



Home of The Hot Rock

Shareables

CHEESE QUESADILLA **V**

Grilled tortilla filled with cheddar jack cheese and fresh diced tomatoes, topped with scallions and served with salsa and sour cream on the side 8

Add: Chicken + 5 | Chili + 3 | Crab + 8

Upgrade to a Cauliflower Tortilla + 2

FLINCHY'S NACHOS **GF**

Homemade tortilla chips smothered with our Chief Chili's chili and melted cheese. Layered with lettuce, tomatoes, black olives and jalapeños served with salsa and sour cream 12

SOFT PRETZEL STICKS WITH BEER CHEESE **V**

Bavarian style pretzels served with Fat Tire beer cheese sauce 8

MALAYSIAN SCALLOPS **GF**

Giant U-10 sea scallops sautéed in sake, prosciutto, scallions and Asian spices *Market Price*

BRUSSEL SPROUTS

Tossed with bacon and blue cheese then finished with a balsamic drizzle 10

TUNA POKE BITES **GF** **GF**

Sushi grade ahi tuna blackened, served on a bed of seaweed salad and garnished with sriracha aioli 16

COCONUT SHRIMP

Six jumbo coconut breaded shrimp served with a sweet and spicy Asian sauce 12

STUFFED SHRIMP **GF** **GF**

Four large shrimp stuffed with jumbo lump crab meat and baked to perfection 16

FEATURE FLATBREAD **GF**

Rotating weekly assortment of fresh ingredients *Market Price*

SQUEAKY CHEESE **V**

Locally made cheddar cheese bites dipped in a homestyle breading served with sriracha ranch dressing 8

SPINACH & ARTICHOKE DIP **V**

A delicious mixture of spinach, artichokes and a five-cheese blend topped with diced tomatoes and served with warm pita chips 12

FLINCHY'S WINGS **GF**

10 wings *Market Price* **Add: Ranch or Blue Cheese and Celery + 1.50**

Choose Sauce: Hidden Tracks - Ranch Dry Rub with a hot BBQ drizzle

Slap Ya Momma with a Ranch and Pesto drizzle | TMI Meltdown

Mango Habanero | Hot | Mild | Garlic | BBQ | Garlic and Herb

Honey Mustard | Asian | Old Bay

SEAFOOD FONDUE

A rich blend of jumbo lump crab meat and shrimp finished with diced tomatoes and served with warm pita chips 16

KOREAN BAO BUN SLIDERS **GF**

Three steamed rice buns filled with Korean style sous vide pork belly and Korean slaw 15

CHICKEN FINGERS AND FRIES

Your choice of honey mustard or BBQ sauce 10

Make them Buffalo Style + .50

POUTINE FRIES

Smothered with Quebec-imported poutine gravy and fresh cheddar cheese curds 7

Salads

Add: Chicken +5 | Steak + 8 | Crab +8 | Salmon +8 | Crab Cake +14

Blacken any protein

Dressings: Peppercorn Parmesan, Balsamic, Five Herb, Caesar, Ranch, Blue Cheese, Honey Mustard, Poppy Seed

PITTSBURGH STEAK SALAD **GF**

Juicy slices of grilled steak over fresh greens with diced tomatoes, cucumbers, shredded carrots, cheddar jack cheese and topped with French Fries 16

CAESAR SALAD **V**

Crisp romaine lettuce, croutons and parmesan cheese 10

BERRIES AND BURRATA SALAD **V** **GF**

Fresh spinach tossed in a lemon aioli topped with berries, kiwi, pecans, maple croutons and burrata finished with a balsamic drizzle 15

RED BEET SALAD **GF** **V**

Spring mix, fresh red beets and candied pecans topped with feta cheese crumbles 12

CHOPPED SALAD **GF**

A mix of chopped greens, turkey, Swiss cheese, artichoke hearts, bell peppers, red onions, black olives, carrots, tomatoes and parmesan cheese served with house dressing 12

Chili & Soup

CHIEF CHILI'S CHILI **GF**

A Flinchy's house specialty

Cup 5 | Bowl 7

FRENCH ONION **V**

Crock 7

New Menu Item **GF** **Gluten Free** **V** **Vegetarian**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Hot Rocks

All served with choice of two complementary sides:

Garden Salad, Fresh Vegetables, Pasta Marinara, Coleslaw, French Fries, Mashed Potatoes, or Baked Potato


**Upgrade: Caesar Salad + 3 | Mac and Cheese + 2
Onion Rings + 2 | Sweet Potato Fries + 2
Cauliflower Rice Risotto + 5**

FILET MIGNON  
8 oz choice center cut beef tenderloin 33

NEW YORK STRIP 
12 oz center cut choice NY strip 29

SIRLOIN FILET 
6 oz portion 19

SEAFOOD SKEWERS 
Skewers of jumbo shrimp and scallops
Lunch (One) 18 | Dinner (Two) 30

