

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, 10
add beef short rib ⁺⁷

**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 ⁺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

CAESAR SALAD

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

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, add everything bagel seasoning ⁺¹

ROASTED CAULIFLOWER

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

**FRYING PAN BROOKLYN
DRINK MENU**

WINE BEER

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

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 SODA16oz 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 \$14

MEZCALITA

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

WINTER SANGRIA

chilled red wine, brandy, citrus peel, clove, cinnamon \$12

MISS SWIZZLE

don q cristal rum, agave, citrus, mint, cranberry \$13

FRYING PAN MANHATTAN

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

MULLED WINE

warm red wine, brandy, citrus peel, clove, cinnamon \$11

SPIKED CIDER

dark rum, fresh hot apple cider, cinnamon \$11

HAPPY HOUR

WEEKDAYS 4PM - 6PM

\$1 OFF DRAFT BEER

\$1 OFF WINE GLASS