



BARBECUE + SUMMER COCKTAILS

STATIONARY APPETIZER SELECTIONS

ASSORTED COLD SLIDERS

Cilantro chicken salad, lobster salad, smoked tuna salad, sliced hanger steak
\$8 per person

SMOKE HOUSE ANTIPASTO

Assorted cured meats, cheeses and vegetables
\$8 per person

CHEESE DISPLAY

Assorted cheeses and seasonal accompaniments
\$8 per person

PEEL & EAT SHRIMP

With chipotle cocktail sauce
\$20 per pound



PASSED APPETIZER SELECTIONS

Choice of Three \$15.95

SMOKED HOG WINGS

BBQ or Buffalo

MINI NACHOS

Corn tortillas with pork, brisket, salsa and sour cream

ASSORTED HOT SLIDERS

Pulled pork, chicken, sausage pepper & onion

BBQ Shrimp Skewers

With jalapeno aioli

PULLED PORK CROQUETTES

With house made ranch dressing

SMOKE HOUSE BUFFET DINNER

\$44.95 per person

ENTREES

Choice of two:

BBQ PULLED PORK WITH BRIOCHE ROLLS

JERK CHICKEN

SMOKED BEEF BRISKET

SIDE DISHES

Choice of three:

SEASONAL LOCAL SALAD WITH CHIPOTLE BUTTERMILK DRESSING

WATERMELON

COLESLAW

CORN BREAD

RICE & BEANS

DESSERT

CORNBREAD SHORTCAKE BAR

SWEET CORNBREAD, SEASONAL FRUIT SAUCE & WHIPPED CREAM

COFFEE & TEA

SMOKE HOUSE THREE COURSE DINNER

\$37.95 per person

APPETIZER

Choice of:

CRAB & CORN CHOWDER

SEASONAL LOCAL SALAD WITH CHIPOTLE BUTTERMILK DRESSING

Option to have both selections to create a four course menu for \$6 more per person

ENTREE

Choice of three:

SMOKED HALF CHICKEN

SMOKED BRISKET

ST. LOUIS RIBS

SHRIMP & GRITS

Entrees include Rice & Beans, Corn Bread and Cole Slaw

DESSERT

ICE CREAM SANDWICHES

COFFEE & TEA

SMOKE HOUSE LOBSTER BOIL

\$59.95 per person

SOUP

CRAB & CORN CHOWDER

THE BOIL

NATIVE STEAMERS

CREAMER POTATOES

CORN ON THE COB

1 1/4 LB. LOBSTER

CORN BREAD

DESSERT

ICE CREAM SANDWICHES

COFFEE & TEA