



Home of The Hot Rock

Snack Attack

BURNT END BANGERS

Jalapeño cheddar brisket sausages and brisket smoked burnt ends served with brew pub mustard 16

CHIPS-AHOY

Warmed house made potato chips, blue cheese dressing, balsamic glaze, green onion and blue cheese crumbles 11

PEEL & PARTY

Steamed large shrimp
Half pound - 12 | One pound - 20

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 + 7 | Chili + 3 | Crab + 8 Philly Philly Style +9 | 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 16

SOFT PRETZEL STICKS WITH BEER CHEESE

Bavarian style pretzels served with High Road beer cheese sauce 11

BALLER

Meatballs smothered in marinara and pesto topped with melted mozzarella cheese. Served with crostinis 16

CRUNCHY CRAB (2)

Jumbo Lump Crab, diced mango, tomato, onion and cilantro piled high on a crispy corn tostada. Finished with sliced avocado 18

MALAYSIAN SCALLOPS

U-14 sea scallops sautéed in sake, prosciutto, snow peas, Asian spices and garlic bread 24

TUNA POKE BITES

Sushi grade ahi tuna blackened, served on a bed of seaweed salad and garnished with sriracha aioli 20

COCONUT SHRIMP

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

SQUEAKY CHEESE

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

CHICKEN FINGERS AND FRIES

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

BELLY LAUGHS

Creamy mac and cheese topped with pulled pork BBQ. Finished with crispy fried onions 18

CLASSIC ROCKS

Crispy tater tots topped with shaved ribeye, Cooper Sharp cheese and caramelized onions 18

BANGIN' SHRIMP

Tempura battered shrimp tossed in our bangin' sauce 15

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 flour tortillas 16

RANGOON RHAPSODY

A blend of cream cheese, scallions, crab sensations and mozzarella cheese melted on a toasted baguette 16

MAC DADDY TACOS

Ground beef smashed onto tortillas served with American cheese, mac daddy sauce, lettuce, tomato and pickles 14

FLINCHY'S WINGS

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

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 • Asian

Dry Rubs: Old Bay • Java Buzz • Maui Wowi • Ranch • Slap Yo Mamma

The Maverick - Old bay and Honey

FLINCHY'S GLUTEN FREE BONELESS WINGS 10 wings 14

BUBBA GUMP (5)

Jumbo shrimp wrapped in bacon and finished in an Asian chili sauce topped with sesame seeds 18

POTATO SKINS

Loaded with cheddar cheese, bacon and scallions. Served with a side of sour cream 14

SWEET BABER'S

Quesadilla with sweet potatoes, black beans, cheddar jack cheese and drizzled with a chipotle aioli 14

POUTINE FRIES

Fries smothered with Quebec-imported poutine gravy and fresh cheddar cheese curds 12 **Add Short Rib & Crispy Fried Onions + 10**

BRUSSEL SPROUTS

Flash fried and topped with bacon, blue cheese crumbles and a balsamic drizzle 14

Garden of Eatin'

Add: Chicken +7 | Steak + 11 | Grilled Salmon +13 | 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

• **Upcharge for extra dressing and condiments**

PITTSBURGH STEAK SALAD

Juicy slices of grilled steak over fresh greens with sliced tomatoes, cucumbers, shredded carrots, cheddar jack cheese topped with french fries and your choice of dressing 21

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 15

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

ISLAND OF CAPRI

Beefsteak tomatoes, fresh mozzarella, basil, fresh garlic and olive oil finished with a balsamic reduction 14

CAESAR SALAD

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

RED BEET SALAD

Spring mix, red beets and candied pecans topped with feta cheese crumbles and your choice of dressing 15

CLUCK NORRIS

Mixed greens and chopped romaine, tomatoes, cucumbers, cheddar jack cheese and crispy fried chicken strips tossed in buffalo sauce topped with french fries and your choice of dressing 18

