



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

lowcountry relish, spring onion aioli • 14

southern pickins'

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

crispy fried oysters

pickled green tomatoes, baby arugula, farmer's cheese, smoked tomato caramel • 13

maple-glazed pork belly

black-eyed pea johnny cake, honey-chipotle bbq, buttermilk crema, frizzled leeks • 12

southern tomato pie

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

SALADS

marinated cucumber & tomato salad

crisp romaine, field greens, applewood bacon, asiago cheese, creamy tomato-basil dressing, okra crunch • 10 gf

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

vine-ripe tomato & burrata salad

fried burrata, prosciutto, olive oil, balsamic syrup, micro basil, grilled baguette • 12

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 duck

toasted pecan rice pilaf, haricots verts, spicy raspberry-orange honey glaze • 31 gf

charleston bouillabaisse*

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

french-cut pork chop*

benne-cruste sweet potato soufflé, collard greens, peach chutney, bourbon-brown sugar glaze • 29 gf

grilled ribeye*

certified angus beef, mashed yukon gold potatoes, garlic-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

cracked pepper seared filet mignon*

certified angus beef, creamy spinach & mushroom risotto, roasted asparagus, foie gras, tobacco onions, demi glace • 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, summer 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

cheddar stone-ground grits • 7 gf

creamy applewood bacon-smoked gouda mac & cheese • 7

creamy spinach & mushroom risotto • 7 gf

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

truffled asparagus • 7 gf

garlic-roasted brussels sprouts • 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 BOBBY JACKSON

