

Local and Sustainable Fresh Seafood

Starters

Seafood

Shrimp and Avocado Cocktail 13.00 gf

Wild blue prawns and avocado tossed with fresh lime, garlic, cilantro, and pico de gallo

* **Oyster Shooters gf**
3.00 each or 6 for 14.00

* **Bloody Mary Oyster Shooters gf**
3.50 each or 6 for 17.50

* **Oysters on the Half Shell gf**
Half dozen 16.00

Please ask about today's selection

Tempura Shrimp 11.00
Lightly breaded and served with a ginger soy dipping sauce



Penn Cove Shellfish

Penn Cove Mussels 16.00

Manila Clams 17.00

Mussel/Clam Mix 17.00

1.5 lb steamed in garlic, butter, lemon, sweet onion, tomatoes and Flyers' Hefe'

Gluten Free? No problem!

We'll steam 'em in white wine! gf

Calamari 12.50

Flash fried. Served with house made lemon garlic aioli

Coconut Prawns 15.00

Panko and coconut battered wild Pacific blue prawns with a sweet Thai chili sauce

* **Seared Ahi 17.00**

Sesame crusted sashimi-grade Hawaiian ahi served with a ginger soy dipping sauce

*Consuming raw or undercooked shellfish may increase your risk of food borne illness

Wings

Traditional

Small (6) 10.00 Large (10) 14.00
Marinated in Flyers Heat Seeker Hefe', slow smoked and flash fried!

Boneless

Small (8) 9.00 Large (12) 12.00
Lightly breaded all breast meat chicken bites tossed with choice of sauce

Original • Honey Garlic • BBQ
Garlic Parmesan • Afterburner
Double Dipped (BBQ and Original Hot)



Skillet Nachos gf

Small 10.00 Large 13.00
Chicken or Steak 3.00

Cast iron skillet loaded with black beans, roasted jalapenos, black olives, and cheddar-jack cheese

Buffalo Chicken Dip 11.00

Smoked chicken, cream cheese, ranch, green onions, Flyers original wing sauce, Mozzarella, provolone, blue cheese and tomato. House-made tortilla or baked pita chips.



Sweet Onion Rings 10.50

Buttermilk and panko battered sweet onions with sriracha ketchup and comeback sauce



Fried Pickle Chips 9.50

Locally grown and cured panko-breaded dill pickle chips served with 'comeback sauce'



Jalapeno Artichoke Dip 10.50 gf

Artichoke hearts, pepperoncini, mozzarella, provolone, roasted jalapenos, and cream cheese. House-made tortilla or baked pita chips



Hummus Plate 12.50

Carrots, celery, sweet baby bell peppers, cucumbers, olive tapenade, and roasted red pepper hummus with baked pita chips



Potato Wedges 9.00 gf

Smothered in chili 12.00

Topped with cheddar jack cheese, bacon, and onions. Served with salsa and sour cream

Separate checks gladly upon request.

A 20% service charge will be added to parties of 8 or more

Pub Fare

Fish 'n' Chips

(2) Piece 13.00 (3) Piece 16.00

Humbles Blonde Ale battered Alaskan true cod served with choice of fries

Coconut Prawns 'n' Chips 16.00

(5) Wild Pacific Blue prawns served with choice of fries

Tempura Shrimp 'n' Chips 14.00

(8) tempura battered shrimp with ginger soy dipping sauce, served with choice of fries

Mac 'n' Cheese 12.50

Add bacon or chicken 3.00

Made with Tillamook cheddar, topped with Panko breading and baked in our Woodstone oven

Sriracha Mac 'n' Cheese 16.00

Baked in our Woodstone oven with bacon, chicken, sriracha, and a touch of maple!

Steak

Baked potato available after 4 pm

* 7 oz. Black Angus Flat Iron 19.00

* 10 oz. Black Angus Flat Iron 23.00

Montreal-seasoned, Worcestershire marinated. Seasonal vegetable and choice of potato.

Add sautéed mushrooms +1.50

Add sautéed onions +1.50

Add sautéed wild blue prawns +7.00

Add blue cheese crumbles +2.00

Regional Classics

Available after 4:00 pm

Pacific NW Jambalaya 17.00

Penn Cove mussels and clams, cod, prawns, sausage, chicken, onions, peppers and Cajun seasoning, simmered together in Cajun rice

Baby Back Ribs

(Half Rack) 17.00 (Full Rack) 23.00

Pecan wood smoked pork baby back ribs. Served dry or smothered in house made BBQ sauce, with a side of coleslaw and your choice of fries

Chicken Fried Steak 16.00

Served over Yukon Gold mashed potatoes, topped with house made country gravy and served with Texas toast

Old Fashioned Pot Roast 17.00

Slow-braised beef served over sliced baked potatoes with carrots, mushrooms, onions, peppers and celery

Street Tacos

Served in Mazina flour tortillas with shredded lettuce, cheddar jack cheese, avocado and a side of pico de gallo

Fish (2) 11.00 (3) 15.00

Grilled or fried Alaskan cod topped with crema

* Carne Asada (2) 12.00 (3) 16.00

Seasoned Flat Iron, red onion, and cilantro

California (2) 11.00 (3) 15.00

Grilled chicken breast, roasted red pepper, and tomatoes

Soup

New England Clam Chowder

Cup 4.50 Bowl 6.50

Chicken Tortilla

Cup 4.00 Bowl 6.00

Flyers' Famous Chili

Cup 5.50 Bowl 7.50

Topped with cheddar cheese, tomato, onion

Bourbon-glazed flat iron steak and ground beef with kidney and black beans, tomato and roasted red pepper

Salad

Soup 'n' Salad Combo

Single Serving 11.00 Bottomless Bowl 14.00

Choice of House or Caesar salad with Chicken Tortilla

Clam Chowder Add 1.00 Chili Add 2.00

Salad Extras!

