



82 Queen

STARTERS

SHE CRAB SOUP

7 | cup 9 | bowl

CHEF'S SOUP DU JOUR

7 | cup 9 | bowl

FRIED GREEN TOMATOES 11

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

SOUTHERN PICKINS' 16

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

CAROLINA CRAB CAKE 14

Sweet Pepper Cream, Lemon Aioli, Chives

FRIED CALAMARI 13

Applewood Smoked Bacon, Red Onion, Tomato
Pepperoncini, Creole Vinaigrette

BARBEQUE SHRIMP & GRITS 12

Bourbon Barbeque Sauce, Applewood Smoked Bacon
Cheddar Cheese, Scallions

CRISPY SHRIMP & CRAB SPRING ROLLS 13

Red Pepper Marmalade, Ponzu Glaze, Ginger Lime Sauce

FRIED OYSTERS 13

White Cheddar-Country Ham Mac & Cheese
Smoked Tomato Caramel, Garlic-Herb Panko

SOUTHERN TOMATO PIE 12

Cheddar, Mozzarella, Applewood Smoked Bacon, Scallions

SALADS

HEIRLOOM TOMATO & CUCUMBER SALAD 10

Frisee, Red Onions, Crisp Country Ham, Goat Cheese, Sweet Basil Vinaigrette

QUEEN'S SALAD 10

Assorted Lettuce, Grape Tomatoes, Cucumbers, Green Onions
Sweet Corn, Field Peas, Applewood Smoked Bacon, Hard-Boiled Egg
Cheddar Cheese, Buttermilk-Herb Dressing

CAESAR SALAD 9

Baby Romaine, Vine-Ripe Tomato, Garlic-Herb Croutons
Creamy Garlic-Parmesan Vinaigrette

BABY SPINACH SALAD 10

Fresh Blueberries, Blackberries, Strawberries, Goat Cheese
Candied Pecans, Raspberry-White Balsamic Vinaigrette

MAIN COURSE

BARBEQUE SHRIMP & GRITS* 29

Bourbon Barbeque Sauce, Applewood Smoked Bacon, Cheddar Cheese, Scallions

JAMBALAYA* 28

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

CAROLINA CRAB CAKES* 31

Charleston Red Rice, Baby Lima-Corn-Black-eyed Pea Succotash, Red Pepper & Pickled Okra Remoulade

ROASTED HALF DUCK 31

Yukon Potato Hash, Red Onion, Sweet Peppers, Butternut Squash, Arugula, Raspberry-Port Reduction

CHARLESTON BOUILLABAISSÉ* 32

Local Shrimp, Clams, Mussels, Crawfish, Tomato-Garlic Broth, Grilled Baguette

GRILLED C.A.B RIBEYE* 36

Chive & Sour Cream Mashed Potatoes, Roasted Brussel Sprouts, Herb-Buttered Cremini Mushrooms

FRENCH CUT PORK CHOP* 29

Sorghum-Glazed Sweet Potatoes, Collard Greens, Granny Smith Apple-Pecan Butter

GRILLED FILET MIGNON* 38

Yukon Gold Potatoes, Roasted White Truffle Asparagus, Demi-Glace, Crispy Onions

QUEEN STREET CHICKEN PURLOUGH 28

Chicken, Andouille Sausage, Black-Eyed Peas, Cremini Mushrooms, Vidalia Onions, Celery, Sweet Peppers
Carolina Gold Rice, Green Tomato Chow-Chow, Pork Cracklin'

FISH & GRITS* 29

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

ROASTED PORTABELLA MUSHROOM 25

Vegetable Medley, Boursin Cheese, Tomato-Garlic Butter Sauce

FOR THE TABLE

CRISPY SQUASH & OKRA WITH RED PEPPER SAUCE 8

CHIVE & SOUR CREAM MASHED POTATOES 7

STONE GROUND CHEDDAR GRITS 7

ROASTED HEIRLOOM TOMATOES, GOAT CHEESE FONDUE

GRILLED BAGUETTE 9

WHITE CHEDDAR, COUNTRY HAM MAC & CHEESE 8

BRUSSEL SPROUT, COUNTRY HAM GRATIN 9

ROASTED WHITE TRUFFLE ASPARAGUS 8

BABY LIMA, CORN & BLACK-EYED PEA SUCCOTASH 7

COLLARD GREENS 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.
Please let your server know of any allergies.

