

RAW BAR

- OYSTERS ON THE HALF SHELL* [GF]
6 or 12
local and national selections served with classic mignonette and cocktail sauce
- EAST COAST SHRIMP COCKTAIL 16.95 [GF]
Cajun remoulade, classic cocktail sauce
- AHI TUNA POKE* 16.95
seared rare ahi, ginger, avocado, cilantro, soy sauce, sesame wontons
- SHRIMP LOUIE 18.95 [GF]
iceberg, avocado, Watson Farms hard-boiled egg, cherry tomatoes, QD remoulade
+ lump crab for an additional charge
- HALF MAINE LOBSTER COCKTAIL 26.95 [GF]
QD remoulade, barbecue seasoning

SALADS AND SOUPS

- QD SHE-CRAB SOUP 8.95
sherry, cream, mirepoix, roe
- ANDOUILLE AND ROASTED CHICKEN GUMBO 8.95
Louisiana popcorn rice, dark roux, holy trinity, savory broth
- BABY ICEBERG WEDGE 11.50 [GF]
Heritage Farm cherry tomatoes, Clemson blue cheese, country ham, red onion, Lowcountry Creamery buttermilk dressing
- VINE-RIPENED CAMPARI TOMATO AND BURRATA 16.95
watercress, Heritage Farm mint, olive oil, balsamic reduction, Bulls Bay sea salt
- BABY GREENS AND SEEDS 10.95 [GF]
Vertical Roots living baby lettuce, pickled SC blueberries, sunflower seeds, pepitas, sesame seeds, basil and Champagne vinaigrette, goat cheese crumbles

CHARCOAL-GRILLED CAESAR SALAD 11.50
crisp gem lettuce, Worcestershire-marinated Campari tomatoes, challah croutons, Pecorino Romano

THAI CRUNCH 11.95
Rosebank Farms bok choy blend, edamame, wasabi peas, crispy noodles, cucumber, carrot and avocado, tossed in creamy peanut dressing

FRESH MAINE LOBSTER AND CHARCOAL-GRILLED ASPARAGUS MKT [GF]
citrus-tarragon vinaigrette, Vertical Roots baby greens, jumbo grilled asparagus, Heritage Farm cherry tomatoes, cucumber

APPETIZERS

- CHARCOAL-ROASTED LOCAL OYSTERS 16.95
lemon, butter, garlic, Pecorino Romano cheese
- SWEET CORN HUSH PUPPIES 7.50
Horsecreek Honey Farms hot honey, chives
- CRISPY SPARE RIBS 14.95
sticky sauce, peanuts, cilantro, sweet corn relish
- STREET CORN ELOTE FINGERS 7.95
Cotija cheese, Tajin, cilantro aioli
- CAJUN FRIED GATOR BITES 12.50
shaved lettuce, QD comeback sauce, pickled pepperoncini, barbecue dusted
- SOUTH FLORIDA ROCK SHRIMP “FIRECRACKER STYLE” 16.95
shaved lettuce, sesame oil, Sriracha aioli, cilantro

- FRIED CALAMARI WITH ARTICHOKES 16.95
house heirloom tomato sauce, basil aioli
- LOCAL CHARCOAL-ROASTED WHITE SHRIMP half 16.95 | full 26.95
served peel-and-eat style, tossed in garlic butter, Old Bay, Heritage Farm fine herbs, garlic bread
- DAUFUSKIE DEVEILED CRAB DIP 16.50
fried saltines, Heritage Farm fine herbs, Pecorino Romano cheese, Boursin

ALL-DAY SANDWICHES

- served on toasted kaiser roll with waffle french fries and pickle; *substitute a small salad \$3*
- BIG FISH SANDWICH 17.95
choice of fried, seared or blackened local fish fillet, tartar sauce, lettuce, tomato, onion
- LIGHTHOUSE HAMBURGER* 14.95
brisket and chuck mix, lettuce, tomato, onion, pickle
+ American, Swiss, cheddar 1.50
+ thick-cut, house-smoked bacon 3
- DAUFUSKIE DEVEILED CRAB CAKE SANDWICH 19.95
QD remoulade, lettuce, onion, tomato
- SPRINGER MOUNTAIN FARMS FRIED CHICKEN SANDWICH 15.95
Asian slaw, Korean barbecue sauce, fresh cilantro

