



FIREFLY'S

Bodacious Bar-B-Que & Beyond

www.FIREFLYSBBQ.com

FRAMINGHAM - QUINCY - MARLBOROUGH

Welcome! Thanks for dropping by and spending some time with us! As you know, I'm Steve Uliss and I have a great passion for barbecue and southern specialties. I am pleased to be given the opportunity to share some of my delicious menu items with you.

Although barbecue had long been synonymous with the South, over my last 18+ years creating southern specialties, I have noticed that New Englanders have become quite versed in the art of grilling and smoking of meats (and have the same passion as I do!) This is why as the owner and chef of Firefly's, my life has become more and more exciting everyday since we opened our doors in Marlborough back in 1999.

Our award winning, authentic barbecue is made with the finest ingredients and accompanied with

the perfect dry rubs, marinades, slather sauces and smoking techniques to make addictive flavors and mouth watering results.

Our menu offers not only barbecue but also many southern specialties. Our menu is pretty extensive, so if you are not sure what to have, just ask!

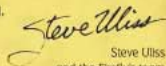
We are a small family run operation and while we are always hustling and bustling, there is always time to stop and talk. Many of our employees and managers have been with us for great lengths of time and are part of my family. Be sure to say "Hi" to Henry, Jesse, Kerri, Justine, Melissa, Christina, Sarah, Angela, Bill, Dave or Eric the next time you visit. I have personally worked closely with each of my employees so they truly understand our philosophy of great service and great food.

Even when I am not in the restaurant to greet you (I may be out catering with our **S.W.A.T.** team), I assure you that I have left you in great hands. You can always count on the entire Firefly's staff to cater to you. Please enjoy your meal, and thanks again for your patronage. We'll look forward to seeing you next time!

I almost forgot, if you ever want to contact me directly, feel free to send me an email anytime.
Steve@fireflysbba.com

I look forward to hearing from you!

Sincerely,



Steve Uliss
and the Firefly's team

***Smokin' Wicked And Tasty!**

I'd Like to Welcome You to Firefly's Bodacious Bar-B-Que!



Appetizers

The Phantom Platter \$19.99

The Phantom Gourmet's favorite! St. Louis ribs, Firefly's wings, smoked sliced brisket, catfish fingers and homemade chips

Catfish on a Stick \$8.99

Try it, you'll like it! Fresh catfish filet in a Creole mustard marinade, lightly dredged and fried, served with a bread and butter pickle remoulade

Onion Straws \$6.99

A mound of sliced onions, breaded and lightly fried and served with a Memphis ranch dressing

Buttermilk Tenders \$8.99

F 5 jumbo fried chicken tenders served with our honey mustard or tossed in your choice of red hot sauce, Dixie Kiss or North Carolina BBQ Sauces

Chili Fries \$7.99

Steak fries topped with our homemade chili, cheddar cheese, green onions, jalapenos and sour cream

Remember, every **Sunday** from
10:30 am 'til 2:30 pm, Firefly's offers its famous

Southern Brunch Buffet

A granitri board heaped with Firefly's
"breakfast and lunch" favorites—omelets, fruit,
biscuits and gravy—and of course our delicious
slow-smoked meats and fish selections,
tasty sides and fixins!

Firefly's Salad \$4.99

Garden greens topped with tomatoes, cucumbers, red onions, green peppers and cornbread croutons, with your choice of dressing

Bar-B-Que Salad \$11.99

A choice of pulled chicken, pulled pork or chopped beef brisket atop suntan peppers, corn, tomato wedges and garden greens tossed with our Memphis ranch dressing and topped with crispy fried onions

Armadillo Flats Chili \$5.99

Smoked beef brisket, sirloin chunks and pork shoulder with a blend of ancho and chipotle peppers, topped with cheddar cheese and scallions

Cracklin Bread \$7.99

Our signature flatbread grilled with vidalia and green onions, cracklins and smoked mozzarella. Served with our Firefly's cheese dip