Grilled Chicken 4.00 Sautéed Prawns 7.00

** Flat Iron Steak 8.00 * Seared Ahi 9.00*

Garden 9.00

Organic greens, cucumber, carrots, tomato, and house-made croutons with choice of dressing

Caesar 9.00

Hearts of romaine, lemon, parmesan cheese, and croutons tossed in our house-made Caesar dressing

Spinach 11.00 gf

Baby spinach with candied walnuts, tomato, dried cranberries, and ginger vinaigrette dressing

Wedge 9.00 gf

Iceberg lettuce, bacon, onions, grape tomatoes, Blue cheese crumbles and drizzled with blue cheese dressing

Cobb 15.00 gf

Romaine and iceberg lettuce, hard-boiled egg, tomato, grilled chicken, roasted turkey and ham, bacon, avocado, and bleu cheese crumbles

* Steak 17.00

7 oz. Montreal seasoned flat Iron steak, organic greens, tomato, cucumber, carrots, and bleu cheese crumbles

Tomato Mozzarella Basil 13.00 gf

Stacked high over mixed organic greens and drizzled with olive oil and balsamic vinegar

* **NOTICE:** Consuming certain raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions

• **Flyers' Award Winning 1/2 LB Black Angus Burgers** •

Substitute Sweet Potato Fries .75 Substitute Soup, Salad, or Onion Rings 2.00
Additional Sides 3.00 Gluten Free Bread Available Upon Request

Double up your patty! 4.00

Served with lettuce, tomato, onions and pickles

* **All American 11.00** *With Cheese 12.00*
Plain and simple!

* **Recruit 14.00**

Double smoked bacon and cheddar cheese

* **Tempest 15.00**

Buttermilk bleu cheese crumbles and bacon

* **Liberator 17.00**

Chopped bacon ground wild boar burger, cheddar cheese, and thick cut bacon

* **Mustang 16.50**

Pulled pork, BBQ sauce, onion ring, cheddar cheese and double smoked bacon

* **Vengeance 16.00**

Smothered in our famous chili topped with cheddar cheese, onion, and tomato

* **Havoc 14.50**

Flyers' BBQ sauce, onion ring, cheddar cheese, and double smoked bacon

* **Meteor 15.00**

Topped with crunchy peanut butter, maple syrup, roasted jalapeno, and double smoked bacon

* **Tornado 14.50**

Sautéed Crimini mushroom and sweet onion topped with Swiss cheese

* **Hurricane 14.50**

Grilled ham, pineapple, teriyaki, and Swiss cheese

* **Catalina 15.00**

Roasted red pepper, avocado, pepper jack cheese and pico de gallo on the side

* **Fire Ball! 🌶️🌶️🌶️ (It's HOT!) 15.00**

Habanero sauce, roasted jalapenos, onion, and pepper jack cheese

Think it's too hot? Sorry, no refunds!

* **Sky Train 15.00**

Double smoked bacon, cheddar cheese, and (YES!) a fried egg!

* **Devastator 16.00**

Double cheddar cheese, fried pickles, thick cut bacon, waffle fries, ham, and a fried egg!

* **Banshee 16.00**

Stacked high with thin-sliced pastrami, Swiss cheese, and sauerkraut

* **The 'Old 666' 39.00**

Six Patties (Three pounds!) stacked high topped with double smoked bacon, and cheddar cheese. Served with a pound of fries!

*Are you up for 'The Challenge'?
 Yes?!? You've got 30 minutes to finish the burger, a pound of fries and a 16 oz drink!*

GOOD LUCK! YOU'LL NEED IT!



Sandwiches

Prime Rib Dip 16.50

Slow smoked and thin-sliced with choice of cheese and au jus for dipping

Add sautéed onions +1.50

Add sautéed mushrooms +1.50

Double Stack BLT 13.00

Add Avocado 2.00

Stacked double high with smoked bacon, lettuce, tomato and mayo on toasted bread

Pastrami Reuben 13.50

Pastrami, sauerkraut, and Swiss cheese, on swirl rye with a side of 1000 island

Pulled Pork 13.50

Slow smoked pork shoulder tossed in house BBQ sauce, served with a side of coleslaw

🌶️ **Cuban 13.50**

Pulled pork, ham, fried pickle chips, Swiss cheese and chipotle mustard on a toasted hoagie roll

Classic Club 16.00

Slow-roasted turkey, Black Forest ham, lettuce, tomato, smoked bacon, mayonnaise, cheddar and Swiss cheese

Brewery Dog 14.50

Bacon-wrapped Hempler's smoked sausage smothered with sauerkraut and sautéed onions topped with cheddar jack cheese



Caprese Sandwich 12.50

Add Grilled Chicken 4.00

Tomato, basil, fresh mozzarella, pesto and lemon garlic aioli on a toasted Ciabatta roll with balsamic and olive oil drizzle

Any burger available with a free range chicken breast, grilled portabella mushroom, or house-made black bean patty at no charge!



Vegetarian



Spicy

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