



# Home of The Hot Rock

## Shareables

### CHEESE QUESADILLA

Grilled tortilla filled with cheddar jack cheese and fresh diced tomatoes topped with scallions and served with a side of salsa and sour cream 8

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

**Upgrade to a Cauliflower Tortilla + 3**

### NACHO FLINCHY

Homemade tortilla chips smothered with our Chief Chili's chili and topped with cheddar jack cheese, lettuce, tomatoes, black olives and jalapeños served with a side of salsa and sour cream 12

### SOFT PRETZEL STICKS WITH BEER CHEESE

Bavarian style pretzels served with Fat Tire beer cheese sauce 9

### BLISTERED SHISHITO PEPPERS

Sprinkled with goat cheese and toasted pistachios and served with a side of roasted garlic parmesan sauce 10

### NACHO MOMMA

Tortilla chips, elote seasoned chicken, cheddar Jack cheese, cotija cheese, corn, shredded lettuce, tomato and pickled okra. Served with sweet peach salsa and sour cream 16

### MALAYSIAN SCALLOPS

Giant U-10 sea scallops sautéed in sake, prosciutto, scallions and Asian spices 20

### TOP BUNS

Cheese burger sliders (3) served with your choice of cheese 12

### TUNA POKE BITES

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

### FLYING PIGS

Pork wings tossed in your choice of any of our wing sauce flavors 21

### COCONUT SHRIMP

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

### STUFFED SHRIMP

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

### SWEET BABY BEAN

Sweet potato, black bean, cheddar Jack cheese with a chipotle aioli 12

### MAC DADDY

Tortilla (2) covered in ground beef with American cheese, Daddy Mac Sauce, lettuce, tomatoes and pickles 12

**Substitute Impossible Meat + 4**

### SQUEAKY CHEESE

Locally made cheddar cheese curds dipped in a homestyle breading and fried served with a side of sriracha ranch 10

### FRIED CAULIFLOWER

Flash fried and tossed in sweet chili and toasted pistachios 12

### SPINACH & ARTICHOKE DIP

A delicious mixture of spinach, artichokes and a five-cheese blend topped with diced tomatoes and served with warm pita chips 16

### FLINCHYS WINGS

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

### LET IT BRIE

Flatbread with shredded mozzarella cheese, Brie cheese, Granny Smith apples, finished with a rose glaze 14

### SEAFOOD FONDUE

A rich blend of jumbo lump crab meat and shrimp finished with diced tomatoes and served with warm pita chips 18

### POTATO SKINS

Loaded with cheddar cheese, bacon and scallions and served with a side of sour cream 11

### CHICKEN FINGERS AND FRIES

Your choice of honey mustard or BBQ sauce 12

**Make them Buffalo Style + .50**

### POUTINE FRIES

Smothered with Quebec-imported poutine gravy and fresh cheddar cheese curds 12

### BRUSSEL SPROUTS

Flash fried and topped with bacon, blue cheese crumbles and a balsamic drizzle 12

### HUNNY BOO BANGER

Sweet sausage sautéed in honey and Dijon mustard 12

## Salads

**Add: Chicken +5 | Flat Iron Steak + 11 | Crab +8 | Grilled Salmon +12  
Yellowfin Tuna +12 | Jumbo Lump Crab +14 | Jumbo Lump Crab Cake +16**

Blacken any protein

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

### PITTSBURGH STEAK SALAD

Juicy slices of grilled steak over fresh greens with sliced tomatoes, cucumbers, shredded carrots, cheddar jack cheese and our house-made French fries with your choice of dressing 18

### CAESAR SALAD

Crisp romaine lettuce, croutons and parmesan cheese tossed in our house-made Caesar dressing 10

### NUTS & BERRIES SALAD

Mixed greens with fresh mixed berries topped with slivered almonds, candied walnuts and feta cheese. Served with our vidalia onion poppyseed dressing 14

### CHOPPED SALAD

Chopped greens, turkey, Swiss cheese, artichoke hearts, bell peppers, red onions, black olives, shredded carrots, diced tomatoes and shredded parmesan cheese with your choice of dressing 14

### COLD GRANNY SALAD

Granny smith apples, dried cranberries, raisins, chopped pecans and crumbled blue cheese finished with a rose glaze. Served with apple vinaigrette 14

### RED BEET SALAD

Spring mix, red beets and candied pecans topped with feta cheese crumbles and your choice of dressing 12

### NUTTY THAI SALAD

Shredded cabbage, carrots, red peppers, julienned snap peas, scallions, chopped peanuts over spring mix and romaine and served with a Thai peanut dressing 16

## Chili & Soup

### CHIEF CHILI'S CHILI

A Flinchy's house specialty Cup 6 | Bowl 8

### FRENCH ONION

Crock 8

### SEAFOOD SOUP

Cup 6 | Bowl 8



**New Menu Item**



**Gluten Free**



**Vegetarian**

**We are no longer accepting AAA**

\*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, Mashed Potatoes, or Baked Potato

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

## FILET MIGNON

8 oz choice center cut beef tenderloin MKT

## NEW YORK STRIP

12 oz center cut choice NY strip 32

## SIRLOIN FILET

6 oz portion 26

## SEAFOOD SKEWERS

Skewers of jumbo shrimp and scallops  
Lunch (One) 22 | Dinner (Two) 34

## HOT ROCK SAMPLER SKEWERS

Skewers with filet, pork sirloin, jumbo shrimp, and scallops. Lunch (One) 23 | Dinner (Two) 34

