



*Much like his work, the life of Edgar Allan Poe was short, tragic and shrouded in mystery. Best known as the author of the popular poem "The Raven", Poe is credited with creating the detective and horror story genres. After a brief stint at the University of Virginia, Poe enlisted in the army under the pseudonym Edgar Allan Perry and was stationed at Fort Moultrie at the western end of Sullivan's Island, SC for thirteen months beginning November 18, 1827. His time on the island inspired "The Gold Bug", a story about a mystical beetle that led to buried treasure. He died alone, impoverished and inebriated at the age of 40 amid conflicting accounts of his demise, yet left an indelible legacy on American literature.*

## Appetizers

### TORTILLA CHIPS

with Pico de Gallo	\$5.50
with Pico de Gallo & Guacamole	\$8.00
with Queso Dip	\$7.00
with Chili con Queso	\$7.75

### QUESADILLAS

with Guacamole, Pico de Gallo & Chipotle Sour Cream	
Cheddar & Monterey Jack	\$8.50
Grilled Marinated Chicken	\$10.25
Grilled Vegetable	\$9.00
Shrimp & Chorizo	\$11.00

### EDGAR'S NACHOS

Tortilla Chips, Edgar's Drunken Chili, Cheddar & Monterey Jack Cheeses, Pico de Gallo, Guacamole, Sour Cream, Jalapeños & Green Onions	\$13.50
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### HAND-CUT FRENCH FRIES

with Cheddar Cheese	\$5.00
with Cheddar Cheese, Bacon & Green Onions	\$6.75
with Edgar's Drunken Chili & Cheddar Cheese	\$7.75
	\$9.00

## Soups

EDGAR'S DRUNKEN CHILI	\$7.25
SOUP OF THE DAY	Ask your server

## Salads

TAVERN SALAD	\$5.25
Mixed Greens with Assorted Vegetables & Basil Vinaigrette	
BUFFALO SHRIMP SALAD	\$14.50
Mixed Greens with Buffalo Fried Shrimp, Bacon-Blue Cheese Cole Slaw, Grape Tomatoes & Blue Cheese Dressing	
GRILLED CHICKEN	\$15.00
Mixed Greens with Grilled Chicken, Applewood Bacon, Avocado, Grape Tomatoes, Hard Boiled Egg, Blue Cheese Crumbles, Pimiento Cheese Crouton & Tomato Vinaigrette	
SESAME SEARED TUNA*	\$17.00
Mixed Greens, Tortilla Strips, Seared Yellowfin Tuna, Dried Cranberries, Green Onions, Citrus-Jicama Slaw & Mango Lime Vinaigrette	
SHRIMP SALAD SANDWICH	\$14.00
Homemade Shrimp Salad on Toasted Whole Grain Bread with Lettuce & Tomato	

## Gourmet Burgers & Sandwiches\*

Our burgers are half-pound, ground in-house and cooked to your temperature. Our veggie burgers are made in-house with black beans, red peppers, red onions, jalapeños, basil and garlic. All are served on a brioche bun with lettuce, tomato, pickles, fried onions and your choice of sides.

			
RAVEN (Plain Burger)	\$13.00	\$12.00	\$10.50
GOLD BUG Cheddar, Monterey Jack or Swiss Cheese	\$13.50	\$12.50	\$11.00
GOLD BUG PLUS Pimiento, Roasted Garlic Blue, Sweet Pepper Goat or Jalapeño Jack Cheese	\$14.00	\$13.00	\$11.50
PIT & PENDULUM Applewood Bacon & Cheddar Cheese	\$14.75	\$13.75	\$12.25
AMONTILLADO Guacamole, Jalapeño Jack Cheese, Pico de Gallo & Chipotle Sour Cream	\$15.00	\$14.00	\$12.50
ANNABEL LEE Charleston Style Crabcake on top with Fresh Vegetable Remoulade Sauce	\$16.25	\$15.25	\$13.75
HOP FROG Mig's BBQ Sauce, Applewood Bacon & Monterey Jack Cheese	\$15.00	\$14.00	\$12.50
BLACK CAT Grilled Onions, Edgar's Drunken Chili, Applewood Bacon & Pimiento Cheese	\$16.00	\$15.00	\$13.50
TELL-TALE HEART Fried Egg, Applewood Bacon & Cheddar Cheese	\$15.25	\$14.25	\$12.75
THE SLEEPER Roasted Garlic Blue Cheese & Buffalo Fried Shrimp	\$15.50	\$14.50	\$13.00
RUE MORGUE Bunless on a bed of Hand-Cut Fries with Edgar's Drunken Chili, Queso & Fried Egg	\$16.50	\$15.50	\$14.00

