

LOCAL SMOKE TO-GO

SERVED HOT OR COLD ★ EACH PINT SERVES 3-4 GUESTS

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|-----------------------------------|--|
| Pulled Pork \$14/pint GF | St. Louis Ribs \$23/rack (12 bones) GF |
| Chopped Beef Brisket \$17/pint GF | BBQ Chicken \$13/whole GF |
| Pulled Chicken \$14/pint GF | Add Buns \$.50/ea |

ALL HOMEMADE SIDES ★ \$7/PINT

- | | | |
|------------------------------|--------------------|----------------|
| Coleslaw GF | Macaroni & Cheese | Collard Greens |
| Potato Salad GF | BBQ Baked Beans GF | Green Beans GF |
| Sweet Chili Brussels Sprouts | | |

To capture the essence of true BBQ, Local Smoke slow-smokes all meat with a combination of sugar maple and cherry woods. Our BBQ is complimented with our Uncle Dick's Dry Rub and Sauces. The meat will show a strong pink-to-red coloration called a "smoke ring", which is a result of being cooked low and slow.

LSBBQ SAUCES GLUTEN-FREE

CAROLINA: Our tomato based, vinegar sauce with pepper flakes is served with our slow-smoked Pulled Pork

ORIGINAL BARBEQUE: Our sweet, thick, tomato based Kansas City style sauce is served with our Ribs, Chicken and Brisket

SPICY BARBEQUE: Our Original Sauce with a kick is offered on the side

ABOUT US We started as a competition BBQ team named Fat Angel BBQ in 2007. After a very successful inaugural season, in which we were Rookie Team of the Year, we opened Local Smoke BBQ, our full-service catering company. LSBBQ quickly became one of New Jersey's most popular BBQ caterers and in 2011, we opened our first two restaurants. Our third location opened in 2016 + LSBBQ at Jax opened in 2019.

Our team has represented New Jersey at contests throughout the country in Alabama, Arkansas, Georgia, Missouri, Nevada, Tennessee, and in almost every state from Virginia to Vermont. We have collected over 125 awards and have had the honor of winning 5 New Jersey State Championship titles. Highlights include 1st in Ribs against 488 teams at the American Royal in Kansas City (which is known as the World Series of BBQ) and 1st place in Brisket at the National BBQ Festival in Douglas, GA.

Our award winning BBQ is inspired by the authentic BBQ served up at these competitions throughout the country and we invite you to visit us at any of our Local Smoke BBQ locations.



EAT-IN ★ TAKEOUT ★ DELIVERY

MENU

Our award winning BBQ is inspired by the authentic BBQ served up at competitions throughout the country.

Red Bank

244 W. Front Street
732.741.2333

Neptune City

719 Route 35
732.455.8888

Cookstown

19 Wrightstown Cookstown Rd
609.286.2298

Seaside Heights

LSBBQ at Jax
116 Sumner Avenue
732.375.3090

ONLINE + MOBILE ORDERING NOW AVAILABLE!

WWW.LOCALSMOKEBBQ.COM

RESTAURANT HOURS CAN BE FOUND ON OUR WEBSITE

FOLLOW US.

★ APPETIZERS ★

SLOW-SMOKED JALAPEÑO POPPERS **GF**

Stuffed with a Cream Cheese and Pulled Pork filling, wrapped in dry-rubbed bacon and slow-smoked. Served with BBQ Ranch dipping sauce \$7.50

SMOKED CHICKEN WINGS **GF**

Slow-smoked, then flash fried. Dry-rubbed or tossed in your choice of Buffalo, BBQ, Spicy BBQ, Teriyaki, Sweet Chili or Parmesan Garlic sauce and served with celery and Blue Cheese dressing
Single – 8 wings \$8.50 Double – 16 wings \$16

CHICKEN FINGERS

Tender strips of chicken fried until golden brown and served with your choice of BBQ Ranch, Honey Mustard, Buffalo or BBQ dipping sauce \$7

FRIED PICKLES

Dill pickle chips, hand-battered and fried to perfection. Served with BBQ Ranch dipping sauce \$5

ONION RINGS

Beer-battered rings fried until golden brown and served with BBQ Ranch dipping sauce \$6

HUSH PUPPIES

A southern specialty! Deep fried cornbread bites \$3

LOCAL SMOKE SAMPLER

Four favorites you are sure to love...Slow-Smoked Jalapeño Poppers, Smoked Wings, Fried Pickles and Hush Puppies. Served with BBQ Ranch and Blue Cheese dipping sauces \$12.50

★ SANDWICHES ★

SERVED WITH POTATO CHIPS

PULLED PORK SANDWICH

Slow-Smoked Pulled Pork tossed in our Carolina Sauce on a country roll \$7.50 Top with Slaw? Add \$1

TEXAS BRISKET SANDWICH

Slow-Smoked Beef Brisket piled and topped with our BBQ Sauce. Choice of chopped or sliced \$8.50

