

SURFSIDE SMOKEHOUSE

APPETIZERS

CRAB COCKTAIL — \$15
Aioli, Crackers, Lemon

* HALF SMOKED SALMON
TARTARE — \$13
Scallion, Caper, Shaved Egg, Lime Aioli

GF KIELBASA AND PINEAPPLE
SPICED "CANDY" — \$11

SMOKEHOUSE WINGS — \$8/\$13
½ Dozen or Full Dozen

PULLED PORK QUESADILLA —
\$12
Cheddar, Jack, Jalapeno, Salsa Verde, Sour Cream

GF ½ DOZEN SHRIMP COCKTAIL —
\$16
Lemon, Cocktail Sauce

NEW LITTLENECK CLAMS — \$13
Beer Broth, Roast Garlic, Kielbasa, Baguette

CHILI CHEESE FRIES — \$12
Lime, Sour Cream

NEW * SEARED SCALLOPS — \$17
Bacon Jam, Crispy Cornbread

CHOWDER FRIES — \$11
Just Like it Sounds, and They are Great!

SOUPS & SALADS

GF TEXAS BRISKET CHILI — \$8
Beans, Fritos

SMOKEY NEW ENGLAND CLAM CHOWDER — \$7
Oyster Crackers

* CAESAR SALAD — \$11
Cornbread Croutons, Reggiano
~ Add Chicken, Salmon, or Lobster +5/7/11 ~

GF* COBB SALAD — \$12
Tomato, Bacon, Egg, Avocado, Corn, Blue Cheese, Red Onion
~ Add Chicken, Salmon, or Lobster +5/7/11 ~

GF* MIXED GREENS SALAD — \$10
Veggies, Choice Dressing
~ Chicken, Salmon, or Lobster +5/7/11 ~



* Consuming Raw or Under-cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your Risk of Foodborne Illness.
GF indicates Items That are Gluten Free. Other items Can be Modified to be Gluten Free. Please ask Your Server
Before Placing your Order, Please Inform Your Server if a Person in your Party has a Food Allergy.

MAIN COURSES



BEER BATTERED COD FISH AND CHIPS — \$19

Tartar Sauce, Lemon

FRIED SHRIMP PLATTER — \$22

Slaw, Fries, Tartar, Lemon

LOBSTER MAC AND CHEESE — \$27

Chunks of Maine Lobster, Roasted Garlic, Tarragon, Cheddar Crumbs

* BLACKENED SALMON — \$21

Grilled Asparagus, Griddled Cornbread, Lemon

NEW SMOKEHOUSE JAMBALAYA — \$25

Kielbasa, Shrimp, Rice, Onion, Celery, Pepper, Tomato, Fried Okra

POUND AND A HALF SNOW CRAB LEGS — MP

Grilled Corn, Baked of Fries, Drawn Butter, Extra Napkins



SMOKER COMBOS

THE "SELFIE" — \$22

Choice of 2 meats and 2 sides

~ Personal Portion ~

THE "FEEDBAG" — \$70

3 Full Portions of Meats, 4 Full Sides, Rolls

~ feeds 3-5 ppl ~

THE "TROUGH" — \$115

4 Full portions of Meats, 6 Full Sides, Rolls

~ feeds 4-6 ppl ~

THE "WHOLE PIT" — \$145

5 Full Portions of Meat, 7 Sides, Rolls

~ feeds 5-7 ppl ~

SMOKEHOUSE MEATS AND SIDES

All Meats are ½lb and come with choice of 1 personal sized side

K.C. BEEF BURNT ENDS — \$19

GF TEXAS CHOPPED BRISKET — \$19

GF MEMPHIS PORK RIBS — \$16
HALF RACK / \$26 FULL RACK

GF CAROLINA PULLED PORK — \$17

GF SMOKED KIELBASA — \$15

SMOKED HALF CHICKEN — \$17

GF CABBAGE AND KALE SLAW — \$6

GF GRILLED ASPARAGUS — \$6

MAC AND CHEESE — \$6

BASKET OF GOLDEN FRIES — \$6

GF GRILLED STREET CORN — \$6

NEW CORNBREAD — \$6

* Consuming Raw or Under-cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your Risk of Foodborne Illness.
GF indicates Items That are Gluten Free. Other items Can be Modified to be Gluten Free. Please ask Your Server
Before Placing your Order, Please Inform Your Server if a Person in your Party has a Food Allergy.