EXECUTIVE CHEF STEVE STONE | GENERAL MANAGER FERNANDO FRY



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COCKTAILS

FIREFLY FRUIT COCKTAIL 9

Firefly Sweet Tea Vodka, Cranberry Juice, Lemonade

POMEGRANATE MIMOSA 8

Champagne, Orange Juice, Pomegranate Simple Syrup

THE ULTIMATE BLOODY MARY 11

SC Dixie Black Pepper Vodka, Charleston Bloody Mary Mix, Grilled Jumbo Shrimp
Pickled Okra, Green Olive, Old Bay Seasoning

STARTERS

SHE CRAB SOUP

7 | cup 9 | bowl

CHEF'S SOUP DU JOUR

7 | cup 9 | bowl

FRIED GREEN TOMATOES 10

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

CAROLINA CRAB CAKE 14

Sweet Pepper Cream, Lemon Aioli, Chives

SOUTHERN PICKINS' 16

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

SALADS

Add Fried Oysters* 9 | Blackened, Fried or Grilled Shrimp 9
Blackened or Grilled Chicken 7 | Crab Cake 11

HEIRLOOM TOMATO & CUCUMBER SALAD 10

Frisse, Red Onions, Crisp Country Ham, Goat Cheese, Sweet Basil Vinaigrette

CAESAR SALAD 9

Baby Romaine, Vine Ripe Tomato, Garlic-Herb Croutons, Creamy Garlic-Parmesan Vinaigrette

FRIED OYSTER SALAD 15

Mixed Greens, Applewood Smoked Bacon, Smoked Gouda, Creole Mustard Vinaigrette

SOUTHERN TOMATO PIE 12

Mixed Greens, Applewood Smoked Bacon, Cucumbers, Red Onions, Buttermilk-Herb Dressing

QUEEN'S SALAD 9

Assorted Lettuce, Grape Tomatoes, Cucumbers, Green Onions, Sweet Corn, Field Peas
Applewood Smoked Bacon, Hard-Boiled Egg, Cheddar Cheese, Buttermilk-Herb Dressing

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BRUNCH ENTRÉES

ANDOUILLE SAUSAGE HASH 14

Roasted Potatoes, Vidalia Onions, Sweet Peppers, Sunny-Side-Up Egg
Tomato-Bacon Jam

BARBEQUE SHRIMP & GRITS 17

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

JAMBALAYA 17

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

BRUNCH BURGER 13

Applewood Smoked Bacon, Aged Cheddar Cheese, Fried Onions
Sriracha Mayo, Sunny-Side-Up Egg, Toasted Brioche*

CRAB CAKE BENEDICT 18

Stone Ground Grits, Fried Green Tomato, Applewood Smoked Bacon
Poached Egg, Hollandaise, Red Pepper Coulis, Chives*

LOWCOUNTRY OMELET 15

Shrimp, Crabmeat, Spinach, Tomato, Parmesan Cheese
Stone Ground Grits*

CHICKEN SALAD WRAP 12

Pecans, Dried Cranberries, Celery, Spinach Tortilla

CRÈME BRÛLÉE FRENCH TOAST 13

Fresh Berries, Whipped Cream, Toasted Pecan Syrup

CRISPY CHICKEN & BISCUITS 15

Black Pepper Gravy, Smoked Gouda Cheese
Applewood Smoked Bacon, Scallions

SHRIMP SALAD WRAP 13

Avocado, Bibb Lettuce, Tomato-Basil Tortilla

LOWCOUNTRY BREAKFAST BOWL 15

Shrimp, Andouille Sausage, Onions, Peppers, Stone Ground Grits
Sunny-Side-Up Egg, Cheddar Cheese, Crumbled Bacon*