SIGNATURE ENTREES

- MARKET FISH IMPERIAL MKT
South Carolina-caught fish, crab-cruste*d*, imperial sauce, lemon, sweet corn coulis, truffled fingerlings
- FILET MIGNON MKT
center cut 6-ounce filet, potatoes au gratin, ember-roasted Heritage Farm vegetables, bordelaise sauce
- EAST COAST SHRIMP AND GRITS 26.50
Adluh stone-ground grits, dark roux, holy trinity, crispy tasso
- FILET MIGNON AND LOBSTER* MKT
center cut 6-ounce filet mignon, charcoal-roasted half lobster thermidor, potatoes au gratin, ember-roasted Heritage Farm vegetables
- SOUTH CAROLINA GROUPE*R* ROCKEFELLER 38.95
creamy spinach, Pernod, sauteed Johns Island mushrooms, bearnaise, crispy Bulls Bay oysters
- SIGNATURE FRIED CHICKEN 26.50
breast, leg and thigh, potatoes au gratin, ember-roasted Heritage Farm vegetables, secret spice basted
- USA ATLANTIC SALMON* 28.95 [GF]
grilled pineapple salsa, Heritage Farm fine herbs, Florida rock shrimp risotto, grilled asparagus
- CHARCOAL-ROASTED PRIME RIB* MKT king cut | queen cut
available after 5pm; subject to availability
potatoes au gratin, ember-roasted Heritage Farm vegetables, au jus, horseradish sauce
- DUROC BONE-IN PORK CHOP* 26.95 [GF]
aged cheddar Adluh heirloom grits, Rosebank Farms wilted seasonal greens, caramelized apple gastrique

LOBSTER THERMIDOR MKT
1¼ pound Maine lobster, thermidor sauce, Heritage Farm fine herbs, Vertical Roots baby greens

BLACKENED SPRINGER MOUNTAIN FARMS CHICKEN ALFREDO 26.95
bucatini pasta, Pecorino Romano, garlic, cream

QD HAND-BREADED CHICKEN TENDERS 24.50
QD signature seasoning, waffle french fries, Asian slaw, QD comeback dipping sauce

FRESH-CAUGHT SEAFOOD

- served with potatoes au gratin, ember-roasted local vegetables, ember-roasted lemon beurre blanc
- FRESH CATCH FISH* MKT
- AHI TUNA* 38.95
- GROUPE*R** 38.95
- USA ATLANTIC SALMON* 27.50
- EAST COAST SHRIMP 24.95

SEAFOOD PLATTERS
Calabash style, Adluh flour dusted; served with waffle french fries, Asian-style creamy cilantro slaw

- FLOUNDER 24.95
- EAST COAST OYSTERS 25.95
- WHOLE BELLY CLAMS 22.95
- FRIED LOCAL SHRIMP BASKET 25.95
creamy Asian slaw, french fries, hush puppies
- FRIED CAPTAIN'S PLATTER 29.95
shrimp, oysters, wild caught USA flounder, Asian slaw, french fries, hush puppies

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
[GF] DENOTES GLUTEN-FREE ITEM.

BRINGING YOU THE BEST FOODS FROM OUR CORNER OF THE WORLD

We would like to thank Sea Eagle Market for our local finfish and shellfish; GrowFood Carolina for access to their extensive and passionately grown organic heirloom produce; and Sweet Grass Dairy, Sprout Momma breads and all the South Carolina and Georgia producers who provide us with sustainable and high-quality products.