Firefly's Wings

F Jumbo chicken wings basted with a honey and cayenne hot sauce, served with our Memphis ranch dressing, hot dip and celery sticks

Platter of 5 \$8.99 Platter of 10 \$16.99

Fried Dill Pickles \$7.99

Sliced dill pickles dredged in our Cajun cormeal and served with our spicy remoulade

Homemade Potato Chips \$5.99

Crispy, homemade thin sliced potato chips served with BBQ Ranch dressing

Slip & Sliders

F Your choice of pulled pork, Pearl all beef hot dog or smoked spicy pork sausage on mini rolls. Pick any two for your plate!

Platter of 4 \$8.99

Platter of 6 \$11.99

Platter of 8 \$15.99

Loaded Chips \$7.99

Our homemade chips topped with pulled pork, melted cheddar, jalapenos and coleslaw and topped with sour cream

Salads

Chicken and Pecan Salad \$11.99

Your choice of buttermilk fried or grilled chicken breast tossed with corn, pecans, red onions, cucumbers and garden greens with our balsamic vinaigrette dressing

Beelzebar Chicken Salad \$11.99

F Garden greens, tomato wedges, cucumbers, spiced peppers, celery and carrots topped with our red hot buttermilk tenders or grilled chicken, and served with homemade spiced bleu cheese dressing

Chipperrillion \$7.99

Iresistible triple-play combo of our homemade potato chips, fried dill pickles and fried onion straws

Fried Green

Tomatoes \$7.99

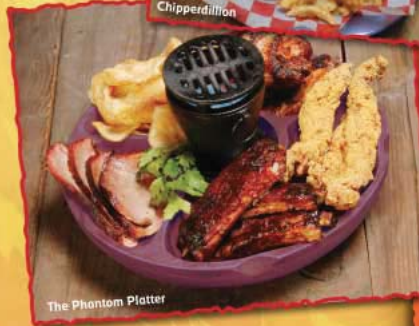
F Sliced green tomatoes dredged in our Cajun cormeal and served with a spiced remoulade



Cracklin Bread



Chipperrillion



The Phantom Platter

Salsational Salad*

F Fresh field greens tossed in a chile lime vinaigrette, piled atop a parmesan crusted flatbread, finished with mango salsa

with chicken \$11.99

with salmon or mahi-mahi \$12.99

with steak tips or turkey tips \$14.99

with 5 jumbo grilled shrimp \$14.99

Side Salad \$2.99

F A Firefly's Favorite

*Containing raw or under-cooked meats or shellfish may increase your risk of food-borne illness



Entrees

Served with cornbread and your choice of two sides
Order yer steaks the way you like em:
Rare, Medium Rare, Medium, Medium Well or Well Done

Kansas City Meatloaf \$14.99

Our homemade meatloaf atop whipped potatoes, grilled onions and homemade mushroom gravy

Cued-up Shrimps \$16.49

Ten jumbo dry-rubbed sweet shrimp, skewered and grilled, and basted with your choice of BBQ sauce

Fireflyin' Fish* \$16.99

Choose one of three fish, prepared one of three ways: a salmon, mahi mahi or catfish filet, either grilled, pan seared or blackened, with your choice of BBQ sauce, mango salsa, or a honey maple glaze

Fried Catfish \$14.99

A filet of fresh catfish lightly dredged in buttermilk and cornmeal, fried to a golden brown

Steve's Sampler \$17.99

½ slab of our award-winning St. Louis ribs partnered up with our slow-smoked pulled pork

Oink, Cackle and Moo \$18.99

½ slab St. Louis ribs, ¼ chicken and our slow-smoked sliced beef brisket, all together on one overflowing plate!

