Bodacious Bar-B-Que & Beyond

# FIREFLY'S BBQ

## A Culinary Journey from Boston to the Bayou and Back

Born and raised in Boston, Firefly's Creator and Pitmaster Steve Uliss discovered his love for food early on while working in his grandfather's Brookline grocery and deli, Bluestein's. After graduating from Johnson & Wales, Steve built a strong culinary reputation throughout New England and was eventually recruited by the Peabody Group in Memphis.

A trip to the legendary Memphis in May World Championship Barbecue Cook-Off changed everything. There, Steve was "blown away by barbecue" and found the cooking style that truly spoke to him. He also met barbecue icon John Willingham, a Barbecue Hall of Fame inductee who became a lifelong mentor and friend.

Back in New England, Steve helped bring barbecue to The Original Sports Saloon at the Copley Square Hotel. Determined to do it right, he had John Willingham build him a smoker—marking the beginning of Steve's long history with BBQ concepts.

In 2001, Steve opened Firefly's BBQ in Marlborough, Massachusetts. Alongside authentic barbecue, the menu reflects Southern comfort food inspired by family visits to New Orleans. In 2004, Steve expanded the Firefly's experience by opening Dante's, a live music venue, and later added The Backyard, offering outdoor dining and live acoustic music in warmer months.

Firefly's catering business flourished as well, growing into the largest barbecue caterer in New England through its S.W.A.T. (Smokin' Wicked and Tasty) Team, serving everything from weddings to Fortune 500 companies.

In November 2024, we lost Steve—our fearless leader, husband, and father. His passion, legacy, and love for great barbecue live on through his wife, daughters, and the entire Firefly's family. We miss Steve deeply and are grateful that Firefly's continues to honor the dream he lived for more than 24 years.

## OUR AWARD-WINNING BBQ SAUCES

**All of sauces are Gluten & Dairy Free**

**Memphis -** A sweet, tomato-based sauce with brown sugar, molasses & cocoa powder
**Beelzebar -** Our Memphis sauce, kicked up with some good ol' chipotle heat
**Dixie Kiss -** A sweet, tomato-molasses bastin' sauce with a chili-red pepper 'kiss'
**North Carolina -** A vinegar & red pepper-based BBQ sauce with a zesty tang
**Texas** - A chipotle-tomato sauce with a hint of vidalia onion & sweet black tar molasses

## OUR AWARD WINNING BBQ RIBS

**Beef Ribs Dry Rubbed 'n Smoked**
(as available)
With two sides & corn bread
One - 1 lb bone $Mkt  Two - 1 lb bones $Mkt

**St. Louis Ribs Platters**
With two sides & corn bread
1/2 slab $27 ✦ Full slab $42

**St. Louis Ribs**
(no sides)
1/2 slab $22 ✦ Full slab $37

## COMBOS

With two sides & corn bread

**2 Meats** $28 | **3 Meats** $32 | **4 Meats** $35 | **5 Meats** $40

St. Louis Ribs (3 ribs) - Smoked Beef Brisket (5 oz) +$5
Pulled Pork (5 oz) - Pulled Chicken (5 oz)
Fried Chicken (2 pc) - BBQ Chicken (1/4 bird)
Texas Smoked Sausage (1 link) - Jalapeño Cheddar Sausage (1 link)

## BBQ PLATTERS

With two sides & corn bread

**Smoked Sausage**
Choice of 2: Texas Style or Jalapeño Cheddar $21

**Smoked Beef Brisket** $28
All lean available upon request

**Pulled Pork or Pulled Chicken**
Served atop Texas bread $21

**Yard Bird- Smoked Half Chicken** $20
All white meat +$2

## BODACIOUS BOWLS

Choose mac 'n cheese, mashed potatoes, or dirty rice* topped with BBQ beans*, coleslaw, fried onion straws, jalapeños, and your choice of:

