FLYING BOAT TAP ROOM



Welcome to the Flying Boat Tap Room. We are a Tapas based restaurant, meaning food comes out as prepared as everything is made fresh to order.

TAPAS

- CLAMS Garlic Herb Lemon Butter Sauce with Toast Points \$13.00
- MINI BLT WRAPS Bibb Lettuce, Bacon, Tomato with Garlic Aioli -\$10.00
- BRIE WRAPPED IN PHYLLO Served with Toast Point, Fresh Fruit, Honey \$12.00
- BAO BUNS Steam Buns, House Pulled Pork, Apple Pear Slaw, Sweet Soy Drizzle-\$12.00
- SHRIMP Lemon Herb Butter Sauce, Toast Points \$12.00
- MEATBALLS Chorizo, Angus Beef, Marinara, Parmesan, Basil, Toast Points \$10.00
- PULPO (OCTOPUS) With Roasted Potatoes \$16.00
- YEHASUA Grilled Cheese with Smoked Gouda, Prosciutto & Truffle Oil \$10.00
- **HUMMUS** House Hummus, Flat Bread \$8.50
- HOUSE MAC and CHEESE Cheddar and Goat Cheese \$8.00/Add Bacon or Ham \$1.50/ Smoked Pork from AI - \$2.50
- **SMOKED CHICKEN WINGS** Smoked Wings from our Smoker named Al \$14.00 / Sauces: Hot Garlic/Garlic Parmesan or Thai Chili
- MARTIN M130 CRAB CAKES House Crab Cakes, House Tarter \$16.00
- **SMOKED FISH DIP** Smoked White Fish from our Smoker named Al \$12.00

CHARCUTERIE BOARD

Our Charcuterie Boards are made fresh to order for you. Please allow up to 20 minutes. Includes Crackers, Breads, Mustard, Compotes and Fresh Honeycomb.

Any 2 Cheeses and 2 Meats - \$32.00

Any 3 Cheese and 3 Meats – \$42.00 Chef's Custom Selection - \$55.00

CHEESES		MEATS	
Aged Gouda	Manchego	Prosciutto	
Fontina	Brie	Capicola	
Grand Cru	Aged Cheddar	Salami	
Feta	Gouda	Serrano Ham	
Buttermilk Blue Cheese		Bresaola (Up Charge)	

CREATE YOUR SALAD

1 Person \$9.00 (4 Toppings), 2 Person \$17.00 (8 Toppings), 4 Person \$30.00

Pick Lettuce – Spring Mix, Spinach, Iceberg or Romain

Pick Dressing - Ranch, Blue Cheese, Caesar, Italian or Oil & Vinegar

Pick Toppings – Cheddar Cheese, Goat Cheese, Feta, Parmesan, Blue Cheese, Mozzarella, Nuts, Onions, Tomatoes, Sun Dried Tomatoes, Cucumbers, Carrots, Avocado, Ham, Bacon, Pepperoni and Egg

Add Protein - Chicken \$4 or Mahi \$5

HANDHELDS

Served with Roasted Potatoes or House Potato Salad or Add Side Salad - \$2.50

- JAMAICAN CLIPPER Jerk Chicken, Bell Peppers, Pineapple, Mozzarella \$13.00
- PBLT Pork Belly, Bacon, Lettuce, Tomato and Roasted Garlic Aioli \$13.00
- CHIOTLE VEGGIE BURGER Avocado Cream, Garlic Aioli, Apple Pear Slaw \$13.00
- PORK BELLY TACOS Pork Belly, Lettuce, Pico, Avocado \$12.00
- FISH SANDWICH Blackened Mahi, House Tarter, Lettuce, Tomato, Onion, Pickle \$14.00
- FISH TACO Blackened Mahi, Lettuce, Pico, Pineapple \$12.00
- BURGERS Angus Beef, Lettuce, Tomato, Onion and Pickle \$13.00

Add Toppings – Cheddar, Goat Cheese, Blue Cheese, Mozzarella, Bacon, Egg, Peppadews, Sundried Tomatoes, Jalapeños and Sautéed Onions - \$1.50 each

WOOD FIRED PIZZA

- HONOLULU BBQ, Mozzarella, Pineapple, Ham and Coconut Flakes \$14.00
- THE YARD Marinara, Mozzarella, Onion, Tomato, Olives, Bell Pepper and Basil \$14.00
- MARGARITA Marinara, Fresh Mozzarella and Basil \$13.00

- **JUANITA CABRA** Peppadew, Pepperoni and Goat Cheese (Juanita Peppers are Peppadews before pickled) \$14.00
- WHITE Pi Ricotta, Mozzarella and Feta \$13.00
- THE PESTO House Pesto, Chicken, Mozzarella and Goat Cheese \$14.00
- CREATE YOUR OWN \$11.00 Toppings \$1.50 \$2.50 Each (all pizzas come with mozzarella)

Pick 1: Marinara, Alfredo, Pesto, Ricotta or Pineapple BBQ

Toppings: Onions, Mushrooms, Pineapple, Bell Peppers, Kalamata Olives, Sundried Tomatoes, Tomatoes, Spinach, Peppadews, Pepperoni, Bacon, Pork Belly, Ham, Chicken, Sausage, Goat Cheese, Basil, Fresh Mozzarella, Jalapeños, Blue Cheese, Cheddar, Extra Mozzarella & Minced Garlic

DESSERTS

\$8.00 each or 2 for \$14.00

Key Lime Pie, Peanut Butter Pie, Apple Crisp Pie, Salted Caramel Cheesecake, Mud Pie, Pumpkin Cheesecake or Banana Foster Cheesecake

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.