Chicken and Ribs Combo \$19.99

A half chicken and a half slab of your choice of ribs
Yer belly not as big? Have a half portion for only \$14.99
(Add \$1.00 for baby backs)

Firefly's Texas T-Bone \$21.99

16 oz. aged and fire grilled steak with your choice of herb butter & homemade onion straws or bourbon onions and mushrooms

Bodacious Beef Ribs* \$21.99

A rack of tender beef ribs dry rubbed, smoked and basted in your choice of BBQ sauce

Tips, Tips and More Tips*

• Your Choice of Bourbon Tips, Dixie Tips or Turkey Tips \$16.99

Sirloin Tips 14 oz. of Sirloin Tips served with bourbon onions and mushrooms

Dixie Tips 14 oz. of Sirloin Tips topped with our Dixie Kiss BBQ Sauce

Turkey Tips 14 oz. of sweet bourbon marinated Turkey Tips

Any two ways just \$17.99



Southern Fried Chicken

The Yardbird \$12.99

• A dry rubbed ½ chicken smoked over a blend of woods and basted with your choice of BBQ sauce

Jamaican Jerk Chicken \$12.99

Grilled chicken breasts marinated in a spicy Jamaican jerk rub, fire grilled and slathered with a dark rum BBQ glaze

Chicken Bama \$14.99

• A fresh chicken breast filet fried in our buttermilk and cornmeal batter served with homemade white cream gravy

A Waffle Lot O' Chicken \$14.99

Our homemade waffle topped with your choice of: buttermilk battered chicken tenders and garlic mashed potatoes with white cream gravy or served with southern fried chicken and maple syrup

Southern Fried Chicken \$14.99

Authentic buttermilk-southern fried chicken. It doesn't get much better! Served up with country cream gravy or drizzled honey on the side

Order 5 Jumbo Cued-up Shrimps for just \$79.91

• A Firefly's Favorite

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Picnics

You folks hungrier'n usual?? Well, don't fret 'bout how much to order because we do it for you right here with our Firefly's Picnics! We'll serve 'em up family style right at your table, and everybody can just grab what they want!

Picnic for Four \$55.00

- 1 rack of ribs
- 1 pint pulled pork
- 4 pieces Bar-B-Que chicken
- 2 pints of sides
- cornbread

Picnic for Six \$95.00

- 2 racks of ribs
- 1 pint of pulled pork
- 1 pint of beef brisket
- 1½ Bar-B-Que chickens
- 3 pints of sides
- cornbread

Picnic for Ten to Twelve \$179.00

- 3½ racks of ribs
- 2 pints of pulled pork
- 2 pints of beef brisket
- 1 pint of pulled chicken
- 2 whole Bar-B-Que chickens
- 5 pints of sides
- cornbread

Sides

Homemade Chips
Red Beans and Dirty Rice
Potato Salad
Sweet Potato Pecan Pudding
Collard Greens
Pan Seared Vegetables
Homemade Cornbread
Baked Macaroni and Cheese

Coleslaw
BBQ Beans
Cuke Salad
French Fries
Grilled Zucchini
Roasted Corn on the Cob (seasonal)
Yukon Gold Garlic Mashed Potatoes
Order any additional side \$2.59

Three Side Sampler \$8.59

Choose any 3 of our delicious sides and we'll serve them all together on one platter with our homemade cornbread



Types of Ribs

St. Louis Ribs

F Steve Uliss' signature ribs cut just for Firefly's. They have minimal fat, and are the meatiest, weighing in at an avg. of almost 3 lbs!

Baby Back Ribs

A true baby back rib is 2¼ lbs or lighter per slab. They contain meat between the ribs called finger meat and are very tender and flavorful.
Add \$1.00 per order of baby backs

Bar-B-Que Sauces

Memphis Sauce

A sweet, tomato-based BBQ sauce with brown sugar, molasses and chocolate (Our secret recipe has won over 40 national awards!)

Beelzebar Sauce

This Scovie Award Winner is a spicier version of our Memphis sauce

South Carolina Sauce

A mustard-based sauce with a hint of molasses and vinegar

Enjoy Firefly's at Home

Our award-winning Memphis, Beelzebar and Dixie Kiss sauces and our famous Smokin' Dry Ribs are available for purchase at the front desk. Try some on your recipes!