SPECIALTY COCKTAILS

LOWCOUNTRY LOVE 15
Grey Goose Le Citron Vodka, fresh lemon juice, simple syrup, fresh GA blueberries and SC strawberries, Ruffino Prosecco float, butterflied strawberry, lemon twist

LESLIE’S MARINA MULE 14
Crown Royal Canadian Whisky, agave syrup, fresh lemon juice, Goslings Ginger Beer

CALIBOGUE ‘RITA 16
Cazadores Tequila Reposado, mango-and passion fruit-infused simple syrups, Key lime juice, grapefruit juice, Commodore Triple Sec, Tajin salt rim

CHICA FLACA 14
Maestro Dobel Diamante Reposado Tequila, sugar-free mango syrup, Key lime juice

SUNSET ON THE SOUND 14
Mount Gay Eclipse Rum, BACARDÍ Coconut Rum, Plantation Pineapple Rum, Key lime juice, fresh lemon juice, mint-infused simple syrup, Heritage Farm mint

HEAT LIGHTNING 16
Cazadores Tequila Reposado, Aperol Apertivo, fresh lemon juice, Key lime juice, habanero and orange zest simple syrup, Tajin salt rim

LAVENDER MOJITO SPRITZ 14
BACARDÍ Light Rum, Commodore Triple Sec, Key lime juice, lavender simple syrup, Ruffino Prosecco, Heritage Farm mint

MARSH HAWK 16
Goslings Dark Rum, Campari orange bitter apertif, pineapple juice, Key lime juice, Trave Amaretto

COMPASS ROSE G&T 14
Burnt Church Distillery Devil’s Elbow Gin, fresh lemon juice, Key lime juice, rosemary simple syrup

OLD RUM’D FASHIONED 16
The Real McCoy 5-year aged rum, Amaro Nonino, Luxardo Maraschino liqueur, house-made spiced simple syrup, Angostura bitters, orange bitters

QD Signature Bloody Marys

TRADITIONAL VEGGIE 12
served with Heritage Farm veggies, marinated olives, fresh citrus

BACON + CHEDDAR 14
served with local cheddar cheese, center-cut bacon, tomatoes

LOWCOUNTRY BOIL 16
served with local poached shrimp, Andouille sausage, baby corn Upgrade to Grey Goose Vodka +3

BEERS

DRAFT BEER
Lighthouse Blonde 8.50
River Dog Brewing, Ridgeland, SC
Sunset Shandy 8.50
Southern Barrel Brewing, Bluffton, SC
Hop Drop ‘N Roll IPA 8.50
NoDa Brewing, Davidson, NC
Allagash White 8.50
Allagash Brewing, Portland, ME
Park Circle Pale Ale 8.50
Commonhouse Aleworks, North Charleston, SC
Bed of Nails Brown Ale 8.50
Hi-Wire Brewing, Asheville, NC

DOMESTIC + IMPORT CAN
Budweiser 5
American Lager, St. Louis, MO
Bud Light 5
American Light Lager, St. Louis, MO
Coors Light 5
American Light Lager, Golden, CO
Estrella Jalisco 6
Premium Pilsner, Mexico
Heineken 0.0, Alcohol Free 6
Pure Malt Lager, Holland
Michelob ULTRA 5
American Light Lager, St. Louis, MO
Shock Top 6
Belgian White, St. Louis, MO
Yuengling 5
Lager, Pottsville, PA

CRAFT CAN
Hazy Like a Fox 8
New Realm Brewing, Savannah, GA
Watermelon Dragonfruit Burst 8
Wicked Weed Brewing, Asheville, NC
Jack’s Hard Cider 8
Atomic Dog, Gettysburg, PA
Emergency Drinking Beer 8
Wild Heaven Craft Beers, Avondale Estates, GA
Thank You Veterans IPA 8
COAST Brewing, North Charleston, SC
Pernicious IPA 8
Wicked Weed Brewing, Asheville, NC
A Little Sumpin’ Sumpin’ Ale 8
Lagunitas Brewing, Petaluma, CA
Luau Krunkles 8
Terrapin Beer, Athens, GA
No Jacket Required Pilsner 8
Savannah River Brewing, Savannah, GA

WINES

FEATURED WINE OF THE MONTH: Red Blend, Sea Pines Private Label, Blue Crab Red Blend, CA glass: 14 bottle: 54

