# LOCAL SMOKE BBQ TO-GO

EACH PINT SERVES 3-4 GUESTS

Pulled Pork \$18/pt GF Chopped Beef Brisket \$24/pt GF Pulled Chicken \$18/pt GF St. Louis Ribs \$29.50/rack (12 bones) GF BBQ Chicken \$15/whole GF Add Buns \$1/ea

### HOMEMADE SIDES

Coleslaw \$8/pt GF Macard Potato Salad \$9/pt GF BBQ Ba Sweet Chili Brussels Sprouts \$12/pt

Macaroni & Cheese\$11/ptCollard Greens\$9/ptBBQ Baked Beans\$9/ptGFGreen Beans\$11/ptGF\$12/ptAlso available cold with re-heating instructions

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 caterers and in 2011, we opened our first two restaurants. Our Red Bank location opened in 2016. LSBBQ at The Seafarer opened in 2020 and our Sea Girt location opened in early 2021.

Our team has represented New Jersey at contests in Alabama, Arkansas, Kansas, Georgia, Missouri, Nevada, Tennessee, and in every state from Virginia to Vermont. We have collected over 135 awards and have had the honor of winning 5 New Jersey State Championship titles and a World Championship Turkey title. Highlights include 1st in Ribs against 488 teams at the American Royal in Kansas City (aka 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. To capture the essence of true BBQ, Local Smoke slow-smokes all meat with a combination of local sugar maple and cherry hardwood. Our BBQ is complimented with our homemade BBQ 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 (GF)

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

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

**ORIGINAL SPICY BBQ:** Our Original Sauce with a kick is offered on the side **CBD-infused Sauces also available** 



# RESTAURANT MENU

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

**Sea Girt** Sea Girt Square, 2100 Route 35 732-359-3270 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

Visit our seasonal location in the Highlands! LocalSmokeBBQ.com/Seafarer

ONLINE ORDERING AVAILABLE! LocalSmokeBBQ.com

RESTAURANT HOURS CAN BE FOUND ON OUR WEBSITE

### **APPETIZERS**

#### SMOKED BACON POPPERS GF

Jalapeños stuffed with a Cream Cheese and Pulled Pork blend, wrapped in dry-rubbed bacon and slow-smoked. Served with BBQ Ranch dipping sauce **\$8.50** 

#### SMOKED CHICKEN WINGS

Slow-smoked, then flash fried. Dry-rubbed or tossed in your choice of Buffalo, Sweet BBQ, Spicy BBQ, Teriyaki, Sweet Chili or Parmesan Garlic sauce and served with Blue Cheese dressing

 Single – 8 wings
 \$12

 Double – 16 wings
 \$23

#### CHICKEN FINGERS

Tender strips of chicken fried until golden brown and served with your choice of Honey Mustard, Buffalo, Ranch, BBQ Ranch, Sweet BBQ or Spicy BBQ dipping sauce **\$9** 

#### FRIED PICKLES

Dill pickle chips, hand-battered and fried to perfection. Served with BBQ Ranch dipping sauce \$7.50

#### **ONION RINGS**

Beer-battered rings fried until golden brown and served with BBQ Ranch dipping sauce **\$9** 

#### HUSH PUPPIES

A southern specialty! Deep fried cornbread bites \$5

### SANDWICHES

#### SERVED WITH POTATO CHIPS

#### PULLED PORK SANDWICH

Slow-Smoked Pulled Pork tossed in our Carolina Sauce on a brioche bun \$9.50 Add Slaw \$1

#### BEEF BRISKET SANDWICH

Slow-Smoked Beef Brisket piled and topped with our BBQ Sauce. Choice of chopped or sliced **\$12.50** 

#### PULLED CHICKEN SANDWICH

Our BBQ Chicken slow-smoked, pulled and tossed in our BBQ Sauce **\$9.50** 

#### BUFFALO PULLED CHICKEN SANDWICH

Our Pulled Chicken topped with Buffalo Sauce and our Blue Cheese slaw **\$10.50** 

tomato, red onion and our BBQ sauce \$11.50
SMOKED HOT DOG

Hand rubbed and grilled to perfection. Topped with lettuce.