**Smoked Beef Brisket** $25
**Pulled Pork or Pulled Chicken** $22
**Pan-Seared Vegetables** $20

Served with homemade corn bread

## FAMILY STYLE PICNICS

**Picnic for 4** $95
- 1 Rack St. Louis Ribs
- Pulled Pork (Pint)
- 1 Smoked Yard Bird (or Fried Chicken +$4)
- Sensational Sides (2 Pints)
- Potato Rolls (4)
- Homemade Corn Bread (4)

**Picnic for 6** $180
- 2 Racks St. Louis Ribs
- Pulled Pork (Pint)
- Beef Brisket (Pint)
- 1 1/2 Smoked Yard Birds (or Fried Chicken +$6)
- Sensational Sides (3 Pints)
- Potato Rolls (6)
- Homemade Corn Bread (6)

**Picnic for 12** $300
- 3 Racks St. Louis Ribs
- Pulled Pork (2 Pints)
- Smoked Beef Brisket (2 Pints)
- Pulled Chicken (Pint)
- 2 Smoked Yard Bird (or Fried Chicken +$8)
- Sensational Sides (6 Pints)
- Potato Rolls (12)
- Homemade Corn Bread (12)

## CORN BREAD & SENSATIONAL SIDES

GF- Gluten free
V- Vegetarian
VE- Vegan
* contains meat

**Corn Bread**
1 piece $3 | 6 pieces $12 | 12 pieces $24

**Sensational Sides**
Side $5 | Pint $8 | Quart $15

BBQ Beans* (GF)
Collard Greens* (GF)
Dirty Rice* (GF)
French Fries (V)
Broccoli (GF)(V)
Mac 'n Cheese (V)
Green Beans (GF)(V)
Coleslaw (GF)(V)
Cucumber Salad (GF)(VE)
Sweet Potato Fries (V)
Homemade Potato Chips (V)
Mashed Potatoes (GF)(V)
Mashed Potatoes 'n Gravy*
Red Beans 'n Dirty Rice*
Pan-Seared Veggies (GF)(VE)
Sweet Potato Pecan Puddin' (V)
Buttered Corn Kernels (GF)(V)
Potato Salad (GF)(V) (Seasonal)

**Sensational Sampler**
Any 3 sides + a piece of homemade corn bread $16

○ Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry, seafood or eggs may increase your risk of foodborne illness.

Items and pricing may vary at any time.

# APPETIZERS

**Firefly's Jumbo Wings**
5 Smoked whole jumbo wings, honey hot sauce, Memphis ranch, red hot dip, celery sticks $18

**Candy Lacquered Bacon**
Brown sugar glaze with a sunny side up egg $19

**Crazy Roo's Wings**
Sriracha, molasses, lime cilantro glaze
Choose Memphis ranch or buttermilk blue cheese $16

**Buttermilk Fried Chicken Tenders**
Choose your sauce: honey mustard, red hot, Dixie Kiss, Crazy Roo's, Memphis ranch, or white cream gravy $16

**Thai Salted Caramel Ribs**
5 Slow-smoked fried ribs, Thai caramel glaze, scallions $16

**Burnt Ends** (Limited Availability)
Double-smoked brisket served atop Texas cut bread, with horseradish sour cream - or (GF) no bread $20

**Cajun Catfish Fingers**
Beer-mustard brined 'n flash-fried fresh catfish filet strips, served with Cajun remoulade $15

**Texas Brisket Poutine**
Smoked beef brisket, french fries, cheese curd, brown gravy, scallions $18

**Southern Porked Mac 'n Cheese**
Pulled pork, cheddar mac, seasoned crumbs $15

**Rachel's Rockin' Nachos**
Tortilla chips, grilled corn, BBQ beans*, jalapeños, roasted tomato salsa, cheddar blend, pico de gallo, avocado crema $16
Choose pulled pork, pulled chicken, or veggies $18