SPARKLING
Prosecco, Ruffino, Veneto, IT, NV 11 42
Sparkling Wine, J Vineyards, “Cuvée 20”, Russian River, Brut NV 68
Chardonnay, Schramsberg, North Coast, CA Blanc de Noirs Brut NV 75
Pinot Noir, Veuve Clicquot “Yellow Label”, Champagne, FR Brut NV 99
Pinot Noir-Chardonnay, Dom Pérignon, Champagne, FR Brut 2010 260

WHITE + ROSE
Pinot Grigio, Alverdi, Terre degli Osci, Molise, IT 10 38
Pinot Grigio, Santa Margherita, Trentino-Alto Adige, IT 52
Pinot Grigio, King Estate, “Domaine”, Willamette Valley, OR 68
Sauvignon Blanc, Ant Moore, Marlborough, NZ 11 42
Sauvignon Blanc, Sea Pines Resort, “Blue Crab”, California 13 50
Sauvignon Blanc, Unshackled by The Prisoner, California 56
Sauvignon Blanc, Duckhorn, Napa Valley, CA 60
Sauvignon Blanc, Foucher-Lebrun, Le Mont Blanc, Sancerre, FR 64
Chardonnay, Carmel Road, Monterey, CA 11 42
Chardonnay, Louis Jadot, Macon-Villages, Burgundy, FR 16 62
Chardonnay, Simi, Russian River Valley, CA 66
Chardonnay, Cakebread Cellars, Napa Valley, CA 99
Albariño, Martin Codax, Rias Baixas, SP 38
Chenin Blanc + Viognier, Pine Ridge, CA 38
Moscato, Villa Pozzi, Sicily, IT 10 38
Riesling, Kung Fu Girl, Columbia Valley, WA 10 38
Rosé of Grenache-Cinsault, Château La Gordonne, Provence, FR 10 38
Muscadet, Oysterman, Pays Nantais, FR 42
Rioja Blanco, Bodegas Ostatu, Rioja, SP 11 42
Rosé of Grenache, Klinker Brick, “Bricks & Roses”, Lodi, CA 58

RED
Pinot Noir, Nielson by Byron, Santa Barbara, CA 11 42
Pinot Noir, Benton Lane, Willamette Valley, OR 52
Pinot Noir, WALT by Hall, Anderson Valley, CA 54
Pinot Noir, Albert Bichot, Bourgogne, FR 15 58
Red Blend, Ego Bodegas, “Acuma”, Jumilla, SP 11 42
Malbec-Cabernet Sauvignon Blend, Amancaya, Mendoza, AR 51
Red Blend, Sea Pines Private Label, Blue Crab Red Blend, CA 14 54
Red Blend, Harvey & Harriet, Paso Robles, CA 18 70
Tempranillo, Protos 1927, Ribera del Duero, SP 83
Cabernet Sauvignon, Bonanza by Caymus, CA 11 42
Cabernet Sauvignon, Juggernaut, CA 15 58
Cabernet Sauvignon Blend, Chateau Greysac, Medoc, Bordeaux, FR 63
Cabernet Sauvignon, Iconoclast, Napa Valley, CA 78
Cabernet Sauvignon, Stag’s Leap Vineyards, “Artemis”, Napa Valley, CA 124

RARE + ALLOCATED
Pinot Noir, Du MOL, Russian River Valley, CA 142
Pinot Noir, Maggy Hawk, “Stormin’”, Anderson Valley, CA 129
Cabernet Sauvignon, Jordan, Alexander Valley, CA 126
Corvina, Masi, Costasera, Amarone della Valpolicella Classico, IT 130
Cabernet Sauvignon, Double Diamond by Schrader, Oakville, CA 148
Cabernet Sauvignon Blend, Orin Swift “Papillon”, Napa Valley, CA 148
Sangiovese Blend, Il Poggione, Brunello di Montalcino, Tuscany, IT 164
Cabernet Sauvignon, Caymus, Napa Valley, CA 175
Rhone Blend, Chateau Beaucastel, Chateauneuf-du-Pape, Rhone, FR 177
Super Tuscan Blend, Antinori “Guado al Tasso”, Tuscany, IT 225
Cabernet Sauvignon, Silver Oak, Napa Valley, CA 260