

**BAKED WINGS**

7 pieces dry rub flats & drums, crunchy veg, house blue, house hot honey wing sauce, 14

**TATER TOT-CHOS**

crispy potato tator tots 'nacho style', beer cheese, spiced guacamole, pickled onions & fresno peppers, 20  
add beef short rib <sup>+7</sup>

**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 pub roll, side of kettle chips & crunchy slaw, 16

**PULLED PORK SAMMY**

braised pork shoulder, tangy bbq, gruyère, pickle chips, picnic style cole slaw, soft brioche bun, side of kettle chips & mcclure's spicy pickle, 16

**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 <sup>+1</sup>

**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

**CAESAR SALAD**

mixed greens, parmesan, sourdough crouton, heirloom grape tomato, house caesar, 11  
avocado <sup>+3</sup> roasted shrimp <sup>+9</sup> lobster salad <sup>+14</sup>

**MARKET SALAD**

mixed baby greens, dried cranberry, shaved carrot, granny apple, smoked cheddar, pickled red onion, house honey mustard vin, 11

**CLAM CHOWDER**

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

**HOUSE CHILI**

**VEGAN CHILI:** tomato, kidney beans, house chili spices, red & green pepper, side crispy tortilla chips, 12oz, 7

**LOADED CHILI:** chili with braised beef, smoked cheddar & crema, 11

**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 beer cheese, german mustard, 9  
add everything bagel seasoning <sup>+1</sup>

**ROASTED CAULIFLOWER**

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

**FRYING PAN BROOKLYN  
DRINK MENU****BEER**

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

6oz glass / bottle price

**PINOT GRIGIO**

della scalla - italy \$8 / \$28

**SAUV BLANC**

durand - france \$9 / \$32

**CHARDONNAY**

franciscan - cali \$8 / \$28

**PROSECCO**

i love you - italy \$10 / \$36

**ROSÉ**

natura - chile \$9 / \$32

**CABERNET**

havenscourt - cali \$8 / \$28

**PINOT NOIR**

havenscourt - cali \$9 / \$32

**MALBEC**

aguaribay - argentina \$10 / \$36

**WINE****COCKTAILS****HONEYCOMB**

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

**PINK MULE**

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

**BLACKJACK**

white rum, mr black coffee liqueur, coconut, iced coffee \$13

**RED WINE SANGRIA**

chilled red wine, orange liqueur, fresh juices, fruits & berries \$11

**CHUPACABRA**

tequila, spicy serrano & agave, crisp lime, prickly pear, sea salt \$14

**FRYING PAN MANHATTAN**

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

**EL VAQUERO**

smoky mezcal, pineapple, citrus, tajin float \$15

**BLOOD ORANGE COSMO**

citrus vodka, blood orange puree, orange liqueur, dried orange \$15

**HOT TODDY**

whiskey, tea, honey, demerrara, lemon, clove, anise, cinnamon, ginger, bitters \$12

**SOFT****BOYLAN SODA**

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

**ICED COFFEE**

high test, 16oz, \$3

**BOTTLED WATER**

flat / sparkling, \$2 / \$3

**LEMONADE**

house made, 16oz, \$3

**HOT TEA**

stash varieties, 12oz, \$2.50  
english brkfst, peppermint, chamomile

**ICED TEA**

16oz, \$3

**HAPPY HOUR**

WEEKDAYS 4PM - 6PM

\$1 OFF DRAFT BEER

\$1 OFF WINE GLASS