PULLED CHICKEN SANDWICH

Our marinated whole chicken slow-smoked, pulled and tossed in our BBQ Sauce \$7.50

BUFFALO PULLED CHICKEN SANDWICH

Our Pulled Chicken topped with Buffalo Sauce and our Blue Cheese slaw \$8.50

GRILLED CHICKEN SANDWICH

Hand rubbed and grilled to perfection. Topped with lettuce, tomato, red onion and our BBQ sauce \$8.50

SLOW-SMOKED HOT DOG

Finished on the grill \$4 Top with Beans or Slaw? Add \$1

THE CLASSIC BURGER

Half pound of fresh ground beef grilled to order and topped with lettuce, tomato and red onion \$8
Add Cheddar Cheese \$.50 Add Bacon \$1

THE SMOKEHOUSE BBQ BURGER

Our Classic Burger topped with smoked bacon, cheddar cheese, our BBQ Sauce, lettuce, tomato and onion ring \$9.75

MAKE ANY SANDWICH A COMBO ★ ADD ONE SIDE AND ONE DRINK FOR \$4

★ SIDES ★

ALL SIDES \$3.50

Coleslaw **GF**

Redskin Potato Salad **GF**

French Fries

Sweet Potato Fries

Onion Rings

Side Caesar Salad

Side Salad **GF**

BBQ Baked Beans **GF**

Macaroni & Cheese

Mac & Cheese Bites

Add Cornbread for .50/piece

Green Beans **GF**

Collard Greens

Sweet Chili Brussel Sprouts

★ AWARD WINNING BBQ PLATTERS ★

INCLUDES CORNBREAD AND YOUR CHOICE OF TWO SIDES

RIBS, RIBS, RIBS **GF**

Our First Place St. Louis Ribs are hand rubbed, slow-smoked, and finished with our BBQ Sauce
Full Rack \$26 1/2 Rack \$16.50

PULLED PORK **GF**

Our delicious and tender Slow-Smoked Pulled Pork is topped with our Carolina Sauce \$14

BBQ CHICKEN **GF**

Juicy to the bone, our Smoked Chicken is flavored with our Uncle Dick's Dry Rub and finished with our BBQ Sauce. Choice of 1/2 Chicken or Pulled Chicken \$14.50

Note that our BBQ meats, rub and sauces are gluten-free. The gluten-free sides are noted and the cornbread is not gluten-free.

BEEF BRISKET **GF**

Slow-rendered for up to 14 hours, our Texas Beef Brisket is served with our BBQ Sauce
Choice of chopped (includes burnt ends) or sliced \$15

TWO MEAT PLATTER **GF**

Create your own platter from your choice of 2 meats: Pulled Pork, 1/2 BBQ Chicken, Pulled Chicken, Beef Brisket (chopped or sliced) or Ribs \$17

PIG OUT PLATTER **GF**

Create your own platter from your choice of 3 meats: Pulled Pork, 1/2 BBQ Chicken, Pulled Chicken, Beef Brisket (chopped or sliced) or Ribs \$24

★ SALADS ★

SERVED WITH CORNBREAD. CHOICE OF DRESSINGS: BBQ RANCH, BALSAMIC VINAIGRETTE, HONEY MUSTARD, RANCH, BLUE CHEESE OR CAESAR

GARDEN SALAD **GF**

Fresh mix of greens with grape tomatoes, cucumbers and red onions \$7

CAESAR SALAD

Crisp Romaine tossed with croutons and parmesan cheese in Caesar dressing \$7

Add Pulled Pork, Pulled Chicken or Chopped Beef Brisket to any Salad \$4

Add Grilled Chicken to any Salad \$5

SMOKEHOUSE SALAD **GF**

Choice of Pulled Chicken, Chopped Beef Brisket or Pulled Pork on a bed of mixed greens with cheddar cheese, grape tomatoes, cucumbers and red onions \$11

CRISPY CHICKEN SALAD

Our Chicken Fingers served over mixed greens with cheddar cheese, grape tomatoes, cucumbers and red onions \$10

★ FAMILY TO-GO PACKAGES ★

PACKAGES SERVE 4-6 GUESTS

BBQ DINNER \$58

2 pints Pulled Pork
2 pints Coleslaw
2 pints Baked Beans
6 buns

BBQ PARTY \$84

1 pint Pulled Pork
1 pint Chopped Beef Brisket
Full Rack Ribs
1 pint Coleslaw
1 pint Baked Beans
2 pints Macaroni & Cheese
6 buns

BBQ FEAST \$96

1 pint Pulled Pork
1 pint Chopped Beef Brisket
Whole BBQ Chicken
Full Rack Ribs
1 pint Coleslaw
1 pint Baked Beans
2 pints Macaroni & Cheese
6 buns

Ask About Our Daily Dessert Specials

GF DENOTES GLUTEN-FREE MENU ITEMS

CHECK OUT LOCAL SMOKE TO-GO ON BACK →