FRUIT PARFAIT 10

Seasonal Berried & Fruit, Vanilla Yogurt, Cinnamon Toasted Granola
Orange-Honey Drizzle

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STARTERS

SHE CRAB SOUP

7 | cup 9 | bowl

CHEF'S SOUP DU JOUR

7 | cup 9 | bowl

FRIED GREEN TOMATOES 10

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

CAROLINA CRAB CAKE 14

Sweet Pepper Cream, Lemon Aioli, Chives

SOUTHERN PICKINS' 16

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

SALADS

Add Fried Oysters* 9 | Blackened, Fried or Grilled Shrimp 9
Blackened or Grilled Chicken 7 | Crab Cake 11

HEIRLOOM TOMATO & CUCUMBER SALAD 10

Frisse, Red Onions, Crisp Country Ham, Goat Cheese, Sweet Basil Vinaigrette

CAESAR SALAD 9

Baby Romaine, Vine Ripe Tomato, Garlic-Herb Croutons, Creamy Garlic-Parmesan Vinaigrette

FRIED OYSTER SALAD 15

Mixed Greens, Applewood Smoked Bacon, Smoked Gouda, Creole Mustard Vinaigrette

SOUTHERN TOMATO PIE 12

Mixed Greens, Applewood Smoked Bacon, Cucumbers, Red Onions, Buttermilk-Herb Dressing

QUEEN'S SALAD 9

Assorted Lettuce, Grape Tomatoes, Cucumbers, Green Onions, Sweet Corn, Field Peas
Applewood Smoked Bacon, Hard-Boiled Egg, Cheddar Cheese, Buttermilk-Herb Dressing

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LUNCH ENTRÉES & SANDWICHES

Sandwiches & Wraps are Served With
Choice of Potato Salad, House-Made Chips or Fried Okra

FRIED GREEN TOMATO & HAM SANDWICH 12

Pimento Cheese, Vidalia Onions, Bibb Lettuce, Toasted Jalapeño Cornbread

CHICKEN SALAD WRAP 12

Pecans, Dried Cranberries, Celery, Spinach Tortilla

ROASTED PORK SANDWICH 11

Pepper Jack Cheese, Applewood Smoked Bacon, Fried Onions, Bourbon-Honey Mustard, Brioche

QUEEN'S CLUB 12

Slow-Roasted Turkey, Brown Sugar-Cured Ham, Applewood Smoked Bacon
Cheddar Cheese, Lettuce, Tomato, Black Pepper Mayo, Toasted White Bread

GRILLED C.A.B BURGER 13

Applewood Smoked Bacon, White Cheddar Cheese, Tomato-Bacon Jam
Caramelized Onions, Toasted Brioche*

SHRIMP SALAD WRAP 13

Avocado, Bibb Lettuce, Tomato-Basil Tortilla

CAROLINA CRAB CAKE 18

Charleston Red Rice, Baby Lima-Corn-Black-Eyed Pea Succotash
Red Pepper & Pickled Okra Remoulade*

BARBEQUE SHRIMP & GRITS 17

Bourbon Barbeque Sauce, Applewood Smoked Bacon, Cheddar Cheese, Scallions*

FRIED OYSTER PO' BOY 14

Crisp Lettuce, Vine-Ripened Tomato, Sriracha Mayo, Toasted Baguette

JAMBALAYA 17

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

QUEEN STREET CHICKEN PURLOUGH 15

Chicken, Andouille Sausage, Black-Eyed Peas, Cremini Mushrooms, Vidalia Onions, Celery
Sweet peppers, Carolina Gold Rice, Green Tomato Chow-Chow, Pork Cracklin'

FRIED FLOUNDER B.L.T. 14

Red Pepper & Pickled Okra Remoulade, Grilled Brioche

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