

# LOCAL SMOKE BBQ TO-GO

EACH PINT SERVES 3-4 GUESTS

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

## HOMEMADE SIDES

Coleslaw \$8/pt GF      Macaroni & Cheese \$11/pt      Collard Greens \$9/pt  
Potato Salad \$9/pt GF      BBQ Baked Beans \$9/pt GF      Green Beans \$11/pt GF  
Sweet Chili Brussels Sprouts \$12/pt

Also available cold with re-heating instructions

## 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 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 Sauce:** our tomato based, vinegar sauce with pepper flakes and served with our Pork

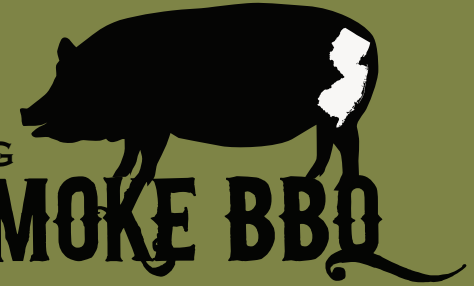
**Original Sweet BBQ:** our sweet, thick, tomato based Kansas City style sauce and served with our Ribs, Chicken and Brisket

**Original Spicy BBQ:** our Original sauce with a kick is offered on the side

CBD-infused Sauces also available

**Pricing Notice:** All sales are subject to a 3.99% service fee

**Cash Discount:** We now provide a discount to pay with cash and an immediate discount on the 3.99% service fee will be applied to your sale. [InflationStinks.com](http://InflationStinks.com)



AWARD WINNING  
**LOCAL SMOKE BBQ**

## 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

### Seasonal Locations

### Monmouth Park

LSBBQ Concession Stand  
Inside first floor Grandstand

### Highlands

LSBBQ at The Seafarer  
[LocalSmokeBBQ.com/Seafarer](http://LocalSmokeBBQ.com/Seafarer)



ONLINE ORDERING AVAILABLE!

[LocalSmokeBBQ.com](http://LocalSmokeBBQ.com)

RESTAURANT HOURS CAN BE FOUND ON OUR WEBSITE

Stay Social.   

# 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 **\$9.50**

## 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 **\$9.75** Add Slaw **\$1**

## BEEF BRISKET SANDWICH

Slow-Smoked Beef Brisket piled and topped with our BBQ Sauce. Choice of chopped or sliced **\$12.75**

## PULLED CHICKEN SANDWICH

Our BBQ Chicken slow-smoked, pulled and tossed in our BBQ Sauce **\$9.75**

## BUFFALO PULLED CHICKEN SANDWICH

Our Pulled Chicken topped with Buffalo Sauce and our Blue Cheese slaw **\$10.75**

## GRILLED CHICKEN SANDWICH

Hand rubbed and grilled to perfection. Topped with lettuce, tomato, red onion and our BBQ sauce **\$11.75**

## SMOKED HOT DOG

Smoked, then flash fried **\$5.25** Add Beans **\$1.50**

## CLASSIC BURGER

Half pound burger. Fresh, ground beef, grilled to order and served on a brioche bun. Topped with lettuce, tomato and onion **\$12.25**  
Add Cheddar or American Cheese **\$1.00** Add 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 **\$14.75**

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

# 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

BBQ Baked Beans **\$4.50** GF

Macaroni & Cheese **\$5.50** P

Mac & Cheese Bites **\$5.50** P

Green Beans **\$5.50** GF P

Sweet Chili Brussels Sprouts **\$6** P

Side Caesar Salad **\$4.50**

Side Salad **\$4.50** GF

Collard Greens **\$4.50**

Add Cornbread for **.50/ea**

P PREMIUM SIDES

Please note that all sales are subject to a service fee. A cash discount is available. See pricing notice on back.

# AWARD WINNING BBQ PLATTERS

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

## ST. LOUIS RIBS GF

Our First Place St. Louis Ribs are hand rubbed, slow-smoked, and finished with our BBQ Sauce  
Full Rack **\$34.50** 1/2 Rack **\$22**

## PULLED PORK GF

Our delicious and tender Slow-Smoked Pulled Pork is topped with our Carolina Sauce **\$17.75**

## BBQ CHICKEN GF

Our juicy 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 **\$17.75**

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

## 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 **\$20.50**

## 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 **\$23.50**

## 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 **\$29.75**

# 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 **\$9.50**

## CAESAR SALAD

Crisp Romaine tossed with croutons and parmesan cheese in Caesar dressing **\$9.50**

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

Add Grilled Chicken **\$7.50**

Add Chopped Beef Brisket **\$8**

## 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 **\$15**

## CRISPY CHICKEN SALAD

Our Chicken Fingers served over mixed greens with cheddar cheese, grape tomatoes, cucumbers and red onions **\$13.75**

# 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*

## 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*

## 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*

**GF DENOTES**  
GLUTEN-FREE MENU ITEMS