

# 82 Queen

## STARTERS

SHE CRAB SOUP

6...cup | 9...bowl

CHEF'S SOUP DU JOUR

6...cup | 8...bowl

FRIED GREEN TOMATOES 11

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

SOUTHERN PICKINS' 16

Tasso Crusted Pimento Cheese, Bacon-Bourbon Rillette  
BBQ Bacon Deviled Eggs, Toasted Pita, Creole Mustard  
Bread & Butter Pickled Vegetables

CAROLINA CRAB CAKE 13

Sweet Pepper Cream, Lemon Aioli, Chives

BROWN SUGAR-CURED PORK BELLY 13

Grilled Polenta, Tomato & Smoked Jalapeño Demi Glace, Crispy Onions\*

BARBEQUE SHRIMP & GRITS 12

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon  
Cheddar Cheese, Scallions

SHE CRAB BEIGNETS 13

Sherry Aioli, Baby Arugula

FRIED OYSTERS 13

Pimento Mac & Cheese, Smokey Horseradish BBQ\*

SOUTHERN TOMATO PIE 12

Cheddar, Mozzarella, Applewood Smoked Bacon, Scallions

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## SALADS

QUEEN'S SALAD 9

Assorted Lettuce, Grape Tomatoes, Cucumbers, Carrots, Green Onions  
Sweet Corn, Field Peas, Applewood Bacon, Buttermilk-Herb Dressing

ROASTED BEET SALAD 10

Red & Gold Beets, Baby Spinach, Candied Pecans  
Goat Cheese, Olive Oil, White Balsamic

CAESAR SALAD 9

Romaine, Shaved Parmesan, Garlic-Herb Croutons, Creamy Caesar Dressing

TO HELP US ENHANCE YOUR DINING EXPERIENCE, PLEASE REFRAIN FROM ANY MENU SUBSTITUTIONS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
PLEASE INFORM YOUR SERVER OF ANY FOOD OR LATEX RELATED ALLERGIES

EXECUTIVE CHEF STEVE STONE | GENERAL MANAGER KRIS YATES

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## MAIN COURSE

### BARBEQUE SHRIMP & GRITS 28

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon  
Cheddar Cheese, Scallions

### JAMBALAYA 28

Shrimp, Crawfish, Medley of Peppers & Onions  
Tasso Ham, Red Rice, Creole Butter

### CAROLINA CRAB CAKES 29

Charleston Red Rice, Okra-Corn-Blackeyed Pea Succotash  
Tasso Remoulade

### ROASTED HALF DUCK 31

Bing Cherry-Port Wine Glaze, Pecan Wild Rice, Haricot Verts\*

### CHARLESTON BOUILLABAISSE 29

Shrimp, Clams, Mussels, Crawfish, Tomato-Garlic Broth, Grilled Baguette\*

### SAUTÉED CHICKEN BREAST 28

Pear & Gorgonzola Ravioli, Baby Spinach, Cremini Mushrooms  
Red Onions, Butternut Squash, Raspberry-Port Wine Reduction

### GRILLED RIBEYE 34

Truffled-Parmesan Mashed Potatoes, Herb-Buttered Cremini Mushrooms  
Roasted Asparagus, Black Pepper Demi Glace\*

### FRIED OYSTER & SHRIMP GUMBO 29

Andouille Sausage, Okra, Carolina Gold Rice Pilaf\*

### FRENCH CUT PORK CHOP 29

Cranberry Beans & Rice, Green Tomato Chow Chow  
Collard Greens, Bacon Jus, Scallion Cornbread\*

### QUEEN STREET CHICKEN BOG 27

Confit Chicken, Andouille Sausage, Carolina Gold Rice Pilaf  
Vidalia Onions, Celery, Sweet Peppers

### FISH & GRITS 29

Crispy Flounder, Stone Ground Grits, Fried Green Tomatoes, Red Onions  
Applewood Smoked Bacon, Capers, Sweet Pepper Coulis

### P.E.I. MUSSELS 28

Linguine, Garlic, Basil, White Wine Butter Sauce, Grilled Baguette\*

### ROASTED PORTABELLA MUSHROOM 25

Vegetable Medley, Boursin Cheese, Tomato-Garlic Butter Sauce

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## DINNER SIDES 7

Collard Greens  
Charleston Red Rice  
Truffled-Parmesan Mashed Potatoes

Stone Ground Cheddar Grits  
Pimento Mac & Cheese

House Salad  
Roasted Asparagus  
Okra, Corn & Black-Eyed Pea Succotash

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