



FRESH SPECIALS

Available 3/21/25 'til we run out!

**FIREFLY'S
BODACIOUS BARREL
TASTE OF THE WEEK!**

**Benriach The Original Ten
Speyside Single Malt
Scotch Whiskey**

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**86 Proof | 1.5 oz
\$10**

FEATURED COCKTAILS

CREAMSICLE Whipped cream vodka, triple sec, orange soda, topped with whipped cream and an orange twist **\$13**

BLUEBERRY LEMON DAIQUIRI White rum, lemon juice, blueberry simple syrup, served with a lemon twist **\$13**

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

BENRIACH SCOTCH FLIGHT The Smoky Ten, The Twelve, The Smoky Twelve **\$20**

FIREFLY'S PRIVATE SELECTION FLIGHT Maker's Mark Firefly's Pitmaster Prime 4.0 Bourbon, Maker's Mark Firefly's / Loch & K(e)y "The Reveal," Journeyman "Flock Together" Rye **\$22**

LOCH & K(e)Y FLIGHT Buffalo Trace Sazerac "The Club," Old Forester "1910," Wilderness Trail "High Road" **\$20**

MAD RIVER FLIGHT Mad River Hopscotch Single Malt, Mad River Double Barrel Bourbon, Mad River Revolution Rye **\$20**

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APPETIZERS

CAJUN FRIED OYSTERS Served with Cajun remoulade **\$19**

FRIED GREEN TOMATOES Cajun cornmeal batter, served with Cajun remoulade **\$13**

ENTRÉE

CAJUN FRIED OYSTER DINNER Served with Cajun remoulade, french fries, and coleslaw **\$25**

SURF 'N TURF Smoked beef tenderloin, flash-fried oysters, choice of two sides, and homemade corn bread **\$32**

NEW ENGLAND BAR PIZZAS *10 inches / 8 slices* | *Substitute gluten-free cauliflower crust + \$3*

CHEESE PLEEZE Tomato sauce, choose cheddar/mozzarella or provolone/mozzarella **\$12** Add "cupped" **PEPPERONI** slices **\$14**

GARLICKY SHRIMP Scampi sauce, mozzarella, provolone, grilled shrimp, tomatoes, roasted garlic, fresh basil, garlic oil **\$18**

KICKIN' CHICKEN Buttermilk fried chicken tenders, honey cayenne pepper sauce, banana peppers, mozzarella, cheddar, scallions, buttermilk blue cheese drizzle **\$18**

MAC ATTACK PYE Parmesan cream sauce, 5-cheese mac 'n cheese, mozzarella, cheddar, bacon, scallions **\$15**

DESSERTS

IRISH CREAM BREAD PUDDING French bread, Irish Cream, bittersweet & white chocolate, warm cream drizzle, vanilla bean ice cream **\$10**

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 **\$10**

I WANT S'MORE CAKE Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream **\$10**

RED VELVET CAKE A traditional Southern favorite **\$10**

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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.



BEVERAGES *PLEASE DRINK RESPONSIBLY!*

FIREFLY'S SIGNATURE COCKTAIL

STEVE'S SPECIAL SMOKED OLD FASHIONED \$15

Maker's Mark Firefly's Pitmaster Prime 4.0 Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel, cherry, applewood smoke

