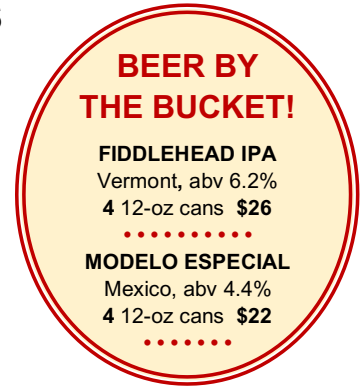




FRESH SPECIALS

Available 5/10/24 '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 *¼ 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

SMOKED PRIME RIB 12-oz. prime rib, dry rubbed 'n smoked, served with choice of 2 sides **\$28**

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/mozzarella **\$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.

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**
- COORS LIGHT** 16 oz., abv 4.2%, Colorado **\$6**
- FIDDLEHEAD IPA** 16 oz., abv 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., abv 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**
- CORONA PREMIER** abv 4%, Mexico **\$6.75**
- 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**
- 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**
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** abv 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	