



ICONIC LOWCOUNTRY CUISINE SINCE 1982

82 Queen

HISTORIC CHARLESTON, SOUTH CAROLINA

STARTERS

she crab soup

cup • 7 | bowl • 9

chef's

soup du jour

cup • 7 | bowl • 9

southern pickins'

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

fried green tomatoes

pimento cheese, stone-ground
grits, tomato-bacon jam • 11

carolina crab cake

lowcountry relish, spring
onion aioli • 14

SALADS

add fried oysters* • 9 | blackened or grilled chicken • 8 | blackened, fried, or grilled shrimp • 9 | crab cake • 11

marinated cucumber & tomato salad

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

fried oyster salad

crispy fried oysters, mixed greens,
smoked gouda, applewood bacon,
creole mustard vinaigrette • 18

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

southern tomato pie

local tomatoes, biscuit crust, cheddar,
mozzarella, applewood bacon, scallions,
mixed greens, cucumbers, red onions,
buttermilk-herb dressing • 12

vine ripe tomato & burrata salad

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

caesar salad

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

**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





ICONIC LOWCOUNTRY CUISINE SINCE 1982

82 Queen

HISTORIC CHARLESTON, SOUTH CAROLINA

LUNCH ENTRÉES & SANDWICHES

sandwiches & wraps served with choice of potato salad, house-made chips, or fried okra

barbeque shrimp & grits*

shrimp, stone-ground grits, southern comfort barbeque sauce, applewood bacon, cheddar, scallions • 18 gf

jambalaya*

shrimp, crawfish, peppers, onions, tasso ham, charleston red rice, creole butter • 17 gf

fried green tomato & ham sandwich

panko-fried green tomato, brown sugar cured ham, pimento cheese, bibb lettuce, pickled okra & sweet pepper relish, toasted jalapeno cornbread • 13

roasted pork sandwich

shaved roasted pork, pepper jack, applewood bacon, fried onions, bourbon honey mustard, brioche • 12

chicken salad wrap

roasted chicken, mayonnaise, pecans, dried cranberries, celery, tomato-basil tortilla • 12

lowcountry gumbo

pulled roasted chicken, andouille sausage, okra, corn, sweet peppers, onions, seasoned tomato broth, carolina gold rice pilaf • 16 gf

fried flounder b.l.t.

crispy fried flounder, applewood bacon, lettuce, tomato, red pepper & pickled okra remoulade, grilled brioche • 15

queen's club

slow-roasted turkey, brown sugar cured ham, applewood bacon, cheddar, lettuce, tomato, black pepper mayo, toasted white bread • 13

carolina crab cake

charleston red rice, okra, sweet corn, & black-eyed pea succotash, lowcountry remoulade, sweet pepper coulis • 19

shrimp salad lettuce cups

shrimp, lemon-dill mayonnaise, buttercup lettuce, sweet pepper coulis, fresh fruit • 14 gf

queen street burger*

certified angus beef, pimento cheese, tomato-bacon jam, caramelized onions, brioche • 13

roasted portabella mushroom

quinoa, kale, summer squash, sweet peppers, onions, balsamic reduction, white truffle oil • 15 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

