

CHOWDERS

ADD Red Crab \$5 | Grilled Shrimp \$4 | Bacon \$2 | Cheese \$1

CAJUN CHOWDER

CUP \$6 | BOWL \$7 | BREAD BOWL \$9

CLAM CHOWDER

CUP \$6 | BOWL \$7 | BREAD BOWL \$9

APPS

FISH TACOS TEMPURA FRIED PACIFIC COD ON FLOUR TORTILLAS, TOPPED WITH SHREDDED CABBAGE, PICO DE GALLO, AND SPICY CHIPOTLE CREAM. \$15. Available grilled.

FRIED CHICKEN TENDERS 100% BREAST MEAT WITH COUNTRY STYLE BREADING SERVED WITH RANCH DRESSING. \$14

NACHOS HOMEMADE TORTILLA CHIPS, BLACK BEANS, CHEESE, ROASTED CORN, JALAPEÑOS, PICO DE GALLO, SOUR CREAM, BLACK OLIVES, AND GUACAMOLE. \$10
Add ground beef or grilled chicken for \$3

SHRIMP COCKTAIL JUMBO PRAWNS, WHITE SHRIMP, AND CELERY SERVED WITH CLASSIC COCKTAIL SAUCE. \$14

ASIAN SHRIMP TACOS RICE NOODLE ENCRUSTED SHRIMP, ASIAN COLESLAW, CILANTRO, SCALLIONS, SPICY MAYO, AND EEL SAUCE ON CORN TORTILLAS. \$13

STEAMERS LITTLENECK CLAMS, WHITE WINE BUTTER SAUCE, SMOKED RED BELL PEPPERS, PARMESAN CHEESE, AND GARLIC PARMESAN CIABATTA. \$16

AHI TUNA POKE SUSHI GRADE AHI TUNA, GREEN ONION, RED ONION, AVOCADO, SEAWEED SALAD, PICKLED GINGER, WASABI, SESAME SEEDS, SPROUTS, AND POKE DRESSING WITH STICKY RICE AND HOMEMADE TORTILLA CHIPS. \$16

SALADS

ADD Chicken \$4 | Grilled Shrimp \$4 | Tofu \$4 | Red Crab \$5 | Brisket \$6 | Smoked or Grilled Salmon \$6

SEAFOOD COBB MIXED GREENS, RED CRAB, SHRIMP, CHEESE MIX, AVOCADO, TOMATO, ONION, EGG, BACON, BLUE CHEESE CRUMBLES, TOSSED IN OLD BAY RANCH. \$18

SPINACH MUSHROOMS, GRAPE TOMATOES, PECANS, SLICED EGG, APPLEWOOD SMOKED BACON, RED ONION, TOSSED IN BACON SHALLOT VINAIGRETTE \$11

SUPERFOOD SALAD SMOKED TOFU, MIXED SWEET GREENS, RED BEETS, HEMP SEEDS, MANGO, CUCUMBER, GRAPE TOMATOES, TOSSED IN CITRUS VINAIGRETTE. \$14

SMOKED SALMON KALE, BABY SPINACH, GOAT CHEESE, TOMATO, RED ONION, CUCUMBER, CAPERS, TOSSED IN POPPY SEED DRESSING. \$18

CLASSIC CAESAR CHOPPED ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE, COUNTRY STYLE CROUTONS, TOSSED IN CLASSIC CAESAR DRESSING. \$9

SANDWICHES

Served with Seasoned Steak Fries, Side Salad, or Coleslaw.
Substitute Clam or Cajun Chowder for \$2 or Onion Rings for \$3.

SMOKED CHICKEN SANDWICH SMOKED CHICKEN, HOUSE CURED PICKLES, WHITE ONION, AND BBQ SAUCE ON A BRIOCHE BUN. \$13

FRIED CHICKEN SANDWICH FRIED CHICKEN TENDERS, PEPPER JACK CHEESE, SLICED TOMATO, AND CHIPOTLE COLESLAW ON SOURDOUGH. \$13

