

FLANAGAN'S 2025 RESTAURANT WEEK MENU



STARTERS

FLANAGAN'S FAMOUS CHOWDER

With Sherry Peppers & Gosling'sTM Black
Rum

LOCAL MIXED GREEN SALAD

Fresh Greens, Cherry Tomatoes, Peppers, Cucumber & Choice
Of Dressing.

ENTREES

FISHERMAN'S CATCH OF THE DAY

Blackened Fish With Peas & Rice & Glazed Local Carrots.

BRAISED LAMB SHANK

Slow Cooked Shank Served With Creamy Mash & Vegetable
Medley

HALF ROAST JERK CHICKEN

With Creamy Mash & Vegetable Medley

VEGETABLE COCONUT CURRY

Carrot, Squash, Spinach & Chickpea, Cooked In A Creamy Curry. Served
With Rice & Poppadum.

DESSERT

GOSLING'STM INFUSED CREME BRULEE

Rum Infused Custard With Caramelized Sugar

HOMEMADE BREAD & BUTTER PUDDING

With Warm Caramel Custard

A 17% Service Charge Will Be Added For Your Convenience

2 COURSE LUNCH FOR \$35

3 COURSE DINNER FOR \$49