## FETA PORTABELLA

Portabella mushroom topped with feta cheese crumbles and served with balsamic vinaigrette 16

## SURF AND TURF

Warm water lobster tail and an 8 oz choice center cut beef tenderloin MKT

# Sandwiches

Served with Homemade Chips or Coleslaw

Upgrade: French Fries + 2 | Sweet Potato Fries + 2 | Onion Rings + 3  
Substitute Cauliflower Tortilla + 3

## FISH ‘N CHIPS

Crispy jumbo beer battered haddock filet served with French fries 16

## HAM AND SWISS PANINI

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

## WHAT THE WECK

A Buffalo NY favorite: roast beef drenched in au jus on a brioche bun topped with kosher salt, Caraway seeds and a horseradish cream sauce. Served with a side of au jus 14

## FRENCH DIP

Shaved top round with sauteed mushrooms, onions and provolone cheese on a fresh toasted sub roll 14

Add: Jalapeño and Mayo + 1

## ITALIAN PANINI

Ham, salami, capicola, provolone, tomato and roasted garlic parmesan on a buttered ciabatta roll 15

## GREAT HOGS OF FIRE

Pulled pork tossed in a spicy Korean sauce and topped with spicy slaw on a brioche bun 14

## 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, coleslaw and house-made mac and cheese on a toasted brioche bun 16

## PHILLY’S ‘SHROOMIN’

Sautéed portobello mushrooms, onions and red peppers topped with marinara and finished with provolone cheese on a toasted baguette 14

## TUNA MELT

Albacore tuna salad with melted cheddar cheese on grilled focaccia 11

## CRAB CAKE SANDWICH

Our famous house-made crab cake topped with lettuce, tomato and onion on a toasted brioche bun served with a side of cocktail or tartar sauce Market Price

## CHICK JAGGER

Grilled chicken breast, beer cheese and bacon topped with pickled jalapenos and fried onion straws on a brioche bun 15

# Pasta

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

## GOURD OF THE RINGS

Cheese ravioli served in a pumpkin spice cream sauce with sausage and sage. Finished with parmesan cheese and crushed pistachios 22

## MARYLAND CRAB PASTA

Sautéed jumbo lump crab, tomatoes, and mushrooms tossed in an Old Bay cream sauce over penne pasta 28

## BAKED SPAGHETTI

Layers of baked angel hair pasta, meat sauce and cheese 16

## BAKED ZITI

Baked in our house made meat sauce, ricotta cheese and smothered in mozzarella cheese 18

## SEAFOOD LINGUINE

Shrimp and scallops tossed with fresh tomatoes and spinach in a cream sauce 30

# Burgers

Served with Homemade Chips or Coleslaw

Upgrade: French Fries + 2 | Sweet Potato Fries + 2 | Onion Rings + 3

Add: Mushrooms | Sautéed Onions | Bacon

Feta Cheese | Blue Cheese | Fried Egg + 1

## FLINCHBURGER

Juicy 8 oz Certified Angus Beef® burger grilled to your liking topped with your choice of cheese 13

## CHESAPEAKE BURGER

Juicy 8 oz Certified Angus Beef® burger grilled to your liking and topped with a broiled jumbo lump crab cake and your choice of cheese 20

## HARLEY BURGER

Juicy 8 oz Certified Angus Beef® burger combined with freshly chopped onions, seasoned with a special blend of house spices layered with crispy bacon and your choice of cheese 14

## IMPOSSIBLE BURGER

Plant-based burger topped with garlic aioli, mixed greens, sautéed onions and mushrooms and Swiss cheese 16

# Entrees

Served with your choice of two sides:

Garden Salad, Fresh Vegetables, Pasta Marinara, Cole Slaw, Mashed Potatoes, or Baked Potato

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

## FLINCHY’S CRAB CAKES

Two crab cakes made with jumbo lump crabmeat and zero fillers broiled and served with a side of Old Bay aioli MKT

## THE GREEK CHICK

Grilled chicken breast done in a white wine lemon butter sauce with sundried tomatoes, black olives, feta cheese, spinach and basil 24

## CHICKEN PICCATA

Chicken breast sautéed in a lemon caper sauce and sprinkled with fresh parsley 22

## MONZU MARSALA

Sautéed chicken breast in a marsala wine sauce reduction with mushrooms 25

## SHORT RIBS

Boneless short ribs slow-cooked and finished with a red wine gravy 25

## BLACKENED SALMON

Salmon filet blackened and topped with fresh mango salsa 23

## BUBBA BOWL

Cauliflower rice risotto base topped with roasted brussel sprouts, sweet potatoes and onions, spinach, dried cranberries, sliced almonds and sprinkled with feta cheese. Finished with a drizzle of apple vinaigrette 18

## NO SIDES

We suggest adding Blackened Salmon or Chicken



New Menu Item



Gluten Free



Vegetarian

An automatic 20% gratuity will be added to groups of six or more. We are no longer accepting AAA We will not split checks for parties larger than eight to ensure consistent service and an excellent experience for all.

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