PULLED PORK SANDWICH SMOKED PULLED PORK, BBQ SAUCE, AND COLESLAW ON A HOAGIE ROLL. \$13

BRISKET DIP SMOKED BEEF BRISKET, CARAMELIZED ONIONS, AND SWISS CHEESE ON A HOAGIE ROLL WITH AU JUS DIP. \$15

CAJUN CRAB & SHRIMP MELT RED CRAB, SHRIMP, SLICED TOMATO, AVOCADO, AND SWISS CHEESE ON TOASTED SOURDOUGH. \$15

CHIPOTLE CHICKEN WRAP GRILLED CHICKEN, MIXED GREENS, ROASTED CORN, BLACK BEANS, PICO DE GALLO, AVOCADO, CHEESE MIX, AND CHIPOTLE CREAM. WRAPPED IN A FLOUR TORTILLA. \$13

CHIPS

Served with Seasoned Steak Fries, Side Salad, or Coleslaw.
Substitute Clam or Cajun Chowder for \$2 or Onion Rings for \$3.

SHRIMP N CHIPS TEMPURA BATTERED PRAWNS SERVED WITH COCKTAIL SAUCE, TARTAR SAUCE, AND LEMON. \$15
Available coconut breaded.

CLASSIC FISH N CHIPS BRITISH PUB STYLE BEER BATTERED PACIFIC COD SERVED WITH COCKTAIL SAUCE, TARTAR SAUCE, AND LEMON. \$16 Available grilled.

CALAMARI N CHIPS CRISPY CORN MEAL CALAMARI TUBES AND TENTACLES SERVED WITH COCKTAIL SAUCE, TARTAR SAUCE, AND LEMON. \$15

BURGERS

Served with Seasoned Steak Fries, Side Salad, or Coleslaw.
Substitute Clam or Cajun Chowder for \$2 or Onion Rings for \$3.

AMERICAN CLASSIC BURGER AMERICAN CHEESE, DICED WHITE ONION, DILL PICKLE, THOUSAND ISLAND DRESSING, AND SHREDDED ICEBERG LETTUCE ON A BRIOCHE BUN. \$11

WESTERN STEAKHOUSE BURGER CHEDDAR CHEESE, ONION RINGS, BACON, AND BBQ SAUCE ON A BRIOCHE BUN. \$13

Our burgers are 1/3lb. Certified Angus Beef® 100% ground chuck and cooked to medium. Substitute Beyond Burger™ patty for \$2. Add extra beef patty for \$2.

MAINS

CAJUN SALMON 8OZ. BLACKENED CHILEAN SALMON FILLET, STICKY WHITE RICE, SEASONAL VEGGIES, AND MANGO SALSA. \$23

CARIBBEAN SHRIMP COCONUT BATTERED FRIED SHRIMP, STICKY RICE, MANGO SALSA, SEASONAL VEGGIES, AND THAI SWEET CHILI DRESSING. \$17

SHRIMP SCAMPI PASTA SAUTÉED SHRIMP TOSSED WITH PARMESAN CHEESE, LINGUINI, AND GARLIC WHITE WINE BUTTER LEMON SAUCE. SERVED WITH GARLIC PARMESAN CIABATTA. \$19

JAMBALAYA ANDOUILLE SAUSAGE, SEASONED CHICKEN, SHRIMP, ONIONS, BELL PEPPER, CELERY, GREEN ONION, AND RICE. SERVED WITH GARLIC PARMESAN CIABATTA. \$19

CARNITAS MAC N CHEESE PORK CARNITAS, SMOKED GREEN CHILES, PICO DE GALLO, THREE CHEESE SAUCE, PANKO BREAD CRUMBS, AND ELBOW MARCONI PASTA. SERVED WITH GARLIC PARMESAN CIABATTA. \$16

KIDS MENU \$8

Kids 12 and under. Served with Seasoned Steak Fries or Side Salad.

