



Home of The Hot Rock

Shareables

BURNT END BANGERS

Jalapeno cheddar brisket sausages and brisket smoked burnt ends served with brew pub mustard 14

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 Gluten Free 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 High Road beer cheese sauce 9

SLOPPY (BRO'S) JOES

Traditional Sloppy Joes (3) on potato roll sliders 12

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

TUNA POKE BITES

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

STEAMED SHRIMP

1lb 20 • 1/2 lb 11

STUFFED SHRIMP

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

CRAB CEVICHE TOSTADAS

Diced tomatoes, onions, cilantro, avocado, jumbo lump crab meat and citrus juices served on a crispy corn tortilla 16

SQUEAKY CHEESE

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

CHICKIE PEA FLATBREAD

Hummus spread, sundried tomatoes, Kalamata olives, red onions and spinach finished with feta cheese crumbles 14

MAC DADDY

Tortillas (2) covered in ground beef with American cheese, Daddy Mac sauce, lettuce, tomatoes and pickles 12
Substitute Impossible Meat + 4

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 MKT **Add: Ranch or Blue Cheese and Celery + 1.50**

NEW! The Weekender: House made BBQ seasoning drizzled with sweet heat sauce

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 |

Dry Rubs: Asian | Old Bay | Pineapple Express | Maple Bourbon | Maui Wowi | Greek Freak |

FLYING PIGS

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

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

SUPER SLOPPY FRIES

Fries loaded with Sloppy Joe meat, shredded Cooper Sharp cheese and fried onion straws 14

POUTINE FRIES

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

STEAMED CLAMS

Finished in a white wine sauce and served with garlic bread 12

FRIED CAULIFLOWER

Flash fried and tossed in sweet chili and toasted pistachios 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 +1

Dressings: Citrus 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

INSALATA CAPRESE

Beefsteak tomatoes, fresh mozzarella cheese, fresh garlic and basil finished with a balsamic drizzle 14

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 crumbles with our vidalia onion poppyseed dressing 14

EASTSIDE COBB

Romaine, mixed greens, hard-boiled egg, corn, blue cheese crumbles, bacon, tomato and avocado with your choice of dressing 14

RED BEET SALAD

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

GONE COASTAL

Mixed greens topped with fried coconut shrimp (4), mango, toasted coconut and goat cheese with a citrus dressing 20

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

BEAN DIESEL

White cannellini beans, sundried tomatoes, diced red onion, salami, cucumber, tomatoes and romaine lettuce tossed with basil, oregano, olive oil and fresh lemon juice served under burrata cheese with crostinis 15

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

Hot Rocks

All served with choice of two complementary sides:

Garden Salad, Fresh Vegetables,
Pasta Marinara or Coleslaw

Mashed Potatoes or Baked Potato (available after 4pm)

Upgrade: French Fries + 2 | Sweet Potato Fries + 2
Caesar Salad + 3 | Mac and Cheese + 3 | Broccoli + 3
Onion Rings + 3 | Asparagus + 5

Cauliflower Rice Risotto + 5 | Quinoa Brown Rice Blend + 5

FILET MIGNON

8 oz choice center cut beef tenderloin MKT

NEW YORK STRIP

12 oz center cut choice NY strip 32

SIRLOIN FILET

8 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

Upgrade to Gluten Free Wrap + 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

THE MANSTER

Turkey, portobello, mushrooms and roasted red peppers
on a toasted hoagie roll finished with melted provolone cheese 14

FRENCH DIP

Shaved top round with sauteed mushrooms, onions and provolone cheese
on a toasted hoagie roll 14 Upgrade to a Hudson Seeded Hoagie Roll +2
Add: Sautéed Jalapeño and Mayo + 1

HIP HOG PANINI

Turkey, maple bacon jam and smoked gouda cheese on a toasted ciabatta roll 14

ITALIAN PANINI

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

THE SCHMITTER

Cotto salami, steak, fried onions, grilled tomatoes, American cheese
and special sauce on a kaiser roll 14

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

PHILLY PHILLY

Hand shaved ribeye steak meat, melted Cooper Sharp cheese,
caramelized onions and light mayo on a toasted Hudson seeded
hoagie roll served with fries 18

Add: Sautéed Jalapeños + 1 | Add: Side of Au Jus + 1

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 MKT

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

LIMONE CARTEL

Gemelli, ricotta, lemon, olive oil, garlic, asparagus and parmesan cheese 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 grilled to your liking
topped with smoked Gouda cheese, balsamic onion jam,
and bacon 14

SMOKIN'

Juicy 8 oz Certified Angus Beef® burger topped with
smoked gouda cheese, maple bacon jam and crispy bacon slices 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 or Cole Slaw.

Mashed Potatoes or Baked Potato (Available after 4pm)

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

CORDON ROYALE

Semi-boneless roasted half chicken served in a mustard cream
Swiss cheese sauce finished with crispy prosciutto 24

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

THE GREEK CHICK

Semi-boneless half chicken done in a white wine lemon butter sauce
with sundried tomatoes, black olives, feta cheese, spinach and basil 24

BUBBA BOWL

Quinoa rice blend base topped with roasted brussel sprouts, onions,
spinach, dried cranberries, sliced almonds and feta cheese crumbles
finished with a citrus vinaigrette 20 NO SIDES

We suggest adding Blackened Chicken or Salmon

 **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.

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