Dixie Kiss

A sweet, tomato-molasses baste sauce with a chili-red pepper kick, it's been the judges' top pick everywhere and came in first at the National BBQ Championships!

North Carolina Sauce

A vinegar and red pepper-based BBQ sauce

Texas Sauce

A chipotle (smoked jalapeno pepper) tomato sauce with a hint of sweet onions and sweet black tar molasses; hoo-ee!

Bar-B-Que Ribs

Choose yer ribs:
St. Louis or Baby Backs

Add \$1.00 per order of baby backs

Choose yer sauce:

Memphis	Beelzebar	Dixie Kiss
North Carolina	South Carolina	Texas

		With 2 sides & cornbread	No sides:
1/3 Slab	(4 bones)	\$11.99	\$10.99
1/2 Slab	(6 bones)	\$14.99	\$13.99
Full Slab	(12 bones)	\$21.99	\$20.99

Colossal Combos

Served with cornbread and your choice of meats, sauce and two sides

Choose yer sauce:

Memphis	Beelzebar	Dixie Kiss
North Carolina	South Carolina	Texas

Choose yer sides (see list above)

Choose yer meats:

St. Louis Ribs	Pulled Pork
Baby Backs	Pulled Chicken
Chopped Beef Brisket	BBQ Chicken
Sliced Beef Brisket	Jamaican Chicken
Southern Fried Chicken	Spicy Smoked Pork Sausage

Two Meat Combo	\$18.99
Three Meat Combo	\$20.99
Four Meat Combo	\$21.99

Tickle Your Rib

Not sure you can tackle a big pile of ribs today? If you simply can't resist indulging in a nibble, order just a single St. Louis Rib \$2.25!

Platters

12 oz of our smoked meat platters served with cornbread and your choice of two sides

Texas Beef Brisket Platter \$14.99

Beef brisket dry rubbed and smoked for 14 hours. Served sliced on a trailer park crouton

Pulled Chicken Platter \$13.99

Boneless smoked chicken in our Memphis BBQ sauce, on a trailer park crouton

Chopped Beef Brisket Platter \$14.99

Slow smoked beef brisket in our Memphis BBQ sauce, on a trailer park crouton

Pulled Pork Platter \$13.99

A heaping portion of pulled pork on a trailer park crouton. Choice of Memphis or North Carolina sauce

Smoked Sausage Platter \$13.99

12 oz. of smoked spicy pork sausages, natural cased and fire grilled

Chicken and Rib Combo



F A Firefly's Favorite

Please note: an 18% gratuity may be added to parties of six or more. For any rib dish (Entrees, Combos, Platters, Picnics, etc.) add \$1.00 per order of baby backs. For any chicken dish, add \$2.00 if substituting all white meat.

Piddlin' Plate

Choose one meat:

- BBQ Chicken
- Pulled Pork
- Pulled Chicken
- Jamaican Chicken
- Sliced Beef Brisket
- Chopped Beef Brisket
- Spicy Smoked Pork Sausage
- Southern Fried Chicken

Choose 3 sides

\$12.99

Beef Brisket Sandwich \$8.99

Slow-smoked chopped beef brisket served in our Memphis sauce, or sliced with no sauce

Pulled Chicken Sandwich \$7.99

Slow-smoked pulled chicken served in our Memphis BBQ sauce.

Add cheddar cheese \$.50 Add bacon \$.50

Grilled Chicken Sandwich \$8.99

A boneless chicken breast served simple with lettuce, tomato, onion and scallion mayonnaise

BBQ Chicken Sandwich \$8.99

A boneless chicken breast basted in your choice of BBQ sauce, served with lettuce, tomato, onion and scallion mayonnaise

Beelzebar Fried Chicken Sandwich \$8.99

Buttermilk battered breast of chicken basted in a cayenne honey hot sauce, served with lettuce, tomato, onion and our homemade spiced bleu cheese dressing

Choco-Waffle \$6.49

F A chocolate waffle topped with vanilla bean ice cream, banana, hot fudge and whipped cream

Carly and Rachel's Cookie Sundae \$6.49

F Homebaked chocolate chip cookies layered with vanilla ice cream and smothered with hot fudge and whipped cream

Our Famous "Red Velvet" Cake \$6.49

F A classic Georgian specialty!