1/4LB BURGER
ANGUS BEEF PATTY WITH YOUR CHOICE OF CHEESE

MINI CORN DOGS
BITE-SIZE CHICKEN FRANKS DIPPED IN CRUNCHY BATTER

FISH N CHIPS
TEMPURA BATTERED COD, TARTAR SAUCE, AND LEMON

MAC N CHEESE
CLASSIC ELBOW MACARONI WITH CHEDDAR CHEESE SAUCE

SHRIMP N CHIPS
TEMPURA BATTERED SHRIMP, TARTAR SAUCE, AND LEMON

GRILLED CHEESE
MELTED CHEDDAR CHEESE ON GRILLED SOURDOUGH

CHICKEN TENDERS
ALL BREAST CHICKEN STRIPS BREADED AND FRIED SERVED WITH RANCH

MINI QUESADILLA
FLOUR TORTILLA, JACK AND CHEDDAR CHEESE

ADD

BACON \$2
AVOCADO \$1.50
CHEESE..... \$1
GRILLED ONIONS \$1
SOUR CREAM \$1
GUACAMOLE..... \$1.50

SIDES

ONION RINGS\$8
COLESLAW\$3
SIDE SALAD.....\$4
ALMOND GREEN BEANS.....\$4
SEASONED STEAK FRIES.....\$5
GARLIC PARMESAN STEAK FRIES.....\$6
GARLIC PARMESAN CIABATTA.....\$3

SODAS

PEPSI, DIET PEPSI, SIERRA MIST, LEMONAID, DR. PEPPER, MUG ROOT BEER, ORANGE CRUSH
REGULAR \$2.95 KIDS \$2

SPECIALTY COCKTAILS \$9

FLAGSHIP MAI TAI CRUZAN PLATINUM RUM, MYERS'S DARK RUM, HOUSE MAI TAI MIX

PAINKILLER MYERS'S DARK RUM, CREAM OF COCONUT, PINEAPPLE JUICE, ORANGE JUICE, NUTMEG

COCONUT MOJITO MYERS'S PLATINUM RUM, CREAM OF COCONUT, MINT, LIME JUICE, SIMPLE SYRUP, GINGER ALE

JALAPEÑO MARGARITA JALAPEÑO INFUSED JOSE CUERVO PLATINUM, TRIPLE SEC, HOUSE MARGARITA MIX, TAJIN RIM Add strawberry, mango or pineapple for \$1

CAJUN BLOODY MARY ABSOLUT PEPPAR, HOUSE BLOODY MARY MIX, OLIVE, ONION, PICKLED GREEN BEAN, LIME, CAJUN RIM

FROZEN COCKTAILS

PINA COLADA MYER'S PLATINUM RUM, PINEAPPLE JUICE, CREAM OF COCONUT Add strawberry for \$1

BLUE HAWAIIAN OCEAN VODKA, BLUE CURACAO, CREAM OF COCONUT, PINEAPPLE JUICE

DRAFT BEER

805.....\$6
ALASKAN AMBER.....\$6
BLUE MOON.....\$6
BUD LIGHT.....\$5
COORS LIGHT.....\$5
LUPONIC DISTORTION.....\$7
MODELO.....\$6
NEGRA MODELO.....\$6
PACIFICO.....\$6
SCULPIN IPA.....\$7
SIERRA NEVADA.....\$6
SWAMI IPA.....\$7

BOTTLE BEER

ANGRY ORCHARD.....\$5
BUD LIGHT.....\$4
BUDWEISER.....\$4
COORS LIGHT.....\$4
COORS ORIGINAL.....\$4
CORONA.....\$5
HEINEKEN.....\$5
MICHELOB ULTRA.....\$4
MILLER LITE.....\$4
O'DOULS AMBER.....\$4

WHITE WINE

	GLASS	25OZ. CARAFE
HAHN CHARDONNAY (Central Coast)	\$7	\$26
TIAMO PINOT GRIGIO (Italy)	\$7	\$26
SEA PEARL SAUVIGNON BLANC (New Zealand)	\$7	\$26

RED WINE

IMAGERY PINOT NOIR (California)	\$9	\$34
HAHN GSM RED BLEND (Central Coast)	\$9	\$34
HAYES RANCH CABERNET (California)	\$9	\$34

Please visit our other locations!

Ventana Grill

OYSTER LOFT

WOOLY'S

CUSTOM HOUSE

Mr. Rick's

mission PIZZA

GIFT CARDS AVAILABLE AT
OCHGROUPCARES.COM

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(805) 295-5502

PISMOFLAGSHIP.COM

Flagship
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HAPPY HOUR
\$2 OFF APPS, CHOWDERS,
DRAFT BEER, AND WINE
\$3 MAI TAI AND PINA COLADA
3:00PM-6:00PM DAILY

SATURDAY
PARKING LOT BBQ
11:00AM-6:00PM