**Sides:** *Hand-Cut Fries, Potato Salad, Bacon-Blue Cheese Cole Slaw*  
Substitute for \$2: *Onion Straws, Tavern Salad, Soup of the Day, Fresh Fruit*

## Fish Tacos

with Flour Tortillas, Shredded Cabbage & your choice of a side



CITRUS MARINATED MAHI-MAHI with Pico de Gallo & Chipotle Sour Cream	\$12.50
SPICED YELLOWFIN TUNA* with Pineapple Relish & Chipotle Sour Cream	\$14.50
BUFFALO SHRIMP with Bacon-Blue Cheese Cole Slaw & Pico de Gallo	\$13.50

## Market Fish Tacos

Local market catch prepared fresh daily

MKT PRICE

## Kids Menu (12 & under)

All come with Hand-Cut French Fries

RAVEN JR. (HAMBURGER)	\$6.50
GOLD BUG JR. (CHEESEBURGER)	\$6.50
GRILLED CHEESE SANDWICH	\$6.50
CHEESE QUESADILLA	\$6.50
MAC & CHEESE	\$6.50

\*Burgers, tuna & eggs may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# POE'S TAVERN

## Draft Beer

*Ask your server or check the chalkboard for our current draft beer selections as we rotate them regularly. We are typically pouring from several of our favorite local breweries including:*

Westbrook • Coast • Holy City • Island • Revelry • Low Tide • Fatty's • 2 Blokes  
Charles Towne Fermentory • Edmund's Oast • Indigo Reef

## Bottle & Can Beer

Budweiser	Coors Light	Modelo (16 oz.)
Bud Light	Corona	Tecate (16 oz.)
Michelob Ultra	Corona Light	Coast Kolsch
Yuengling	Red Stripe	White Claw
	Beck's NA	

## Signature Cocktails

<b>Perfect Margarita</b>	\$10.00
Espolon Blanco Tequila, Grand Marnier, House Sour, Salt, Lime	
<b>American Mule</b>	\$9.00
Tito's Vodka, Gosling's Ginger Beer, Lime	
<b>Poe's Orange Crush</b>	\$9.00
Stoli Ohranj Vodka, Orange Juice, Wycliff Brut Champagne	
<b>Dark &amp; Stormy</b>	\$8.50
Gosling's Black Seal Rum, Gosling's Ginger Beer, Lime	
<b>Poe's Manhattan</b>	\$11.00
Bulleit Bourbon, Dolin Rouge Vermouth, Angostura Bitters, Bourbon Cherry	
<b>Poeloma</b>	\$9.00
Espolon Blanco Tequila, Grapefruit Juice, Lime	
<b>Edgar's Punch</b>	\$9.00
Bacardi Light Rum, Malibu Coconut Rum, Orange, Cranberry and Pineapple Juices, Orange Slice, Maraschino Cherry	
<b>Devil In The Belfry</b>	\$8.50
Tito's Vodka, Southern Devil Bloody Mary Mix, Olive, Pepperoncini, Applewood Bacon	

# POE'S TAVERN

## Wine



### WHITE

<b>Proverb Pinot Grigio</b> , California	\$6.50	\$24.00
<b>Benvolio Pinot Grigio</b> , Friuli, Italy	\$8.00	\$30.00
<b>Patient Cottat Sauvignon Blanc</b> , Loire Valley, France	\$9.00	\$34.00
<b>Whitehaven Sauvignon Blanc</b> , Marlborough, New Zealand	\$10.50	\$39.00
<b>Carmel Road Unoaked Chardonnay</b> , Monterey, California	\$9.00	\$34.00
<b>Cambria Katherine's Vineyard Chardonnay</b> , Santa Maria, California	\$11.00	\$41.00

### RED

<b>Proverb Pinot Noir</b> , California	\$6.50	\$24.00
<b>Etude Lyric Pinot Noir</b> , Santa Barbara County, California	\$9.00	\$34.00
<b>Sokol Blosser Evolution Pinot Noir</b> , Willamette Valley, Oregon	\$11.50	\$43.00
<b>Amalaya Malbec</b> , Mendoza, Argentina	\$9.50	\$36.00
<b>Lyeth Cabernet Sauvignon</b> , Sonoma County, California	\$9.50	\$36.00
<b>B Side Cabernet Sauvignon</b> , Napa Valley, California	\$12.00	\$45.00

### SPARKLING & ROSÉ

<b>Cavaliere Prosecco</b> , Veneto DOC, Italy	\$8.00	\$30.00
<b>Villa Sandi Brut Rosé Sparkling</b> , Veneto DOC, Italy	\$10.00	\$38.00
<b>Fleur de Mer Rosé</b> , Provence, France	\$11.00	\$41.00