



SEPTEMBER 6th - 17



82 Queen

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82 Queen Street
Charleston, SC 29401

(843) 723-7591

www.82Queen.com

3 COURSES FOR \$40

APPETIZERS

Award-Winning She Crab Soup

Chef's Soup of the Day

Queen's Salad

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

Caesar Salad

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

Spinach Salad

Goat Cheese, Red Onions, Candied Pecans, Raspberry-Balsamic Vinaigrette

Fried Green Tomatoes

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

Fried Oysters

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

ENTRÉES

add a Crab Cake to any entrée \$10

Barbeque Shrimp & Grits

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

Jambalaya

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

Queen Street Chicken Purlough

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

Crispy Flounder

Sweet Onion, Heirloom Tomato, Corn, Okra, Creole Butter, Red Pepper Aiolo

BBQ Country Style Pork Ribs

Smoked Gouda & Bacon, Mac & Cheese, Collards Greens, Crispy Onions

Braised Beef Short Rib

Parmesan, Truffle Mashed Yukon, Harocit Verts, Garlic Buttered Cremini Mushrooms, Demi Glace

Goat Cheese & Chive Ravioli

Artichoke Hearts, Black Olive, Spinach, Cremini Mushrooms, Red Onion, Zucchini, Roasted Garlic Tomato Cream

DESSERTS

Please ask your server for today's dessert selections

Executive Chef Steve Stone | General Manager Fernando Fry

CLICK HERE to MAKE A DATE WITH DELICIOUS

