



ICONIC LOWCOUNTRY CUISINE SINCE 1982

82 Queen

HISTORIC CHARLESTON, SOUTH CAROLINA

Thanksgiving Day Menu  
3 Courses for \$60

**STARTERS**

award-winning she crab soup

butternut squash bisque

queen's salad

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

fried green tomatoes

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

fried oyster mac & cheese

smoked gouda, applewood bacon, herb panko, creole vinaigrette

chopped kale salad

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

**ENTRÉES**

herb-roasted turkey breast

mashed yukon gold potatoes, andouille sausage & sage dressing, pecan-buttered haricots verts,  
giblet gravy, cranberry chutney

barbeque shrimp & grits\*

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

carolina crab cakes

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

grilled ribeye\*

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

pan-seared north atlantic salmon

sweet potato & thyme risotto, shaved brussels sprouts, maple-bourbon glaze

**DESSERTS**

pumpkin pie

cinnamon whipped cream

chocolate cheesecake

crème anglaise, raspberry sauce

sweet potato-maple layered cheesecake

whipped cream, caramel sauce

bourbon-pecan pie

whipped cream, caramel sauce

limoncello mascarpone cake

raspberry sauce, whipped cream

\*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