F A Firefly's Favorite

*Consuming raw or under-cooked meats or shellfish may increase your risk of foodborne illness.

Sandwiches

Sandwiches served on a white or wheat roll with cucumber salad and your choice of French fries or homemade potato chips.

You may substitute any one side for the fries or chips for an additional \$1.00

The Firefly Hamburger* \$8.99

F An 8 oz. Black Angus burger cooked to perfection

The Bulldawgies \$8.99

Your choice of an 8 oz. all beef Pearl hotdog or a Smoked Spicy Pork Sausage fire grilled and topped with your choice of pulled pork or chili, and layered with cheddar cheese and onion on a roll

Bodacious Bar-B-Que Burger* \$9.99

Our black Angus burger topped with caramelized onions, cheddar cheese, BBQ sauce, apple-smoked bacon and Memphis ranch dressing on the side (or substitute a grilled chicken breast for the burger)

Vegetarian Burger \$7.99

A meatless burger topped with lettuce, tomato and onion; lean and mean!

Add sauted onions and mushrooms \$.50

Pulled Pork Sandwich \$7.99

Pork shoulder smoked for twelve hours and served with your choice of North Carolina or Memphis sauce. Served with lettuce, tomato and onion



Pulled Pork Sandwich

Open-Faced Meatloaf Sandwich \$8.99

Our homemade meatloaf topped with grilled onions and smothered in mushroom gravy on an open, crusty French loaf

Po' Boy Sandwiches

The name "Po' Boy" is a shortened version of "poor boy." What makes this sandwich special is the bread—it's not a po' boy unless it's made with fresh crusty French bread! The name derives from the fact that a po' boy was (and still is) a very inexpensive way to get a very solid, tasty and filling meal!

Po' Boy \$9.59

Your choice of grilled chicken, fried chicken tenders, fried shrimp or catfish filets in a hollowed French loaf, filled with lettuce, dill pickles and tomatoes, spread with a scallion Creole mayonnaise

Pork and Fry Po' Boy \$9.59

Crusty French bread basted with a remoulade sauce and filled with lettuce, tomatoes, shredded pulled pork, onion straws and dill pickles

Desserts

All of our desserts are made from scratch!

The Humming Bird \$6.49

Vanilla cake baked with bananas, pineapple and pecans, finished off with a cinnamon sweet cream cheese frosting

Lemon Strawberry Short Cake \$6.49

Lemon/almond pound cake topped with sweet strawberries, vanilla bean ice cream, and whipped cream. End your meal on a high note!

Southern Apple Pie \$6.49

Homemade individual sized apple pie with a brown sugar crumb topping served with a caramel drizzle and vanilla bean ice cream



Red Velvet Cake

FIREFLY'S CATERING



Full Service Catering We arrive at your door with our grills, prepare your meal, serve the group, clean up and remove everything except the leftovers when we're done! Full service rates are determined by the number of guests with a \$1500 minimum.

Semi Serve We arrive at your door with our food already prepared, set up our chafing dishes, serve your guests until they're full, and clean up. Semi serve rates are determined by the number of guests with a 30 person minimum.

Deliveries are available with advance bookings for a minimum of \$200 in food, within a 15 mile radius. Delivery charges apply.

We also have **private spaces** available in our locations with a minimum of 20 people.

Certain restrictions apply to all catering services.

Call today to book your
Bodacious Bar-B-Que party!

508-357-6393



Grab a catering menu
on your way out!



Specialty Drinks

As you can see, this is a mildly complicated menu. So why not start off with one of our specialty libations, then just sit back, relax, and read up on our tantalizing selection of lip-smackin', award-winning appetizers and entrees! Mind you there's no hurry, and if you have a question or request, just pipe right on up!



