



Appetizers

Fried Brussels Sprouts

bacon, garlic aioli, Cajun corn nuts 10

Pork Belly

maple glaze, chow chow, charred scallion jalapeño aioli, micro cilantro 18

Fried Cauliflower Bites

beer batter, buffalo sauce, charred scallion jalapeño aioli 14

Deviled Eggs *GF*

candied bacon, aleppo, micro cilantro 10

Fried Green Tomatoes

crab ravigote, remoulade 16

Charcuterie

Chef's select MKT

Cornbread

whipped butter, chives, cracked black pepper 10

Salads & Soup

add to any salad chicken (8), salmon (12), shrimp (12), hanger steak (14), scallops (14)

BLT Caesar

baby iceberg, bacon, cherry tomatoes, caesar dressing, pork rinds 14

Crab Louis

iceberg, avocado, tomato chutney, jumbo crab meat, Louis sauce, basil oil, fried crawfish, cilantro 20

Spinach *GF*

roasted sunflower seeds, strawberry, goat cheese, avocado, candied pecans, red onion, poppyseed dressing 16

Southern Cobb *GF*

spring mix, bacon, hardboiled egg, corn, avocado, red onion, cherry tomatoes, buttermilk ranch 16

Wedge *GF*

iceberg, cherry tomatoes, red onion, blue cheese, bacon, milled egg, buttermilk ranch 14

Gumbo

chicken, andouille sausage, confit duck, Carolina gold rice 16

HQ by the Sea

HQ Seafood Tower

Chef's Selection MKT

Southern Crab Jar

king crab, clarified butter, crostini MKT

Crab Cakes

remoulade, lemon frisée salad, asparagus, cracked black pepper, basil oil MKT

Fried Shrimp

okra, house tartar, dynamite sauce 30

Lobster Dip

crawfish, jalapeño, Sauce Boss Gang Mango Scotch Bonnet, cilantro, tortilla chips 20

Clams & Crawfish

leeks, trinity, andouille sausage, pimentos, red chile flakes, lemon, cider, cilantro sprouts, grilled bread 18

Cajun Oysters *GF*

Cajun butter, pimento, micro cilantro, lemon MKT

Rockefeller Oysters

Rockefeller mix, parmesan, pepper jack, thyme, rosemary, panko MKT

Raw Oysters *GF*

parsley, chives, thyme, rosemary, lime, champagne mignonette MKT

Entrees

Braised Lamb Shank *GF*

fried brussel sprouts, cheesy grits, spicy BBQ glaze 36

Short Rib *GF*

pearl onions, mushrooms, carrots, mash potatoes, demiglace 38

Shrimp & Grits

andouille sausage, bacon, trinity, red eye gravy 34

Scallops

spicy grit cake, chow chow and scallop beurre blanc sauce 34

Lobster Roll

trinity, garlic aioli, red tobiko, micro cilantro, lemon MKT

Fried Chicken & Waffle

maple gravy with Miligan's Maple Syrup, hot honey 24

Vegan Meatloaf *V*

vegan BBQ sauce, roasted rosemary and thyme yukon potatoes, garlic green beans 22

Fried Lobster Tail

two 5oz lobster tails, rosemary, dynamite sauce MKT

Seafood Garganelli

blackened shrimp & lobster, Creole cream sauce, mushrooms, tomato chutney, green onions 38

Crab Stuffed Salmon

blackened salmon crab ravigote, étouffée, cilantro ginger rice 32

Pork Chop

14oz chop, au poivre, collard greens*, yukon potatoes, cherry tomatoes, garlic chive puree, micro greens 42

Blackened Redfish

ginger rice, garlic green beans, red pepper, lemon, Cajun butter sauce 32

Fried Chicken

choice of one side, biscuit, hot honey 24

Make the Cut

The Notorious B.A.S.

30oz tomahawk steak 106

I Like Big Steaks

16oz ribeye 56

Little Steaks Matter

8oz filet 32

Let Me Upgrade You

Oscar Style 14 or
Fried Lobster Tail 30

Sides 10

Mac & Cheese Garlic Green Beans Fries
Mashed Potatoes Brussels Sprouts
Fried Okra Collard Greens*



House Cocktails

Empire State of Mind

Magnolia Rye, Sweet Vermouth, Hennessy VS, Benedictine, Peychauds 16

Strawberry Letter 23

Titos Vodka, Godiva Chocolate, strawberry puree, cranberry, egg white 14

Summertime Magic

Ciroc Summer Citrus, lime, orange, mint 16

Next Lifetime

Empress Indigo Gin, lavender honey, housemade lemonade 18

Leave The Door Open

Your choice of Red or White wine, Watershed Apply Brandy, passion fruit, pineapple, lemon, ginger ale 16

Southside **nut allergy*

Magnolia Bourbon, Sweet Vermouth, Averna Amaro, black walnut, molasses 16

So Fly

Tanqueray No. 10, Crème de Violet, Luxardo Maraschino, egg white 14

Golden Bear

Woodford Reserve Rye, Luxardo Maraschino, lemon, Cointreau, simple 14

Slow Down

Superior, 1800 Coconut, Acid Adjusted Pineapple, Banana de Brazil 18

Lovely Day

Cinnamon & Vanilla infused Patron, Averna Amaro, lavender honey, vanilla tincture 18

Southern Classics

prepared with your selection of spirit

HQ Old Fashioned

Bourbon, brown sugar, Angostura

Sidecar

Cognac, Cointreau, lemon

Smash

Bourbon, lemon, sugar, mint

Sazerac

Rye, sugar, peychauds bitters, absinthe rinse

Wine by the Glass

White

Chardonnay	Louis Latour Ardeche France	12
Chardonnay	Hen Quarter Monterey County Napa Valley, CA	14
Gewürztraminer	Balletto Russian River Valley, CA	14
Moscato	D'asti Castello Del Poggio Piedmont, IT	12
Pinot Grigio	Bollini Veneto, IT	12
Riesling	Schloss Vollrads Rheingau, DE	12
Rosé	Charles Bieler Père & Fils Provence, FR	12
Sauvignon Blanc	Honig Napa Valley, CA	14
Sauvignon Blanc	Kim Crawford Marlborough, NZ	16

Red

Bourbon Barrel Red Blend	Cooper & Thief California	18
Cabernet Sauvignon	Hen Quarter Paso Robles Napa Valley, CA	16
Malbec	Trapiche Medalla Mendoza, AR	14
Merlot	Charles Smith The Velvet Devil Washington	12
Petite Sirah	Spellbound California	12
Pinot Noir	Imagery California	16
Primitivo	Masseria Altemura Puglia, IT	12
Red Blend	Joel Gott Palisades, CA	14
Zinfandel	Seghesio Sonoma, CA	14

Beverages 4

Coke Diet Sprite Lemonade Cherry Coke Mello Yello
Ginger Ale Iced Tea Coffee