



## FRESH SPECIALS

Available 3/7/25 'til we run out!

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

**Penelope Architect  
Straight Bourbon Whiskey  
French Oak Staves**

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

### FEATURED COCKTAILS

**KING CAKE MARTINI** Stoli Vanilla Vodka, Bailey's, triple sec, cinnamon simple syrup, light cream, garnished with a cube of fresh-baked King Cake **\$13**

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

**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**

**WELLER IN WINTER FLIGHT** Weller "Antique 107," Weller 12yr Wheated Bourbon, Weller Special Reserve Wheated **\$20**

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### APPETIZERS

**BAYOU GUMBO** Shrimp, crab, andouille sausage, chicken, okra, Cajun spice, rice **Cup \$10 | Bowl \$18**

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

**CRAWFISH HUSHPUPPIES** With bacon, onion, and cheddar cheese, served with Cajun remoulade **\$12**

**SOUTHERN FRIED SHRIMP** Served with Cajun remoulade **\$16**

### ENTRÉES

**PIG 'N PEARLS** 3 St. Louis Ribs, flash-fried oysters, Cajun remoulade, choice of 2 sides, homemade corn bread **\$29**

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

**LOUISIANA CRAWFISH ETOUFFÉ** With tomato, thyme, trinity, scallions, cayenne pepper, rice, French bread **\$20**

**LOUISIANA PO'BOY SANDWICH** Choose either Cajun fried shrimp **or** oysters, with Cajun remoulade, lettuce, tomato, and pickles, on a genuine Leidenheimer roll from New Orleans, served with french fries and cole slaw **\$20**

**SOUTHERN FRIED SHRIMP DINNER** Southern fried shrimp served with french fries and coleslaw **\$23**

**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**

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

**MUFFALETTA PYE** Olive salad (roasted red peppers, artichoke hearts, garlic, red wine vinegar, red pepper flakes, oregano), mozzarella, provolone, salami, mortadella, capicola **\$18.50**

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

### DESSERTS

**KING CAKE** Joe Gambino's cake with vanilla ice cream and caramel sauce **\$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**

### DESSERT DRINKS

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

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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 BANQUET LAGER** 12 oz. bottle, abv 5%, Colorado **\$6**
- 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, Passion Fruit, Peach, 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 "The Brisket Man," 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, Stoli 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>	
<b>FRONTERRA</b> <i>Red Blend, Chile</i>	<b>\$6</b>	
<b>MEOMI</b> <i>Pinot Noir, California</i>	<b>\$10</b>	<b>\$36</b>
<b>ROBERT MONDAVI</b> <i>Bourbon Barrel Aged Cabernet, California</i>	<b>\$11</b>	<b>\$38</b>
<b>ROBERT MONDAVI VINT</b> <i>Cabernet, California</i>	<b>\$9</b>	<b>\$33</b>
<b>TRIVENTO</b> <i>Malbec, Argentina</i>	<b>\$9</b>	<b>\$33</b>
<b>SPARKLING RED SANGRIA</b>	<b>\$10</b>	

## WHITE WINES

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