**Fried Onion Straws**
With Memphis ranch $12

**Fried Pickles**
With Cajun remoulade $12

**Crazy Roo's Brussels Sprouts**
With Cajun remoulade $13

# FRESH SALADS

**S.W.A.T. Blue**
Chopped greens, applewood smoked bacon, grilled corn, cherry tomatoes, balsamic drizzle, fried onions, buttermilk blue cheese dressing, blue cheese crumbles $15

**BBQ Ranch Salad**
Fresh greens, black beans, grilled corn, banana peppers, bacon cracklin's, sliced avocado, jack 'n cheddar cheese, grape tomatoes, red onions, tossed in Memphis ranch and drizzled with Memphis BBQ sauce $16

**Caesar**
Fresh romaine, shaved parmesan cheese, Caesar dressing, garlic croutons or (GF) no croutons $13

**Firefly's Garden** (V)
Fresh greens, tomato, cucumber, red onion, sweet bell pepper, choice of dressing, corn bread croutons - or (GF, VE) no croutons $12

**Pile on Some Protein**
Grilled Chicken +$8 | Grilled Salmon +$11 | Turkey Tips +$13
Buttermilk Fried Tenders +$8| Steak Tips○+$14
Pulled Pork or Pulled Chicken +$8

**Dressing Choices**
Balsamic Vinaigrette ~ Chili Lime Vinaigrette
Memphis Ranch ~ Buttermilk Blue Cheese

# SANDWICHES

Choose fries or homemade potato chips and coleslaw or cucumber salad
Substitute for a different side +$1.25 per side

**Smoked Beef Brisket Sandwich** $20

**Pulled Pork or Pulled Chicken Sandwich** $17

**Slider Trio**
Chopped beef brisket, pulled pork, and pulled chicken on potato slider rolls $16

**Firefly's Hot Chicken Sandwich**
Brined 'n seasoned 'n fried breast, brown sugar, cayenne hot sauce, Cajun remoulade, bread 'n butter pickles, pickled onions, lettuce, brioche roll $19

**Hogslayer Panini**
Pulled pork, habanero bacon jam, cheddar, pepper jack, and American cheeses, bacon, fried jalapeños, pickle chips, sourdough bread $19

# ENTREES

With two sides & corn bread

**Grilled Salmon**
Choice of Firecracker sauce, blackened, or plain $27
(Firecracker - ginger, garlic, honey, sriracha, soy sauce, scallions)

**Buttermilk Fried Chicken**
Choose white cream gravy or honey $22
All white meat +$2

**Bourbon Marinated Turkey Tips**
Tender turkey marinated in bourbon sauce $27

**Marinated Sirloin Tips○**
Sauteed onions 'n button mushrooms $29

**Firefly's Famous Chicken 'n Waffles**
Choose fried chicken or buttermilk fried tenders, white cream gravy or maple syrup, served with 2 sides $25

## Build Your Own Burger

Brioche roll, lettuce, tomato & red onion
Choice of fries or homemade chips and coleslaw or cucumber salad
Substitute for a different side +$1.25 per side

**Choose Your Protein**
10 oz Angus Beef Burger○$16
Chicken Breast $15
Veggie or Vegan Patty $14

**Choose Your Cheese** +$1
American
Cheddar
Pepper Jack
Swiss

**Add-ons**
Memphis Ranch + $.50
Habanero Bacon Jam +$1
Jalapeños + $1
Mushrooms + $1.50
Sliced Avocado + $2.50
Blue Cheese Crumbles + $1
Caramelized Onions + $1.50
Bacon + $2.50
Fried Egg + $2.50
Onion Straws + $2.50
Pulled Pork or Pulled Chicken + $6

LET OUR AWARD-WINNING CATERING S.W.A.T. TEAM FIRE UP YOUR NEXT EVENT OR CELEBRATION

○Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry, seafood or eggs may increase your risk of foodborne illness.

20% gratuity added to parties of 8 or more.

"Please inform your server before placing your order if anyone in your party has a food allergy or dietary restrictions."

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