**GRILLED CHICKEN SANDWICH** 

Smoked, then flash fried **\$5** Add Beans **\$1.50** 

#### CLASSIC BURGER

Half pound burger. Fresh, ground beef, grilled to order and servedon a brioche bun. Topped with lettuce, tomato and onion\$12Add Cheddar or American Cheese\$1.00Add Bacon\$1.50

#### SMOKEHOUSE BBQ BURGER

Our signature half pound burger grilled to order and topped with smoked bacon, cheddar cheese, our BBQ Sauce, lettuce, tomato and onion ring **\$14.50** 

#### MAKE ANY SANDWICH A COMBO ADD ONE SIDE AND ONE DRINK FOR \$6.25 (ADDITIONAL CHARGE FOR PREMIUM SIDES)



Coleslaw **\$4** GF Redskin Potato Salad **\$4.50** GF French Fries **\$4.50** Sweet Potato Fries **\$5.50** (P) Onion Rings **\$5.50** (P) Side Caesar Salad **\$4.50** Side Salad **\$4.50** GF Add Combread for .50/piece BBQ Baked Beans **\$4.50 GF** Macaroni & Cheese **\$5.50 P** Mac & Cheese Bites **\$5.50 P** Green Beans **\$5.50 GF P** Collard Greens **\$4.50** Sweet Chili Brussels Sprouts **\$6 P** 

● PREMIUM SIDES

# AWARD WINNING BBQ PLATTERS

INCLUDES CORNBREAD. YOUR CHOICE OF TWO SIDES (ADDITIONAL CHARGE FOR PREMIUM SIDES)

#### 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 **\$20** 

#### 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 \$23

#### 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 **\$29.50** 

# 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 **\$9** 

#### CAESAR SALAD

ST. LOUIS RIBS GF

PULLED PORK GF

BBQ CHICKEN GF

and finished with our BBQ Sauce

Full Rack **\$34** 1/2 Rack **\$21.75** 

topped with our Carolina Sauce \$17.50

Our juicy Smoked Chicken is flavored with our

Our First Place St. Louis Ribs are hand rubbed. slow-smoked.

Our delicious and tender Slow-Smoked Pulled Pork is

Uncle Dick's Dry Rub and finished with our BBQ Sauce.

Choice of 1/2 Chicken or Pulled Chicken **\$17.50** 

Note that our BBQ meats, rub and sauces are GF. The GE sides are noted and the cornbread is not GF.

Crisp Romaine tossed with croutons and parmesan cheese in Caesar dressing **\$9** 

Add Pulled Pork or Pulled Chicken **\$7** Add Grilled Chicken **\$7.50** 

#### 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 **\$14** 

#### **CRISPY CHICKEN SALAD**

Our Chicken Fingers served over mixed greens with cheddar cheese, grape tomatoes, cucumbers and red onions **\$13.50** 

## FAMILY TO-GO PACKAGES

#### BBQ DINNER \$75

2 pints Pulled Pork 2 pints Coleslaw 2 pints Baked Beans 6 buns or 12 sliders serves 4-6 guests

#### BBQ PARTY \$110 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 or 12 sliders serves 4-6 guests

### THE TAILGATER \$200

20 Smoked Chicken Wings, 15 Smoked Bacon Poppers, 2 Racks St. Louis Ribs, 3 Pints - Pulled Pork, Pulled Chicken, Chopped Beef Brisket (any combo), 3 Pints Sides - any combo from LSBBQ To-Go (on back), 12 slider buns serves 10 guests

#### BBQ FEAST \$125

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 or 12 sliders serves 4-6 guests

### GF DENOTES

**GLUTEN-FREE MENU ITEMS** 

cheese, grape tomato 7 Add Chopped Beef Brisket **\$8**