
EXPLORE QUEEN ANNE'S REVENGE AND THE GOLDEN AGE OF LOW COUNTRY PIRACY

Welcome to Queen Anne's Revenge, a restaurant, bar and museum dedicated to the authentic history of piracy along the Carolina coast. Ours is an exploration of the "Golden Age of Piracy," circa 1690-1730, through a unique collection of artifacts and items from the period.

Our establishment takes its name from the flagship vessel of the pirate Edward Teach, better known as Blackbeard. In 1718, Blackbeard blockaded Charleston harbor with a fleet of four vessels, plundering eight ships coming in and out of the port. Queen Anne's Revenge was sunk later that same year in North Carolina coastal waters shortly before Blackbeard's final battle. The ship's remains have been located and are now being recovered by marine biologists.

To make Queen Anne's Revenge restaurant a reality, our local owners spent nearly a year scouring the world for pirate treasure, weapons, cannons, tankards, engravings, coins and other artifacts to begin a collection unlike any seen before. All of the artifacts displayed are documented for authenticity. Our guide booklet, "Charleston and The Golden Age of Piracy," provides a lively, short history of piracy and gives background on the artifacts displayed. The booklet is available for sale with the proceeds benefiting the Carolina Youth Development Center.

For more information, please visit www.qarevenge.com!

BEER SELECTION

ON DRAUGHT [16 OR 23 OZ.]

Boddington's, Guinness, Newcastle, Warsteiner, Widmer,
Sam Adams Seasonal, Michelob Ultra, Bud Light

IN THE BOTTLE

Amstel Light, Beck's Dark, Bud Light, Budweiser, Coors Light,
Corona, Corona Light, Heineken, Michelob Light, Michelob Ultra, Miller Lite,
Palmetto Pale Ale, Stella Artois, Woodchuck Cider, Wittekerke Belgium
Wheat Ale, Yuengling, Warsteiner "Fresh" (non-alcoholic)

WINE LIST

CHARDONNAY

Salmon Creek, California 5.25 / 17
Toasted Head, Dunnigan Hills 7.5 / 28
Hess Select, Napa Valley 8 / 30
Chateau St. Jean, Sonoma 9 / 34
Kendall Jackson Vintner's Reserve 9.5 / 36
Sonoma-Cutrer, Russian River Ranches 13 / 49

WHITE VARIETALS AND BLENDS

Salmon Creek White Zinfandel, California 5.25 / 17
Hogue Fume Blanc, Washington 6.5 / 24
Honig Sauvignon Blanc, Napa Valley 9.5 / 36
Kim Crawford Sauvignon Blanc, New Zealand 10 / 38
d'Arenburg "Stump Jump" Riesling Blend, Australia 7.5 / 28
S.A. "Essence" Riesling, Germany 7.5 / 28
Caposaldo Pinot Grigio, Italy 6.5 / 24
Innocent Bystander Pinot Gris, Australia 12 / 46
Santa Margherita Pinot Grigio, Italy 15 / 55

SPARKLING

Veuve de Vernay Brut, France 8.5 (GLASS)
Chandon Brut Classic 45 (BOTTLE)

CABERNET SAUVIGNON

Salmon Creek, California 5.25 / 17
Kenwood "Yulupa," Sonoma 7.5 / 28
Stag's Leap "Hawk Crest," California 9 / 34
J Lohr "Seven Oaks," Paso Robles 9.5 / 36
Dynamite, North Coast 12 / 46
Bennett Family Reserve, Sonoma 55
Hess Collection, Napa Valley 75

MERLOT

Salmon Creek, California 5.25 / 17
Blackstone, California 7 / 25
Wild Horse, Paso Robles 12 / 46
Firestone, Santa Barbara 13.5 / 52

PINOT NOIR

Rex Goliath "Free Range," California 6.25 / 23
La Crema, Anderson County 12.5 / 48
Orogeny, Green Valley 60
Witness Tree, Willamette Valley, Oregon 70