Chili & Soup

CHIEF CHILI'S CHILI

A Flinchy's house specialty Cup 7 | Bowl 9

FRENCH ONION

Crock 10

SEAFOOD SOUP

Cup 7 | Bowl 9

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

Tater Tots (can't be made Philly Philly style) + 4

Caesar Salad + 5 | Mac & Cheese + 5 | Broccoli + 5

Onion Rings + 3 | Quinoa Rice + 7

There will be a +5 upcharge to all hot rocks

requested to be prepared by the kitchen staff

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 32

SEAFOOD SKEWERS

Skewers of jumbo shrimp and scallops

Lunch (One) 26 | Dinner (Two) 36

HOT ROCK SAMPLER SKEWERS

Skewers with filet, pork sirloin, jumbo shrimp, and scallops. Lunch (One) 23 | Dinner (Two) 36

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

Upcharge for extra dressing and condiments

Upgrade: French Fries + 3 | Sweet Potato Fries + 3

Tater Tots (can't be made Philly Philly style) + 4 | Onion Rings + 3

Upgrade to Gluten Free Wrap + 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

CAPRESE 2.0

Beefsteak tomatoes, fresh mozzarella, grilled chicken breast and pesto on a buttered ciabatta roll 16

THE MANSTER

Turkey, portobello, mushrooms and roasted red peppers on a toasted hoagie roll finished with melted provolone cheese 15

POWER BALL PARM

Meatballs smothered in marinara sauce and mozzarella cheese served in a toasted hoagie roll 15

FRENCH DIP

Shaved top round with sautéed mushrooms, onions and provolone cheese on a toasted hoagie roll 15 Upgrade to a Hudson Seeded Roll +3 Add: Sautéed Jalapeño and Mayo + 1

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 14

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 crispy fried onion straws on a brioche bun 15

Pastalavista

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 30

BAKED SPAGHETTI

Layers of baked angel hair pasta, meat sauce and cheese 22

GREEN MACHINE

Penne pasta tossed in olive oil, pesto, broccoli, snow peas, carrots, yellow squash and red bell peppers. Finished with parmesan cheese 22

PENNE ALLA VODKA

Served in a spicy rosa sauce with snow peas, prosciutto and red pepper flakes 26

What's your Beef

Served with Homemade Chips or Coleslaw

Upcharge for extra dressing and condiments

Upgrade: French Fries + 3 | Sweet Potato Fries + 3

Tater Tots (can't be made Philly Philly style) + 4 | 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 15

ROYALE

11 Oaks Farm local 6oz Wagyu burger grilled to your liking with choice of cheese, lettuce, tomato and onion 20

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 23

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

MAGIC SHROOM

Marinated portobello topped with feta cheese, sautéed spinach and red peppers. Finished with a garlic cream sauce 15

Fork it Over

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

Tater Tots (can't be made Philly Philly style) + 4 | Caesar Salad + 5

Mac & Cheese + 5 | Broccoli + 5 | Onion Rings + 3 | Quinoa Rice + 7

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

SHORT RIBS

Boneless short ribs slow-cooked and finished with a red wine gravy 34

MOMMA MIA CHICKEN

Grilled chicken breast topped with marinated tomatoes and fresh mozzarella balls. Finished with olive oil, herbs and balsamic glaze 28

FISH 'N CHIPS

Crispy jumbo beer battered haddock fillet served with coleslaw and french fries 24

PICCATA DI POLLO

Sautéed chicken done in a lemon butter white wine sauce with capers 28

BLACKENED SALMON

Salmon fillet blackened and topped with fresh mango salsa 32

BUBBA BOWL

Quinoa rice topped with roasted brussel sprouts, roasted sweet potatoes, onions, spinach, dried cranberries, sliced almonds and feta cheese crumbles finished with maple apple cider vinaigrette 22 NO SIDES

We suggest adding Blackened Chicken or Salmon

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.

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

 New Menu Item  Gluten Friendly  Vegetarian | We are no longer accepting AAA