



ICONIC LOWCOUNTRY CUISINE SINCE 1982

# 82 Queen

HISTORIC CHARLESTON, SOUTH CAROLINA

## STARTERS

### she crab soup or chef's soup du jour

cup • 7 | bowl • 9

### fried green tomatoes

pimento cheese, stone-ground grits, tomato-bacon jam • 12

### barbeque shrimp & grits

shrimp, stone-ground grits, southern comfort barbeque sauce, applewood bacon, cheddar, scallions • 13 gf

### fried calamari

applewood bacon, red onion, tomato, banana peppers, sweet pepper-honey drizzle • 13

### carolina crab cake

tasso cream sauce, applewood bacon-fried corn, chives • 14

### southern pickins'

tasso-cruste pimento cheese, bacon-bourbon rilette, barbeque-bacon deviled eggs, toasted pita, creole mustard, bread & butter pickled vegetables • 18

### fried oyster mac & cheese

smoked gouda, applewood bacon, herb panko, creole vinaigrette • 13

### maple-glazed pork belly

sweet potato purée, crispy brussels sprouts, blackberry jam, goat cheese • 12 gf

### southern tomato pie

local tomatoes, biscuit crust, cheddar, mozzarella, applewood bacon, scallions • 12

## SALADS

### country sausage & burrata salad

field greens, arugula, grape tomatoes, shaved red onion, house croutons, mustard seed vinaigrette • 11

### caesar salad

baby romaine, vine-ripe tomato, garlic-herb croutons, creamy garlic-parmesan vinaigrette • 9

### queen's salad

mixed lettuce, grape tomatoes, cucumbers, green onions, sweet corn, field peas, applewood bacon, hard-boiled egg, cheddar, buttermilk-herb dressing • 11 gf

### chopped kale salad

spiced pears, cranberry, red onion, toasted pecans, goat cheese, meyer lemon-honey vinaigrette • 10 gf

## MAIN COURSES

### barbeque shrimp & grits\*

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions • 29 gf

### jambalaya\*

shrimp, crawfish, peppers, onions, tasso ham, charleston red rice, creole butter • 28 gf

### carolina crab cakes

charleston red rice, okra, sweet corn, & black-eyed pea succotash, lowcountry remoulade, sweet pepper coulis • 32

### crispy roasted half duck

toasted pecan rice pilaf, haricots verts, bing cherry-port wine reduction • 31 gf

### charleston bouillabaisse\*

shrimp, clams, mussels, crawfish, tomato-garlic broth, grilled baguette • 32

### french-cut pork chop\*

mashed sweet potatoes, collard greens, granny smith apple-pecan relish, bourbon-brown sugar glaze • 29 gf

### grilled ribeye\*

certified angus beef, mashed yukon gold potatoes, roasted brussels sprouts, garlic-buttered cremini mushrooms, horseradish aioli • 37 gf

### lowcountry seafood gumbo

shrimp, oysters, crab, andouille sausage, okra, corn, sweet peppers, onions, seasoned tomato broth, carolina gold rice pilaf • 28 gf

### grilled filet mignon\*

certified angus beef, creamy butternut squash-parmesan risotto, applewood bacon-braised turnip greens, demi-glaze, crispy onion straws • 39

### fish & grits\*

crispy flounder, stone-ground grits, fried green tomatoes, vidalia onion, sweet corn, local tomatoes, applewood bacon, creole butter, sweet pepper coulis • 29

### roasted portabella mushroom

quinoa, kale, roasted butternut squash, sweet peppers, onions, balsamic reduction, white truffle oil • 26 gf

## ADDITIONS

### crispy okra fries & yellow squash

spring onion-sweet pepper remoulade • 7

### mashed yukon gold potatoes • 7 gf

### mashed sweet potatoes • 7 gf

### okra, sweet corn, & black-eyed pea succotash • 7 gf

### applewood bacon-braised turnip greens • 7 gf

### crispy brussels sprouts • 7 gf

### stone-ground cheddar grits • 7 gf

### creamy butternut squash & parmesan risotto • 7 gf

### collard greens • 7 gf

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know of any allergies. We reserve the right to add a 20% gratuity to parties of 6 guests or more.*



EXECUTIVE CHEF STEVE STONE • GENERAL MANAGER FERNANDO FRY

