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 3.00 each or 6 for 14.00
gf

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

* Oysters on the Half Shell 16.00
gf
Half dozen
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
gf
Manila Clams 17.00
gf
Mussel/Clam Mix 17.00
gf

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
gf
Flash fried. Served with house made lemon garlic aioli

Coconut Prawns 15.00
gf
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 10.00 Large 13.00
gf
Chicken or Steak 3.00
gf
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
gf
Locally grown and fried panko-breaded dill pickle chips served with ‘comeback sauce’

Jalapeno Artichoke Dip 10.50
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
gf
Topped with cheddar jack cheese, bacon, and onions. Served with salsa and sour cream

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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

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

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
**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!* 15.00  *(It's HOT!)*  *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*

*Vegetarian*  *

*Spicy*

- *Hurricane* 15.00  *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*

*NOTICE:* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.