



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

CAROLINA CRAB CAKE 14

Tasso Cream, Bacon Fried Corn, Chives

SOUTHERN PICKINS' 18

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 8 | Crab Cake 11

VINE RIPE TOMATO SALAD 11

Fried Burrata, Prosciutto, Olive Oil, Balsamic Syrup, Micro Basil, Grilled Baguette

CAESAR SALAD 9

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

FRIED OYSTER SALAD 16

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 10

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

*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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LUNCH ENTRÉES & SANDWICHES

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

FRIED GREEN TOMATO & HAM SANDWICH 13

Pimento Cheese, Pickled Okra-Sweet Pepper Relish, Bibb Lettuce, Toasted Jalapeno Cornbread

CHICKEN SALAD WRAP 12

Pecans, Dried Cranberries, Celery, Tomato-Basil Tortilla

ROASTED PORK SANDWICH 12

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

QUEEN'S CLUB 13

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, Pimiento Cheese, Tomato-Bacon Jam
Caramelized Onions, Toasted Brioche*

SHRIMP SALAD 14

Buttercup Lettuce, Creamy Avocado, Sweet Pepper Coulis, Fresh Fruit

CAROLINA CRAB CAKE 19

Charleston Red Rice, Okra-Sweet Corn & Black-Eyed Pea Succotash, Lowcountry Remoulade
Sweet Pepper Coulis

BARBEQUE SHRIMP & GRITS 18

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

JAMBALAYA 17

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

ROASTED PORTABELLA MUSHROOM 15

Quinoa, Spinach, Asparagus, Summer Squash, Toasted Pine Nuts, Summer Tomato Vinaigrette

FRIED FLOUNDER B.L.T. 15

Red Pepper & Pickled Okra Remoulade, Grilled Brioche

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