RED VARIETALS AND BLENDS

Ravenswood Zinfandel, California 6.5 / 24
Centine Sangiovese Blend, Italy 7.5 / 28
d'Arenburg "Stump Jump" Grenache Blend, Australia 7.5 / 28
Jacob's Creek Shiraz Reserve, Australia 9 / 34
Tamari Reserve Malbec, Argentina 10 / 38
Lyeth Meritage Blend, Sonoma 10 / 38

PORT AND SHERRY

Warres 20 Year Tawny | Warres Otima 10 Year
Noval Ruby Port | Harvey's Bristol Cream



**QUEEN ANNE'S
REVENGE**
RESTAURANT | BAR | MUSEUM

DINNER MENU

160-B FAIRCHILD STREET | DANIEL ISLAND, SOUTH CAROLINA 29492
843 216 6868 · WWW.QAREVENGE.COM

SOUPS AND APPETIZERS

CHARLESTON SHE CRAB SOUP - 5.5

full of crabmeat, crab roe, splash of sherry

BAKED ONION SOUP - 5

BAKED MUSHROOM SOUP - 5

classic mushroom soup with a puff pastry crust

CRISPY FRIED CALAMARI - 9

fresh tomato sauce with chipotle mayonnaise

FRIED GREEN TOMATOES - 6.5

melted pimiento cheese, Queen Anne's chow-chow

SPINACH ARTICHOKE DIP - 8

PAN ROASTED MUSSELS - 9

Prince Edward Island mussels with chardonnay, garlic, capers, fresh herbs and tomatoes, broiled with garlic bread crumbs

QUEEN ANNE'S CRAB CAKE - 10

full of crab, lightly sautéed, fresh corn relish

SEAFOOD COCKTAIL - 11

a cocktail of shrimp, lobster and crabmeat in a zesty tomato sauce with avocado, fresh cilantro and crispy tortilla chips

QUEEN ANNE'S NACHOS - 9

crispy corn tortillas with jalapeno queso, grilled chicken, black bean salsa, cheddar and jack cheese, pico de gallo

SALADS, BURGERS & SANDWICHES

PECAN CHICKEN SALAD - 10

mixed greens, roasted red peppers, spicy jack cheese, tomatoes, honey mustard dressing, pecan crusted chicken

STEAK SALAD - 12

marinated skirt steak over mixed greens tossed in creamy blue cheese dressing with fresh bacon, tomatoes, crispy fried onions and blue cheese crumbles

SEAFOOD CAESAR SALAD - 12

lump crabmeat and crispy fried oysters over our caesar salad romaine, parmesan, caesar dressing and crispy tortillas

GRILLED CARIBBEAN CHICKEN CAESAR - 10

romaine, parmesan cheese, caesar dressing, grilled chicken marinated in tequila, lime and cilantro, topped with fresh pico de gallo and crispy tortillas

SIDE HOUSE OR CAESAR SALAD - 4.5

mixed greens, tomatoes, cucumbers, onions and pecans

GALLEY BURGER - 8

1/2 pound burger, grilled, with lettuce, tomato and red onion
add cheddar, blue, swiss or pimiento cheese for \$.50 | add crispy fried onions for \$.50

FISH SANDWICH - 10

fish filet, fried or blackened, with lettuce, tomato, red onion and tarter sauce, french fries

PRIME RIB SANDWICH - 10

thin slices of prime rib piled high and dipped in au jus, topped with provolone cheese & crispy fried onions

FISH & CHIPS - 11

hand-battered fish filet, hushpuppies, french fries

PRIME CUTS

INCLUDES OUR HOUSE SALAD OR CAESAR SALAD (ADD A SMALL GREEK SALAD FOR \$1) AND YOUR CHOICE OF GARLIC MASHED POTATOES, FRENCH FRIES, FRESH VEGETABLES, SAUTÉED SPINACH, MASHED SWEET POTATOES, BAKED POTATO OR RED RICE

COOKING TEMPERATURE / COLOR

RARE - COLD, RED CENTER | MEDIUM RARE - WARM, RED CENTER
MEDIUM - HOT, RED CENTER | MEDIUM WELL - PINK CENTER | WELL - BROWN CENTER

