



Home of The Hot Rock

Snack Attack

BURNT END BANGERS

Jalapeño 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 | Philly Philly Style +9 | Upgrade to a Gluten Free Tortilla + 3**

WAFFLE WHISPER

Chef Julio's chicken and waffles! Warm belgium sugared waffles finished with a dollop of butter and hot honey. Topped with crispy fried chicken 15

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 14

SHELL SHACK

Little neck clams done in a garlic white wine sauce 14

SOFT PRETZEL STICKS WITH BEER CHEESE

Bavarian style pretzels served with High Road beer cheese sauce 9

MALAYSIAN SCALLOPS

Giant U-10 sea scallops sautéed in sake, prosciutto, scallions and Asian spices 24

POPPIN' POLENTA FRIES

Served with a side of marinara 12

TUNA POKE BITES

Sushi grade ahi tuna blackened, served on a bed of seaweed salad and garnished with sriracha aioli 18

CHEESE TO PLEASE

Lightly breaded burrata flash fried and served over house made bruschetta. Finished with a drizzle of balsamic glaze and pesto crostinis 16

COCONUT SHRIMP

Six jumbo coconut breaded shrimp served with a sweet and spicy Asian sauce 16

ZINGERS

Lightly breaded zucchini blossoms flash fried and served with a side of manzano apple pepper dipping sauce 14

STUFFED SHRIMP

Four large shrimp stuffed with jumbo lump crab meat and baked to perfection 22

MUSSEL MANIA

Sautéed in our house made marinara sauce 14

SQUEAKY CHEESE

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

PEAL & PARTY

Easy peel shrimp. 1/2 LB 11 | LB 20

CHICKEN FINGERS AND FRIES

Your choice of honey mustard or BBQ sauce 12 **Make them Buffalo Style + .50**

BANGIN' SHRIMP

Tempura battered shrimp tossed in our bangin' sauce 15

FRIED CAULIFLOWER

Flash fried and tossed in sweet chili and toasted pistachios 12

PRAWN STAR TACOS

Tempura battered shrimp tossed in our bangin' sauce. Served with lettuce and pico de gallo. Finished with a spicy cream sauce in corn tortillas 16 **Substitute to flour tortillas for no additional charge**

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

THE CRUNCHY CRAB

Lump crab ceviche on a corn tortilla tostado. Served with avocado and fresh citrus juice 18

FLINCHY'S 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 Melttdown • Mango Habanero • Hot • Mild • Garlic •

BBQ • Garlic and Herb • Honey Mustard • Asian

Dry Rubs: Old Bay • Java Buzz • Maui Wowi • Greek Freak •

The Maverick - Old bay and Honey

FLINCHY'S GLUTEN FREE BONELESS WINGS 10 wings 14

PIG OUT

Pulled pork BBQ served on hawaiian slider buns with house made slaw and cheddar cheese 12

SEAFOOD FONDUE

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

BELLY LAUGHS

Creamy mac and cheese topped with pulled pork BBQ. Topped with crispy onion straws 16

POTATO SKINS

Loaded with cheddar cheese, bacon and scallions and served with a side of sour cream 12

MANGO TANGO TACOS

Blackened Mahi Mahi served with lettuce and mango salsa. Finished with a spicy cream sauce in corn tortillas 16

Substitute to flour tortillas for no additional charge

POUTINE FRIES

Fries smothered with Quebec-imported poutine gravy and fresh cheddar cheese curds 12 **Add Short Rib & Crispy Onion Straws + 6**

BRUSSEL SPROUTS

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

Garden of Eatin'

Add: Chicken +6 | Steak + 11 | Grilled Salmon +12 | Yellowfin Tuna +12 | Jumbo Lump Crab +16 | Jumbo Lump Crab Cake +16

Blacken any protein +1

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

EAST COAST COBB

Romaine, mixed greens, hard-boiled egg, corn, blue cheese crumbles, bacon, tomato and avocado with your choice of dressing 15

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 21

ROMAINE REVOLUTION

Grilled romaine heart topped with crushed croutons and shaved parmesan 12

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

SALAD OF CAPRI

Buffalo mozzarella topped with fresh basil and a garlic balsamic glaze drizzle 12

RED BEET SALAD

Spring mix, red beets and candied pecans topped with feta cheese crumbles and your choice of 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 16

CAESAR SALAD

Crisp romaine lettuce, croutons and parmesan cheese tossed in our house-made Caesar dressing 12

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 + 3 | Sweet Potato Fries + 3
Caesar Salad + 4 | Mac & Cheese + 5 | Broccoli + 4
Onion Rings + 3 | Asparagus + 6
Creamy Risotto + 7

