

FRESH SPECIALS

Available 5/17/24 'til we run out!

FEATURED COCKTAIL

FIREFLY'S SIGNATURE STRAWBERRY BUCK Firefly's BBQ/Loch & K(e)y Maker's Mark "Rock Round Town" Bourbon, muddled strawberries, lemon juice, ginger beer **\$14**

WHISK(E)Y FLIGHTS ¾ oz each of 3 fine whisk(e)ys

PAPARAZZI FLIGHT Heaven's Door 'Don't Think Twice', Traveler, Longbranch \$17

WOMEN OF WHISKEY FLIGHT Uncle Nearest 1884, Wyoming Small Batch, Putnam Rye \$16

FIREFLY'S PRIVATE SELECTION FLIGHT Knob Creek Single Barrel Select Firefly's / Loch & K(e)y "T&J Hammer," Makers Mark Firefly's / Loch & K(e)y "Rock 'Round Town," Journeyman "Flock Together" Rye **\$21**

LOCH & K(e)Y FLIGHT Old Elk "Slippery When Wheat," Old Forester "Golly Gee," Wilderness Trail "High Road" \$20

FINISH STRONG FLIGHT Basil Hayden Red Wine Finish, Sagamore Maple Cask, Penelope Valencia \$21

More Cocktails | Brews | Wine List 🕝

APPETIZERS

JUMBO CRAB CAKE Served with Cajun remoulade \$17

CRAZY ROO'S CALAMARI Fried calamari tossed in our Crazy Roo's sauce, served with Memphis Ranch for dipping \$12.50

ENTRÉES

DIXIE KISS GAME HEN Apple cider-brined, smoked Cornish game hen glazed with Dixie Kiss BBQ sauce, served with choice of 2 sides and homemade corn bread **\$20**

CRAB CAKE DINNER 2 jumbo crab cakes, choice of 2 sides, homemade corn bread \$32

CRABBY PIG Jumbo crab cake, 3 St. Louis Ribs, choice of 2 sides, homemade corn bread \$32

SOUTHERN FRIED CLAM DINNER Southern fried whole belly clams served with french fries and coleslaw \$25

BELLIES 'N BONES Southern fried whole belly clams, 3 St. Louis ribs, choice of 2 sides, homemade corn bread \$29

FRIED CLAM PO'BOY Whole belly fried clams, shredded lettuce, tomato, pickles, served on a genuine Leidenheimer roll from New Orleans, with Cajun remoulade, french fries, and coleslaw **\$21**

NEW ENGLAND BAR PIZZAS 10 inches / 8 slices

CHEESE PLEEZE Tomato sauce, choose cheddar/mozzarella or provolone/mozarella **\$12** Add "cupped" **PEPPERONI** slices **\$14 KICKIN' CHICKEN** Buttermilk fried chicken tenders, honey cayenne pepper sauce, banana peppers, mozzarella, cheddar, scallions, buttermilk blue cheese drizzle **\$18**

PITMASTER PYE BBQ sauce, mozzarella, provolone, smoked brisket, scallions, caramelized onions, fried onions, blue cheese \$18

DESSERTS

BLUEBERRY SHORTCAKE Pound cake, fresh blueberries, blueberry sauce, vanilla bean ice cream, fresh whipped cream **\$9 CHOCOLATE BEIGNETS** Chocolate-filled New Orleans style fried dough, sprinkled with powdered sugar, served with chocolate, caramel and strawberry dipping sauces **\$12**

CARLY & RACHEL'S COOKIE SUNDAE Chocolate chip cookies, vanilla bean ice cream, hot fudge, whipped cream **\$8** ICE CREAM SUNDAE Vanilla bean ice cream, hot fudge, whipped cream **\$7**

I WANT S'MORE CAKE Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream \$8

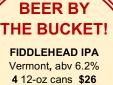
RED VELVET CAKE A traditional Southern favorite \$8

AFTER DINNER DRINKS

 RENSPRESSO MARTINI
 Stoli Vanilla, Irish Cream, kahlua, fresh espresso, espresso bean garnish \$13

 BUFFALO TRACE BOURBON CREAM
 \$10 | GRAND MARNIER
 \$10 | WILD TURKEY AMERICAN HONEY BOURBON
 \$11

Certain items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry, sea food or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restrictions.



MODELO ESPECIAL Mexico, abv 4.4% 4 12-oz cans \$22

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BEVERAGE MENU

Please drink responsibly!

DRAFT BREWS

BISSELL BROS. THE SUBSTANCE ALE 16 oz., abv 6.6%, Maine \$10 BLUE MOON BELGIAN WHITE 16 oz., abv 5.4%, Colorado \$8 BURLINGTON BEER CO. LIGHTHOUSE PILSNER 16 oz., abv 5%, Vermont \$10 CARLSON ORCHARDS HARD CIDER GF 16 oz., abv 5%, Massachusetts \$9 COLD HARBOR JULIO'S 50TH ANNIVERSARY NEIPA 12 oz., abv 7%, Massachusetts \$9 COORS LIGHT 16 oz., abv 4.2%, Colorado \$6 FIDDLEHEAD IPA 16 oz., aby 6.2%, Vermont \$9 FIDDLEHEAD WHITE WHEAT 16 oz., abv 6.2%, Vermont \$9 GREATER GOOD PULP DOUBLE IPA 12 oz., abv 8%, Massachusetts \$10 GUINNESS STOUT 20 oz., abv 4.2%, Ireland \$10 HERO95 LOW-CAL LAGER 16 oz., abv 4%, Massachusetts \$7.50 JACK'S ABBY HOUSE LAGER 16 oz., abv 5.2%, Massachusetts \$7 MAINE LUNCH AIPA 14 oz., abv 7.0%, Maine \$10 MODELO ESPECIAL 16 oz., aby 4.4%. Mexico \$8 PABST BLUE RIBBON 16 oz., abv 4.8%, Wisconsin \$4 SAM ADAMS SEASONAL 16 oz., Massachusetts \$8 SOUL PURPOSE CRUSH GROOVE 16 oz., abv 5%, Massachusetts \$8 WACHUSETT STRAWBERRY ALE 16 oz., abv 4.5%, Massachusetts \$8 WHALER'S RISE APA 16 oz., abv 5.5%, Rhode Island \$8 WORMTOWN BE HOPPY IPA 16 oz., abv 6.5%, Massachusetts \$9