DRAFT BREWS

- BLUE MOON BELGIAN WHITE** 16 oz., abv 5.4%, Colorado **\$8**
- BURLINGTON BEER CO. BUFFALO TREKS STOUT** 12 oz., abv 11.6%, Vermont **\$13**
- CARLSON ORCHARDS HARD CIDER GF** 16 oz., abv 5%, Massachusetts **\$9**
- COLD HARBOR JUICE FREAK** 16 oz., abv 6.5%, Massachusetts **\$9**
- COORS LIGHT** 16 oz., abv 4.2%, Colorado **\$6**
- DOUBLE DOWN BREWING SUBCONSCIOUS HAZE** 16 oz., abv 7%, Massachusetts **\$9**
- FIDDLEHEAD IPA** 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**
- JACK'S ABBY HOUSE LAGER** 16 oz., abv 5.2%, Massachusetts **\$7**
- MAINE LUNCH AIPA** 16 oz., abv 7%, Maine **\$12**
- MODELO ESPECIAL** 16 oz., abv 4.4%, Mexico **\$8**
- NIGHT SHIFT NITE LITE LAGER** 16 oz., abv 4.3%, Massachusetts **\$7**
- OXBOW DOUBLE FARMHOUSE PALE ALE** 16oz., abv 7%, Maine **\$10**
- PABST BLUE RIBBON** 16 oz., abv 4.8%, Wisconsin **\$4**
- SAM ADAMS COLD SNAP** 16 oz., abv 5.3%, Massachusetts **\$8**
- SIERRA NEVADA PALE ALE** 16 oz., abv 5.6%, California **\$8**
- TRUE NORTH BOG MOON RISING CRANBERRY SOUR** 16 oz., abv 6.2%, Massachusetts **\$10**
- WACHUSETT BLUEBERRY ALE** 16 oz., abv 4.5%, Massachusetts **\$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**
- GUINNESS 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**
Black Cherry, Pineapple, or Watermelon (as available)
- HIGH NOON VODKA ICED TEA GF** abv 4.5%, Tennessee **\$8**
Peach (as available)
- MICHELOB ULTRA** abv 4.2%, Missouri **\$6**
- MILLER LITE** 16 oz. can, abv 4.4%, USA **\$5.50**
- REDBRIDGE LAGER GF** abv 4.5%, Missouri **\$6**
- SAM ADAMS BOSTON LAGER** abv 5%, Massachusetts **\$8**
- SHINER BOCK** abv 4.4%, Texas **\$6.25**
- SUN CRUISER HARD TEA LEMONADE** 12 oz. can, abv 4.5%, Massachusetts **\$8** | Bucket of 4 **\$29**
- TRULY BERRY GF** abv 5%, California **\$6.75**
- WHITE CLAW HARD SELTZER GF** abv 5%, Illinois **\$6.75**
Lime, Black Cherry, or Mango (as available)

FIREFLY'S OLD FASHIONEDS \$14

- APPLE CIDER OLD FASHIONED** Firefly's BBQ / Loch & K(e)y
Maker's Mark "The Reveal" Bourbon, apple cider simple syrup, chocolate bitters, orange peel
- CREOLE'D FASHIONED** Woodford Reserve, burnt brown sugar, Creole bitters

WINTER COCKTAILS \$13

- APEROL CRANBERRY SPRITZ** Aperol, prosecco, cranberry juice, simply syrup, fresh cranberries, rosemary sprig
- BIG DADDY RITA** Tequila, Grand Marnier, fresh lime juice, simple syrup, choice of salt or sugar rim, fresh lime garnish
- BLACKBERRY BOURBON SMASH** Loch & K(e)y Woodford Reserve, blackberry brandy, blackberries, basil, honey, lemon juice
- BUCK UP** Loch & K(e)y Buffalo Trace "Barbeque Helper," lemon juice, simple syrup, cranberry juice, soda water, lemon twist
- MAPLE BOURBON PUNCH** Bourbon, apple cider, homemade maple syrup, ginger beer, apple slice
- NOT JUST FOR BRUNCH MIMOSA** Champagne with your choice of orange, pineapple, cranberry, or grapefruit juice
- RENSPRESSO MARTINI** Fresh espresso, Kahlua, Carolina Cream, Stolli Vanilla Vodka, espresso beans
- SUGAR COOKIE MARTINI** Vanilla Vodka, Amaretto, Irish Cream, vanilla cream
- THE STOLEN RITA** Tequila, triple sec, Midori, lime juice, simple syrup with red salt or sugared rim
- VOODOO JUICE** A fruity and refreshing sipper with banana, pineapple, and Coconut Rum
- WINTER MOJITO** Bacardi Rum, simple syrup, lime wedges, soda water, fresh cranberries, mint sprig
- YULE MULE** Wheatly Vodka, lime juice, simple syrup, cranberry juice, ginger beer

RED WINES

	<i>Glass Bottle</i>	
FRONTERRA <i>Red Blend, Chile</i>	\$6	
MEOMI <i>Pinot Noir, California</i>	\$10	\$36
ROBERT MONDAVI <i>Bourbon Barrel Aged Cabernet, California</i>	\$11	\$38
ROBERT MONDAVI VINT <i>Cabernet, California</i>	\$9	\$33
TRIVENTO <i>Malbec, Argentina</i>	\$9	\$33
SPARKLING RED SANGRIA	\$10	

WHITE WINES

	<i>Glass Bottle</i>	
BREAD & BUTTER <i>Chardonnay, California</i>	\$12	\$42
CAPOSALDO <i>Pinot Grigio, Italy</i>	\$12	\$42
FRONTERRA <i>Pinot Grigio, Chile</i>	\$6	
CUPCAKE <i>Prosecco (sparkling wine), Italy</i>	\$12	
KIM CRAWFORD <i>Sauvignon Blanc, New Zealand</i>	\$10	\$36
STELLA ROSA <i>Moscato, Italy</i>	\$8	\$30
SPARKLING WHITE SANGRIA	\$10	