SAMMIES, WRAPS, BURGERS AND TACOS

Served with Fries or Slaw, or choose a different side +\$2
Burgers are 4oz Prime Chuck Patties, and Served by the Double or Triple Stack
Gluten Free Buns are Available

CHILLED N.E LOBSTER ROLL — MP

ACK Bay Seasoning, Onion Straws,

BORDER WALL — \$15

Chopped Texas Brisket, Jalapeno, Guacamole, Cheddar, Mexican Carrots

BIG PIG — \$14

Pulled Pork, Mustard BBQ, Bacon, Slaw

BEER BATTERED COD — \$13

Tartar Sauce, Greens, Lemon

CHOPPED CHICKEN WRAP — \$14

Greens, Guacamole, Veggies

* BLACKENED SALMON TACOS — \$15

Guacamole, Cilantro Sour Cream, Salsa Verde

SURF AND TURF BURGER — \$16 / \$18

Lobster Claws and Knuckles, Swiss, Lime Aioli, Onion Straws

~ Featured on the Phantom Gourmet ~

THE SMOKEHOUSE BURGER — \$13 / \$15

Bourbon Bacon, Pulled Pork, Gold Sauce, Cheddar

THE FOSTER BURGER — \$12 / \$14

Chopped Brisket, Cheddar, Sweet BBQ

ALL AMERICAN BURGER — \$11 / \$13

Yellow Cheese, Pickles, Mustard, Ketchup

SURFSIDE KIDS

Served with of Fries or Slaw & a Drink

KIDS CHEESE QUESADILLA — \$8

KIDS HAMBURGER — \$8

KIDS SWEET BBQ PULLED PORK
SLIDERS — \$8

KIDS GRILLED CHICKEN BITES —
\$8

KIDS CHICKEN QUESADILLA —
\$8

KIDS CHEESEBURGER — \$8

KIDS MAC AND CHEESE — \$8

KIDS GRILLED CHEESE
SANDWICH — \$8

* Consuming Raw or Under-cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your Risk of Foodborne Illness.
GF indicates Items That are Gluten Free. Other items Can be Modified to be Gluten Free. Please ask Your Server
Before Placing your Order, Please Inform Your Server if a Person in your Party has a Food Allergy.

DESSERTS

WARM CHOCOLATE CHIP BROWNIE — \$7

Whipped Cream, Cocoa Nibs, Crumbled Bacon

GRIDDLED BREAD PUDDING — \$7

Bourbon Glazed Ice Cream, Powdered Sugar

NEW CHEF ANDREW'S PIE OF THE MOMENT — \$7

Seasonal Inspiration

GF ROOT BEER FLOAT — \$7

Mug Root Beer, Vanilla IC, Whipped Cream

WANT TO BOOK AN EVENT WITH US?
EMAIL US- INFO@SURFSIDESMOKEHOUSE.COM

"WE ONLY SMOKE THE GOOD STUFF" T-SHIRTS-
\$25

WANT TO TAKE HOME SOME
OF OUR SWEET OR GOLD BBQ SAUCE?
\$8



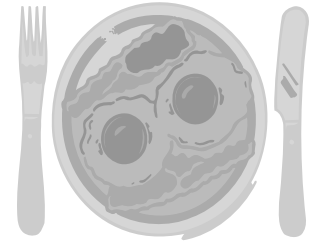
* Consuming Raw or Under-cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your Risk of Foodborne Illness .
GF indicates Items That are Gluten Free. Other items Can be Modified to be Gluten Free. Please ask Your Server
Before Placing your Order, Please Inform Your Server if a Person in your Party has a Food Allergy.

SUNDAY BRUNCH MENU

Served Every Sunday from 11am till 2pm

NEW GRANOLA AND DRIED FRUITS — \$11
Oats, Almonds, Pumpkin Seeds, Brown Sugar, Agave. Choice of Milk or Yogurt

NEW *SAUSAGE AND BISCUITS — \$12
White Gravy, Cracked Black Pepper, Fried Egg



BREAKFAST BURRITO — \$14
Guacamole, Potato, Scrambled Egg, Pickled Carrot, Jalapeno, Salsa Verde, Sour Cream. Choose Chicken, Pork, or Brisket

BRIOCHE FRENCH TOAST — \$13
Cinnamon, Griddled Banana, Maple Syrup



NEW BREAKFAST "SELFIE" — \$17
2 Eggs Your Way, a Biscuit, Choose a Side and a Meat

SMOKED SALMON PLATE — \$13
Fried Capers, Pickled Red Onion, Hard Boiled Egg, Lime Aioli, Grilled Bread

PLEASE JOIN US EVERY SUNDAY FOR OUR HARBORSIDE BLOODY MARY BAR! — 11-2PM

BRUNCH LIBATIONS

PEACH BELLINI — \$10
Peach Liquor, Peach Puree, Prosecco

SUNDAY MORNING COFFEE — \$10
Espresso Liquor, Rum Chata, Coffee
~ Served Hot or Cold ~

TROPICAL SUNRISE — \$10
New Amsterdam Mango, Mango Puree, Tropical Red Bull

BERRIES AND BUBBLES — \$10
Strawberry Liquor, Strawberry, Prosecco



BLOODY MARY BAR

Step 1- Choose Your Vodka. Step 2- Choose your Rimmer. Step 3- Hit The Bloody Bar to Perfect Your Creation.
~ Texas Spiced S&P, Nantucket Bay Seasoning, or Celery Salt ~

* Consuming Raw or Under-cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your Risk of Foodborne Illness .
GF indicates Items that are Gluten Free. Other items Can be Modified to be Gluten Free. Please ask Your Server
Before Placing your Order, Please Inform Your Server if a Person in your Party has a Food Allergy.