BOTTLES & CANS

ATHLETIC RUN WILD IPA abv 0.5% (low alcohol), Connecticut \$7 BUD LIGHT abv 4.2%, USA \$5.25 BUDWEISER abv 5%, USA \$5.25 COORS LIGHT 16-oz. can, abv 4.4%, USA \$5.50 | Bucket of 4 \$18 CORONA EXTRA abv 4.5%, Mexico \$6.50 CORONA LIGHT abv 4.1%, Mexico \$6.50 FIDDLEHEAD IPA 12-oz. can, abv 6.2%, Vermont \$7 | Bucket of 4 \$26 GLUTENBERG IPA GF 16-oz. can, abv 6%, Quebec \$10 GLUTENBERG PALE ALE 5.5 GF 16-oz. can. abv 6%. Quebec \$10 GUINESS ZERO abv 0.5% low alcohol, Ireland \$8.50 HEINEKEN abv 5%, Netherlands \$7 HEINEKEN 0.0 non-alcoholic, Netherlands \$7 HEINEKEN SILVER abv 4%, Netherlands \$7 HIGH NOON HARD SELTZER GF abv 5%, Tennessee \$8 Passion Fruit, Black Cherry, Pineapple, Watermelon, or Peach (as available) MICHELOB ULTRA abv 4.2%, Missouri \$6 MILLER LITE 16-oz. can, abv 4.4%, USA \$5.50 MODELO ESPECIAL 12-oz. can, abv 4.4%, Mexico \$6.50 | Bucket of 4 \$22 SAM ADAMS BOSTON LAGER aby 5%. Massachusetts \$8 SHINER BOCK abv 4.4%, Texas \$6.25 SUN CRUISER HARD TEA LEMONADE abv 4.5%, Massachusetts \$8 TRULY BERRY GF abv 5%, California \$6.75 WHITE CLAW HARD SELTZER GF abv 5%, Illinois \$6.75 Black Cherry or Raspberry (as available)



FIREFLY'S SIGNATURE COCKTAIL

STEVE'S SPECIAL SMOKED OLD FASHIONED

Makers Mark Firefly's Pitmaster Prime 3.0 Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel 'n cherry garnish, applewood smoke \$15

FIREFLY'S OLD FASHIONEDS \$13

CREOLE'D FASHIONED Penelope Four Grain Bourbon, burnt brown sugar, Creole bitters

FRONT PORCH Penelope Toasted Rye, sweet tea syrup, lemon bitters

SWEET LIKE HONEY Wild Turkey 101, Wild Turkey American Honey Bourbon, sugar, bitters

SPRING COCKTAILS \$13

BIG DADDY RITA Siete Leguas Tequila, Grand Marnier, fresh lime juice, simple syrup, choice of salt or sugar rim, fresh lime garnish

BLOOD ORANGE COSMO Vodka, blood orange liqueur, cranberry

GINDIGO GIRL Lavender and peaflower-infused Sipsmith Gin, lemon, sugar

GOLDEN BUFFALO Buffalo Trace Bourbon, lemon, honey

KENTUCKY TEA Jim Beam Bourbon, peach, sweet tea

MY HILLBILLY HOG TAI Mad River First Run Rum, apricot liqueur, triple sec, orange and pineapple juices

SAZERAC SOUR Whiskey sour made with Sazerac Rye and a touch of red wine (Allergen note: contains egg whites)

SMOKY MANGO RITA Smoky flavor Los Vecinos Mezcal, orange liqueur, lime juice, mango, choice of salt or sugar rim, fresh lime

RED WINES	Glass Bottle	
FRONTERRA Red Blend, Chile	\$6	
MEOMI Pinot Noir, California	\$10	\$36
ROBERT MONDAVI Bourbon Barrel Aged Cabernet, California	\$11	\$38
ROBERT MONDAVI VINT Cabernet, California	\$9	\$33
TRIVENTO Malbec, Argentina	\$9	\$33
SPARKLING RED SANGRIA	\$10	
WHITE WINES	Glass	Bottle
CAPOSALDO Pinot Grigio, Italy	\$12	\$42
FRONTERRA Pinot Grigio, Chile	\$6	
CUPCAKE Prosecco (sparkling wine), Italy	\$12	
KIM CRAWFORD Sauvignon Blanc, New Zealand	\$10	\$36
STELLA ROSA Moscato, Italy	\$8	\$30
STOLLER FAMILY ESTATE VINTAGE 2021		
Chardonnay, Oregon	\$10	\$32
SPARKLING WHITE SANGRIA	\$10	