FILET MIGNON

8 oz choice center cut beef tenderloin MKT

NEW YORK STRIP

12 oz center cut choice NY strip MKT

SIRLOIN FILET

8 oz portion 30

SEAFOOD SKEWERS

Skewers of jumbo shrimp and scallops
Lunch (One) 24 | 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 18

SURF AND TURF

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

Bread Winners

Served with Homemade Chips or Coleslaw

Upgrade: French Fries + 3 | Sweet Potato Fries + 3 | Onion Rings + 3
Upgrade to Gluten Free Wrap + 3

FISH 'N CHIPS

Crispy jumbo beer battered haddock fillet served with french fries 20

THE PHILLY FLAME

Our version of the buffalo chicken cheesesteak! shredded chicken tossed
in hot sauce, melted Cooper Sharp cheese, bleu cheese crumbles on a
toasted hoagie roll 16 Upgrade to a Hudson Seeded roll +3

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 sautéed mushrooms, onions and provolone cheese
on a toasted hoagie roll 14 Upgrade to a Hudson Seeded Roll +2
Add: Sautéed Jalapeño and Mayo + 1

PEACHY KEEN PANINI

Cooper Sharp cheese, sautéed onions, bacon and hot pepper peach sauce
on a buttered ciabatta roll 12

ITALIAN PANINI

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

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

Shaved ribeye and melted Cooper Sharp cheese, caramelized onions
and light mayo on a toasted Hudson seeded hoagie roll served with fries 20
Add: Sautéed Jalapeños + 1 | Add: Side of Au Jus + 1

TUNA MELT

Albacore tuna salad with melted cheddar cheese on grilled focaccia 13

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 jalapeños and fried onion straws on a brioche bun 15

Pastalavista

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

FRUTTI DI MARE RISOTTO

Sautéed clams, mussels, shrimp and lump crab over a bed of risotto
and finished in our house made marinara sauce 36

MARYLAND CRAB PASTA

Sautéed jumbo lump crab, tomatoes, and mushrooms tossed in
an Old Bay cream sauce over penne pasta 30

BAKED SPAGHETTI

Layers of baked angel hair pasta, meat sauce and cheese 18

PENNE ALLA VODKA

Served in a spicy rosa sauce with snow peas, prosciutto
and red pepper flakes 24

SEAFOOD LINGUINE

Shrimp and scallops tossed with fresh tomatoes and spinach
in a cream sauce 34

What's your Beef

Served with Homemade Chips or Coleslaw

Upgrade: French Fries + 3 | Sweet Potato Fries + 3 | Onion Rings + 3
Add: Mushrooms | Sautéed Onions | Bacon
Feta Cheese | Blue Cheese | Fried Egg + 1

BIG POPPA

Juicy 8 oz Certified Angus Beef® burger with cayenne pepper spice grilled
to your liking topped with cream cheese, bacon and crispy jalapenos 16

FLINCHBURGER

Juicy 8 oz Certified Angus Beef® burger grilled to your liking
topped with your choice of cheese 14

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 22

HARLEY BURGER

Juicy 8 oz Certified Angus Beef® combined with chopped onions,
seasoned with a special blend of house spices, cayenne pepper blend,
layered with crispy bacon and your choice of cheese 16

JAVA BUZZ BURGER

Java rubbed juicy 8 oz Certified Angus Beef® burger grilled to your liking
served with whiskey mayo, smoked cheddar and crispy onion straws 15

IMPOSSIBLE BURGER

Plant-based burger topped with garlic aioli, mixed greens,
sautéed onions and mushrooms and Swiss cheese 18

Fork it Over

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 + 3 | Sweet Potato Fries + 3 | Caesar Salad + 4
Mac & Cheese + 5 | Broccoli + 4 | Onion Rings + 3 | Asparagus + 6
Creamy Risotto + 7

MAMMA MIA

Pan seared chicken breast topped with fresh basil, cherry tomatoes and
buffalo mozzarella. Finished with a balsamic glaze 24

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

COTOLETTA MILANESE

Bone in pork chop lightly coated in bread crumbs and pan fried. Topped with
a fresh arugula, lemon and olive oil salad finished with shaved parmesan 30

SHORT RIBS

Boneless short ribs slow-cooked and finished with a red wine gravy 32

BLACKENED SALMON

Salmon fillet blackened and topped with fresh mango salsa 30

PEACH HAVEN

Fresh jumbo scallops sautéed in a hot pepper peach sauce.
Served over a bed of creamy risotto and asparagus 32 NO SIDES

BUBBA BOWL

Creamy risotto topped with roasted brussel sprouts, roasted butternut
squash, onions, spinach, dried cranberries, sliced almonds and feta
cheese crumbles finished with house dressing 22 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.