ADD CRISPY FRIED OR GRILLED SHRIMP TO ANY STEAK - \$5

ADD A CRISPY FRIED OR BROILED PETITE LOBSTER TAIL TO ANY STEAK - \$9

ADD AU POIVRE PREPARATION TO ANY STEAK - \$4

OUR SIGNATURE CRUSHED THREE-PEPPERCORN COGNAC SAUCE AND CRISPY FRIED ONIONS

SLOW-ROASTED PRIME RIB

8 OZ. - 16 | 10 OZ. - 18 | 14 OZ. - 22

specially selected, aged, then slow-roasted in special ovens for tenderness;
served with natural juices and carved to order

STEAK TIPS AU POIVRE - 16

beef tenderloin tips, three-peppercorn cognac sauce, shoestring
fried onions, over garlic mashed potatoes

CALICO JACK'S BARBEQUED RIBS

FULL RACK - 20 | HALF RACK - 16

tender, slow-cooked BBQ baby rack ribs

CENTER CUT FILET - 25

8 ounce filet mignon, our most tender aged steak

RIBEYE STEAK - 21

14 ounce ribeye, flavorful and tender

FILET AND CRAB - 28

8 ounce filet mignon, lump crab meat and sauce béarnaise

NEW YORK STRIP - 21

hearty and robust 12 ounce strip

CRISPY FRIED SEAFOOD

INCLUDES OUR HOUSE SALAD OR CAESAR SALAD (ADD A SMALL GREEK SALAD FOR \$1), HUSHPUPPIES & FRENCH FRIES

CRISPY FRIED PIRATE'S PLATTER - 20

shrimp, scallops, fish filet, and oysters lightly breaded and quickly fried

FRIED OYSTER PLATTER - 16

lightly breaded, quickly fried

FRIED SHRIMP PLATTER - 17

TODAY'S FRESH CATCH

ASK YOUR SERVER ABOUT TODAY'S DAILY SELECTIONS!
SEARED OVER A HOT GRILL & SERVED WITH YOUR CHOICE OF PREPARATION

INCLUDES OUR HOUSE SALAD OR CAESAR SALAD
(ADD A SMALL GREEK SALAD FOR \$1)

MEDITERRANEAN STYLE

artichoke hearts, grape tomatoes, spinach, shiitake mushrooms, roasted peppers and olive vinaigrette

BLACKBEARD STYLE

pan-seared with Cajun spices, fresh pineapple salsa, over red rice

BISTRO STYLE

brown butter sauce, capers, green beans, over garlic mashed potatoes

OSCAR STYLE - ADD \$3

lump crab meat, sauce béarnaise and fresh steamed asparagus

SPECIALTY ENTRÉES

INCLUDES OUR HOUSE SALAD OR CAESAR SALAD
(ADD A SMALL GREEK SALAD FOR \$1)

LOW COUNTRY SHRIMP & GRITS - 17

pan-roasted shrimp with peppers, garlic, onions and andouille sausage over creamy grits

PETITE LOBSTER TAILS - 24

broiled cold water lobster tails, drawn butter, baked potato

QUEEN ANNE'S CRAB CAKES - 23

full of crab meat, lightly sautéed, fresh corn relish, served with fresh vegetables

CAPTAIN MOODY'S CHICKEN - 16

pecan crusted chicken breast, mashed sweet potatoes and a cherry demi-glace sauce

GRILLED CARIBBEAN CHICKEN - 15

grilled chicken marinated in tequila, lime and cilantro, with fresh pineapple salsa over red rice

CHICKEN ORECCHIETTE CORFU - 15

grilled chicken tossed with spinach, tomato, olives, peppers, orecchiette pasta and feta cheese

LOBSTER AND LOBSTER MACARONI & CHEESE - 22

orecchiette pasta and lobster baked in a rich three cheese
sauce, white truffle oil, with broiled lobster tails

PASTA POMODORO - 11

penne pasta tossed with a fresh tomato sauce, basil, garlic and fresh mozzarella cheese
add grilled chicken for \$4

SEAFOOD PASTA - 18

shrimp, scallops and mussels, sautéed with sun-dried tomatoes, basil,
artichokes, mushrooms, garlic, capers in a white wine garlic sauce

The consumption of raw or under cooked foods such as meat, fish and eggs, which may contain harmful bacteria, may cause serious illness or death. The consumer must be 18 years of age.