

# SURFSIDE SMOKEHOUSE

## ← APPETIZERS →

**GF** 1/2 DOZEN SHRIMP COCKTAIL — \$16  
*Lemon, Cocktail Sauce*

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

**GF\*** 1/2 DOZEN OYSTERS — \$18  
*Mignonette, Cocktail, Lemon*

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

CHILI CHEESE FRIES — \$12  
*Lime, Sour Cream*

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

SMOKEHOUSE WINGS — \$8/\$13  
*1/2 Dozen or Full Dozen*

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

## SOUPS & SALADS

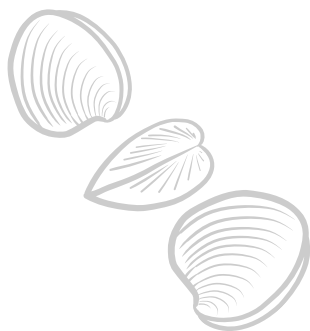
**GF** TEXAS BRISKET CHILI — \$8  
*Beans, Fritos*

\* 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 ~

NEW ENGLAND CLAM CHOWDER — \$7  
*Oyster Crackers*



\* 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*

**SURF AND TURF MAC AND CHEESE — \$28**

*Smoked Brisket, Fried Lobster, Basil, Seasoned Crumbs*

**\* BLACKENED SALMON — \$21**

*Grilled Asparagus, Griddled Cornbread, Lemon*

**SMOKEHOUSE JAMBALAYA — \$25**

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



**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**

**FRIED CHICKEN — \$18**

**GF CABBAGE AND KALE SLAW — \$6**

**GF GRILLED ASPARAGUS — \$6**

**MAC AND CHEESE — \$6**

**BASKET OF GOLDEN FRIES — \$6**

**GF GRILLED STREET CORN — \$6**

**CORNBREAD — \$6**

**GF BROCCOLI SALAD — \$6**

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### SAMMIES, WRAPS, TACOS

Served with Fries or Slaw, or choose a different side +\$2

#### CHILLED N.E LOBSTER ROLL — MP

*ACK Bay Seasoning, Onion Straws,*

#### DEEP FRIED CHICKEN SANDWICH — \$15

*Buffalo Sauce, Blue Cheese Dressing, Mixed Greens*

#### GRILLED CHICKEN — \$14

*Mustard BBQ, Pickles, Onion Straws*

#### BIG PIG — \$14

*Pulled Pork, Mustard BBQ, Bacon, Slaw*

#### BEER BATTERED COD — \$13

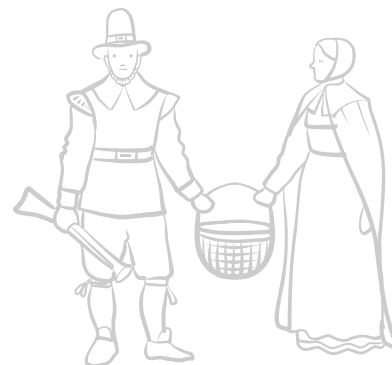
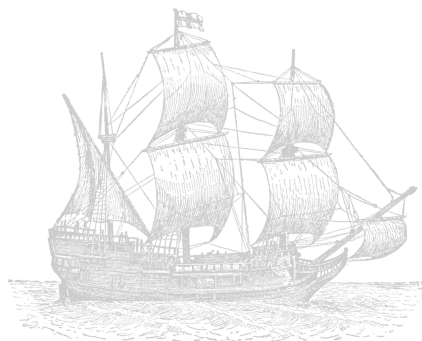
*Tartar Sauce, Greens, Lemon*

#### BRISKET BURRITO — \$15

*Smoked Brisket, Rice, Cheddar, Jalapeno, Guacamole*

#### \* BLACKENED SALMON TACOS — \$15

*Guacamole, Cilantro Sour Cream, Salsa Verde*



### SURFSIDE BURGERS

Served with Fries or Slaw, Or choose any other side +\$2

Burgers are 4oz Prime Chuck, ordered by the Double or Triple Stack. Gluten Free Buns are available

#### THE SMOKEHOUSE BURGER — \$13 / \$16

*Bourbon Bacon, Pulled Pork, Gold Sauce, Cheddar*

#### THE FOSTER BURGER — \$12 / \$15

*Chopped Brisket, Cheddar, Sweet BBQ*

#### ALL AMERICAN BURGER — \$11 / \$14

*Yellow Cheese, Pickles, Mustard, Ketchup*

#### SURF AND TURF BURGER — \$16 / \$19

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

~ Featured on the Phantom Gourmet ~

### SURFSIDE KIDS

Served with of Fries or Slaw & a Drink

#### KIDS CHEESE QUESADILLA — \$8

#### KIDS CHICKEN QUESADILLA — \$8

#### KIDS HAMBURGER — \$8

#### KIDS CHEESEBURGER — \$8

#### KIDS SWEET BBQ PULLED PORK SLIDERS — \$8

#### KIDS MAC AND CHEESE — \$8

#### KIDS CHICKEN FINGERS — \$8

#### KIDS GRILLED CHEESE SANDWICH — \$8

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DESSERTS

**BREAD PUDDING — \$7**

*Chocolate Chips, Bourbon Glazed Ice Cream, Powdered Sugar*

**WARM CHOCOLATE CHIP BROWNIE — \$7**

*Whipped Cream, Cocoa Nibs, Crumbled Bacon*

**GF ROOT BEER FLOAT — \$7**

*Mug Root Beer, Vanilla IC, Whipped Cream*

**WANT TO BOOK AN EVENT WITH US?  
EMAIL US- [INFO@SURFSIDESMOKEHOUSE.COM](mailto: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**



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## SUNDAY BRUNCH MENU

Served Every Saturday and Sunday till 2pm

### \*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 Butter, Maple Syrup*

### BRISKET HASH — \$14


*Potato, Caramelized Onion, Poached Eggs, Lime Aioli, Grilled Bread*

### TRADITIONAL BREAKFAST — \$12

*2 Eggs Your Way, a Biscuit, Potatoes and Choice Bacon or Sausage*

### SMOKED SALMON PLATE — \$13

*Fried Capers, Pickled Red Onion, Hard Boiled Egg, Lime Aioli, Grilled Bread*



## BRUNCH LIBATIONS

### BLOODY MARY BAR (ONLY AVAILABLE DURING BRUNCH HOURS)

*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 ~*

### TROPICAL BELLINI — \$10

*Coconut, Pineapple, Prosecco*

### COCONUT ESPRESSO MARTINI — \$11

*Coconut Vodka, Kahlua, Bailey's, Toasted Coconut Rim*

### MISTY MORNING — \$10

*Orange Vodka, Fresh Squeezed OJ, Sierra Mist*

### SUNDAY MORNING COFFEE — \$10

*Absolut Vanilla, Kahlua, Bailey's, Coffee*

*~ Served Hot or Cold ~*



## SIDES

APPLE SMOKED BACON — \$5

SAUSAGE PATTIES — \$5

BREAKFAST POTATOES — \$4

BISCUIT AND GRAVY — \$4

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