchini, marinara sauce, herb oil, grilled red onion	
Three Grain Veggie Burger	\$16
Brioche, green leaf lettuce, tomato, pickled red onion	

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.