HOT ROCK SAMPLER SKEWERS 
Skewers with filet, pork sirloin, jumbo shrimp, and scallops. Lunch (One) 17 | Dinner (Two) 29


FETA PORTABELLA 
Portabella mushroom topped with crumbled feta cheese and served with balsamic vinaigrette 16

SURF AND TURF 
Warm water lobster tail and an 8 oz choice center cut beef tenderloin 43

Sandwiches


Served with *Homemade Chips or Coleslaw*
Upgrade: French Fries + 1 | Sweet Potato Fries + 2 | Onion Rings + 2
Substitute Cauliflower Tortilla + 2

FISH 'N CHIPS
Crispy jumbo beer battered haddock filet served with French fries 14


HAM AND SWISS PANINI 
Freshly sliced ham, Swiss cheese and honey dijon mustard pressed on a buttered ciabatta roll 14

FRENCH DIP
Shaved top round topped with sautéed mushrooms, onions and provolone cheese on a fresh toasted sub roll 13

PHILLY CHEESESTEAK
Thinly sliced sirloin steak, caramelized onions, American cheese, cheese whiz and mayonnaise on a fresh toasted sub roll 14
Add: Jalapeño + 1

CUBAN 
Layered roasted pork, freshly sliced ham, Swiss cheese, bread and butter pickles and mustard pressed on a buttered ciabatta roll 16

TWISTED TURKEY
Turkey, bacon and cheddar cheese piled high on a pretzel roll.
Served with lettuce and tomato 12

THE HOT CHICK 
Nashville hot fried chicken, homemade mac and cheese and coleslaw on a brioche bun 16

TUNA MELT
Albacore tuna salad with melted cheddar cheese on grilled focaccia 10


CRAB CAKE SANDWICH
Lettuce, tomato and onion on a toasted brioche roll.
Served with your choice of cocktail or tartar sauce *Market Price*

Pasta

Served with a side salad and bread. **Gluten Free Pasta upcharge + 2**

MARYLAND CRAB PASTA
Sautéed jumbo lump crab, tomatoes, and mushrooms tossed in an Old Bay cream sauce over penne pasta 25

BAKED SPAGHETTI
Layers of baked angel hair pasta, meat sauce and cheese 15

SEAFOOD LINGUINE 
Shrimp and scallops tossed with fresh tomatoes and spinach in a lobster cream sauce 28


Burgers

Served with *Homemade Chips or Coleslaw*
Upgrade: French Fries + 1 | Sweet Potato Fries + 2 | Onion Rings + 2
Add: Mushrooms | Sautéed Onions | Bacon
Feta Cheese | Blue Cheese | Fried Egg + 1

FLINCHBURGER
Juicy 8oz. *Certified Angus Beef*[®] burger grilled to your liking topped with your choice of cheese 12

CHESAPEAKE BURGER
Juicy 8oz. *Certified Angus Beef*[®] burger grilled to your liking and topped with a broiled jumbo lump crab cake and your choice of cheese 18


HARLEY BURGER
Juicy 8 oz *Certified Angus Beef*[®] burger combined with freshly chopped onions, seasoned with a special blend of house spices layered with your choice of cheese and crispy bacon 13


BEYOND BEET BURGER 
Plant based burger, topped with lettuce, tomato, onion, sliced avocado, bean sprouts and siracha mayo on a toasted roll with your choice of cheese 12

Entrees


Served with your choice of two sides:
Garden Salad, Fresh Vegetables, Pasta Marinara, Cole Slaw, French Fries, Mashed Potatoes, or Baked Potato
Upgrade: Caesar Salad + 3 | Mac and Cheese + 2 | Onion Rings + 2
Sweet Potato Fries + 2 | Cauliflower Rice Risotto + 5

FLINCHY'S CRAB CAKES 
Two large broiled crab cakes made with jumbo lump crabmeat and zero fillers served with Old Bay aioli *Market Price*

BRIE AND APPLE STUFFED CHICKEN 
Tender chicken breast stuffed with sliced apples, brie cheese and caramelized onions. Finished with a light pan sauce 21

SHORT RIBS 
Certified Angus Beef[®] boneless short rib, slow cooked and finished with a red wine gravy 23

BLACKENED SALMON 
Topped with fresh mango salsa 23

CHARGRILLED SEA BASS 
Served over a bed of cauliflower rice risotto and roasted Mediterranean tomatoes and olives finished with a balsamic glaze 28

 **New Menu Item**  **Gluten Free**  **Vegetarian**

An automatic 20% gratuity will be added to groups of six or more.

We will not split checks for parties larger than eight to ensure consistent service and an excellent experience for all.

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