
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

LUNCH 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

QUEEN ANNE'S SALADS

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

GREEK SALAD - 11

mixed greens with tomatoes, red onions, feta cheese, pepperoncini peppers, cucumbers and kalamata olives, served with a traditional greek dressing and grilled chicken

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

SALAD & SOUP - 9

a choice of our house or caesar salad with either a bowl of baked onion soup, she crab soup or baked mushroom soup

BURGERS SANDWICHES AND WRAPS

INCLUDES A CHOICE OF
FRENCH FRIES, FRESH FRUIT, MASHED SWEET
POTATOES, FRESH VEGETABLES OR COLESLAW

CLUB WRAP - 9

sliced turkey, ham, crispy bacon, cheddar cheese, lettuce, tomato and dijonaise,
wrapped in a sun-dried tomato tortilla

BUFFALO CHICKEN WRAP - 9

fried chicken tenders tossed in buffalo sauce, wrapped with lettuce, tomato and blue cheese

GRILLED CHICKEN SANDWICH - 9

fresh grilled marinated chicken breast, lettuce, tomato and onion

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 and crispy fried onions

OTHER ENTRÉES

ADD A HOUSE SALAD OR CAESAR SALAD FOR \$2.5

LOW COUNTRY SHRIMP & GRITS - 11

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

CAPTAIN MOODY'S CHICKEN - 11

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

CRISPY CHICKEN - 9

tender chicken strips, hand-battered and fried, served with honey mustard bbq sauce and french fries

FRIED SHRIMP - 10

lightly breaded and quickly fried, with hushpuppies and french fries

STEAK TIPS AU POIVRE - 13

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

FISH & CHIPS - 10

hand-battered fish filet, hushpuppies, and french fries

GRILLED CARIBBEAN CHICKEN - 11

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

PASTA POMODORO - 8

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

CHICKEN ORECCHIETTE CORFU - 12

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

TODAY'S FRESH CATCH

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

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

SUNDAY BRUNCH

SERVED EVERY SUNDAY FROM 11:00 AM TO 2:00 PM

VEGETABLE OMELET - 9

mushrooms, asparagus, tomatoes, sweet onions and fontina cheese
served with breakfast potatoes or grits

CHEF'S DAILY QUICHE - DAILY

baked to order in a delicate pastry crust and served with steamed asparagus & hollandaise sauce

EGGS BENEDICT - 9

two poached eggs on top of a fresh baked biscuit, canadian bacon and a
dollop of freshly made hollandaise with breakfast potatoes or grits

CRAB CAKE BISCUITS - 12

fresh baked biscuits, two poached eggs, hollandaise sauce, and one of our signature crab cakes

SOUTHERN STYLE CHICKEN & BISCUIT - 10

fresh baked biscuits, buttermilk fried chicken medallions, vidalia cream gravy,
with a side of scrambled eggs

LOW COUNTRY OMELET - 9

a fluffy three-egg omelet stuffed with andouille sausage, peppers, onions, cheddar and
jack cheese, served with a side of breakfast potatoes or grits

CREME BRULEE FRENCH TOAST - 8

our thick cut brioche dipped in our awesome batter, pan fried to order and topped with
caramelized turbinado sugar and warm maple syrup with crispy bacon

CHILDREN'S MENU

FOR QUEEN ANNE'S GUESTS 12 YEARS OLD AND UNDER

CHICKEN STRIPS OR HAMBURGER W/ FRIES - 4

FRIED SHRIMP & FRIES - 5

FISH & CHIPS - 5 | CHEESE PIZZA - 4

LINGUINI W/ TOMATO SAUCE - 3.5

SCRAMBLED EGGS W/ BACON - 4 (SUNDAY BRUNCH ONLY)

FRENCH TOAST W/ BACON - 4 (SUNDAY BRUNCH ONLY)