Appleberry Martini

Appleberry Martini

Svedka Raspberry vodka, Bols Sour Apple, a splash of sour mix and a Chambord treat at the bottom.

Voodoo Juice

Cruzan Pineapple rum, coconut rum, banana rum, orange rum, cranberry juice and orange juice.

Dante's Punch

Remy Red, Svedka vodka and sour mix, "punched" with orange juice and grenadine.

Melonade

Cruzan Mango rum, Bols Watermelon, cranberry juice, lemonade and a splash of Sprite.

Firefly Southern Comfort Hurricane

Southern Comfort, cranberry juice, orange juice and orange liqueur.

Firefly's Margarita

F Milagro Silver tequila, triple sec, and Firefly's fresh squeezed lime-lemon juice margarita mix.

F A Firefly's Favorite

Milagro Berry Margarita

Milagro tequila, a splash of Firefly's margarita mix and Wildberry. Served frozen or on the rocks.

Mango Margarita

Jose Cuervo Gold Tequila, mango, Firefly's margarita mix and a splash of orange liqueur.

ReposadoRita

Milagro tequila (100% agava, reposado tequila), Grand Marnier, and Firefly's fresh squeezed lime-lemon juice margarita mix.

Mojito

Fresh mint, light rum, fresh limes, sugar & soda water.

Pineapple Mojito

Fresh pineapple, light rum, fresh lime juice, sugar & pineapple juice.

Blue Cabo Waborita

F Sammy Hagar's Tequila Cabo Wabo Reposado, fresh lime, a splash of Cointreau and Bols Blue Curacao liqueur.

Lynchburg Lemonade

A true southern classic libation! Made with Jack Daniels and lemonade.

Authentic Southern Sweet Tea

F Traditional sweet tea, steeped long and slow with simple syrup. Non-alcoholic and oh-so-thirst-quenching!

We also serve a complete selection of juice, soda and water — just ask your server!



Blue Cabo Waborita

Beers

Bottles

Amstel	Smirnoff Ice
Sam Adams Light	Corona
Budweiser	Michelob Ultra
Bud Light	Red Stripe
Heineken	Miller Chill
Coors Light	Killians
Mike's Hard Lemonade	St. Pauli Girl <small>(non-alcoholic)</small>
Twisted Tea	

Drafts

Coors Light	Leinenkugel's
Guinness	Smithwicks
Harpoon IPA	Wachusett Blueberry
Miller Lite	Newcastle
Sam Adams <small>(seasonal)</small>	Blue Moon
Sam Adams <small>(seasonal)</small>	Beer of the Week

Wines

Whites

	Glass	Bottle
Delicato White Zinfandel	\$6.50	\$24.00
Columbia Crest Chardonnay	\$6.75	\$26.00
Mezzacaronna Pinot Grigio	\$6.75	\$26.00
Ceviche Sauvignon Blanc	\$7.00	\$30.00
Fat Tree Chardonnay	\$8.50	\$34.00

Reds

	Glass	Bottle
Smoking Loon Pinot Noir	\$6.75	\$26.00
Smoking Loon Merlot	\$6.75	\$26.00
Conquista Malbec	\$7.00	\$30.00
Gnarly Head Old Vine Zinfandel	\$7.00	\$30.00
Twin Beaks Shiraz	\$7.00	\$30.00
337 Cabernet Sauvignon	\$8.50	\$34.00



www.FIREFLYSBBQ.COM

Be sure to visit our web site, where our full menu is available for take-out!

516 Adams Street, Quincy, MA
350 E. Main Street, Rt. 20, Marlborough, MA
235 Old Connecticut Path, Framingham, MA
181 Boston Post Rd East, Marlborough, MA

617-471-0011
508-357-8883
508-820-3333
508-357-6393 (Corporate Office)



Firefly's spirits, specialty drinks and libations are brought to you in part by—