

FRYING PAN BROOKLYN FOOD MENU

BAKED WINGS

7 pieces dry rub wing & drum, crunchy veg, house blue, mike's hot honey wing sauce, 14

TATER TOT-CHOS

crispy potato tator tots 'nacho style', bier cheese, spiced guacamole, pickled onions & fresno peppers, 10
add beef short rib +7

ROASTED SWEET POTATO

baked seasoned sweet potato wedges, cracked pepper & sea salt, garlic aioli dipping sauce, 9

SIGMUND'S SOFT PRETZEL

sigmund's original 5oz soft pretzel, creamy bier cheese, german mustard, 9
add everything bagel seasoning +1

ROASTED CAULIFLOWER

rosemary, thyme, paprika, & garlic, lightly tossed thai chili sauce, 9

FRYING PAN LOBSTER ROLL

chilled poached lobster, tarragon & chive mayo, lemon zest, sliced tomato, toasted split top roll, side of kettle chips, house coleslaw & mcclure's spicy pickle, 29

CONNECTICUT LOBSTER ROLL

warm poached lobster, tarragon & chive butter, old bay & lemon zest, toasted split top roll, side of kettle chips, house coleslaw & mcclure's spicy pickle, 29

LOBSTER GRILLED CHEESE

poached lobster, gruyère cheese & smoked cheddar, tarragon & chive mayo, tomato slice, toasted sourdough, side of kettle chips, house coleslaw & mcclure's spicy pickle, 30

FISH TACOS

3 x soft corn tortilla, seasoned cod, crema, avocado mousse, chili lime slaw, cilantro, pickled onions & fresno, 16

SHORT RIB TACOS

3 x soft corn tortilla, beef short rib, avocado mousse, chili lime slaw, cilantro, pickled onions & fresno, 17

SPICED SHRIMP BÁNH MÌ

roasted garlic seasoned shrimp, pickled red pepper, carrots & cucumber, cilantro, cayenne aioli, toasted ciabatta, side of kettle chips, 15

HEARTY GRILLED CHEESE

smoked cheddar & sharp cheddar, sliced tomato, caramelized onions, toasted sourdough, side of kettle chips & mcclure's spicy pickle, 13

SHORT RIB GRILLED CHEESE

house braised beef short rib au jus, melted gruyère & sharp cheddar, granny smith apple, caramelized onions, toasted sourdough, side of kettle chips & mcclure's spicy pickle, 18

VEGAN BRATWURST

plant protein beyond sausage, vegan pub bread, sauerkraut, german mustard, side of kettle chips & mcclure's spicy pickle, 11
add caramelized onions +1

SALMON BURGER

homemade salmon fillet patty contains: capers, dill, egg, peppers, breadcrumbs & lemon, topped with cucumber, tomato, lemon aioli & baby field greens, soft brioche bun, side of kettle chips & mcclure's spicy pickle, 18

MARKET SALAD

mixed baby greens, dried cranberry, shaved carrot, granny apple, smoked cheddar, pickled red onion, honey dijon vinaigrette, 11
salad adds:
avocado +3 roasted shrimp +9 lobster salad +14

CAESAR SALAD

mixed baby greens, parmesan, crouton, heirloom grape tomato, caesar dressing, 11
salad adds:
avocado +3 roasted shrimp +9 lobster salad +14

CLAM CHOWDER

creamy new england style: clams, potato, salt pork, mirepoix, oyster crackers, 12oz, 8

VEGAN CHILI

tomato, kidney beans, house spices, red & green pepper, side tortilla, 12oz, 7

LOADED CHILI

house chili with braised beef, smoked cheddar & crema, side tortilla, 16oz, 11

FRYING PAN BROOKLYN DRINK MENU

BEER

PLEASE SEE SIGN ABOVE BAR FOR DRAFT, CAN & BOTTLE SELECTIONS

WINE

6oz glass / bottle price

PINOT GRIGIO
della scalla- ita \$8 / \$28

SAUV BLANC
durand- fra \$9 / \$32

CHARDONNAY
a by acacia- cali \$8 / \$28

PROSECCO
i love you - ita \$10 / \$36

ROSÉ
the little sheep- fra \$9 / \$32

CABERNET
havenscourt- cali \$8 / \$28

PINOT NOIR
havenscourt- cali \$9 / \$32

MALBEC
aguaribay- arg \$10 / \$36

SOFT

BOYLAN SODA

16oz fountain soda, \$2.50
cola, diet cola, lemon, ginger,

HOT COFFEE

brooklyn roasters, 12oz, \$2.50

ICED COFFEE

brooklyn roasters, 16oz, \$3

BOTTLED WATER

flat / sparkling, \$2 / \$3

LEMONADE

house made, 16oz, \$3

HOT TEA

stash varieties, 12oz, \$2.50

ICED TEA

16oz, \$3

COCKTAILS

HONEYCOMB

rye whiskey, honey, ginger ale, orange juice, candied ginger, lemon wheel \$13

SPICY GRANNY

tequila, crisp lime, spicy serrano, apple cider, cinnamon & apple \$13

PINK MULE

citrus vodka, ginger beer, pomegranate juice, lemon & pomegranate seed \$13

MEZCALITA

smoky mezcal, pineapple, citrus, tajin dusted orange slice \$13

SUNSET SANGRIA

chilled wine, fresh seasonal fruits & berries, liqueur \$12

YA SUZE YA LOSE

van brunt white rye, suze, lillet rosé, orange bitter \$14

P.A.B

bombay gin, ume plum liqueur, citrus, grapefruit bitter \$14

IC DOUBLE MARTINI

tito's vodka, mr black cold brew coffee liqueur, cold coffee, coconut creme \$15

FRYING PAN MANHATTAN

old overholt rye whiskey, sweet & dry vermouth, regan's bitters, brandied cherry \$15

BLOSSOM COSMO

citrus vodka, passion fruit puree, orange, edible flower \$15

HAPPY HOUR

WEEKDAYS 4PM - 6PM

\$1 OFF DRAFT BEER

\$1 OFF WINE GLASS

FOOD SPECIALS

SHAREABLES

LOBSTER BAR

FRYING PAN FAVORITES

SOUPS & GREENS