

FLANAGAN'S 2024 RESTAURANT WEEK DINNER MENU

3 COURSE FOR \$49

APPETIZERS

BERMY ROCKFISH BITES

Cajun Battered Medium Spiced, Served With A
Fresh Tropical Salsa

BERMUDA ONION TART

Golden Brown Caramelized Onions Baked In A
Pastry Shell

GOSLINGS GOLD RIBS

Pork Ribs Soaked Overnight With Local Rum & Spices
Cooked On Our BBQ Grill

MAINS

GRILLED ROCKFISH

6oz Fresh Local Catch Served With Buttered Corn
Kernels, Tomato Mango Salsa & Broccoli

VEGETABLE OR PORK PAELLA

Grilled Local Seasonal Vegetables, Herbs, Arborio
Rice, Wine

OR

Local Farm Sausages, Pork Trimmings, Seasonal
Vegetables, Herbs, Arborio Rice & Wine

DESSERTS

COCONUT & MANGO SORBET

VANILLA CHEESECAKE

Miniature Cheesecake Served With Fresh Berries &
Whipped Cream

A 17% Service Charge Will Be Added For Your
Convenience

