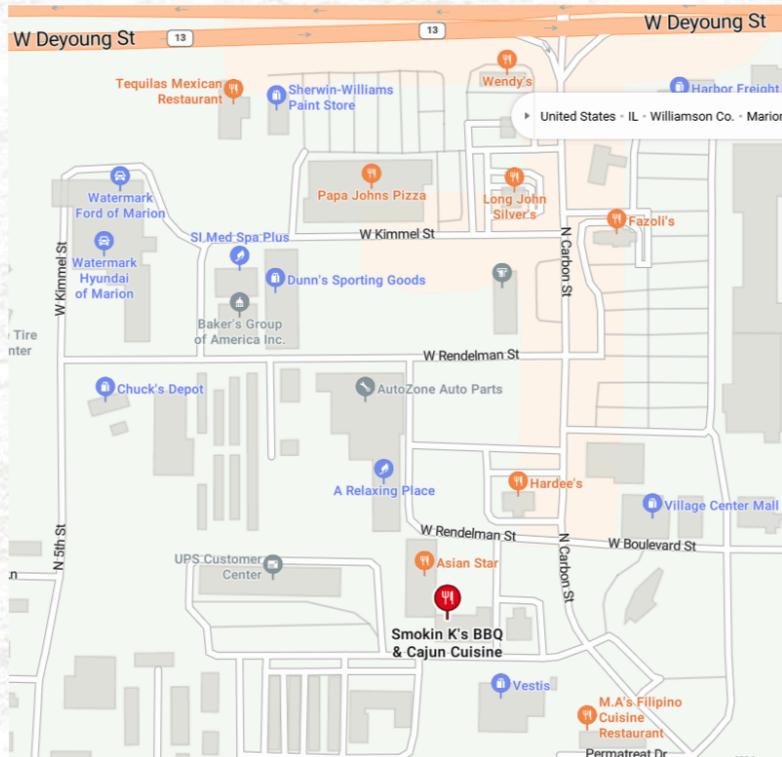


DRINKS

SWEET TEA 3.50	DIET PEPSI 3.50	FRUIT PUNCH 3.50
UNSWEET TEA 3.50	DR. PEPPER 3.50	MT DEW 3.50
LEMONADE 3.50	DIET DR. PEPPER 3.50	7 UP 3.50
PEPSI 3.50		

SIDES

POTATO SALAD 3.75	MAC-N-CHEESE 3.75	BRISKET BAKED BEAN 3.75
GARDEN SALAD 5.99	SLAW 3.75	RED BEAN / RICE 3.75
FRIES 3.75	FRIED OKRA 3.75	
CAJUN DIRTY RICE 3.75	GREEN BEANS 3.75	



PO' BOYS

CATFISH PO'BOY 18.99

Crispy Cajun-seasoned catfish fried golden and piled high on soft, toasted bread. Dressed with fresh toppings and a zesty sauce that brings just the right kick, every bite hits with crunch, heat, and classic Southern flavor

SHRIMP PO'BOY 🦐 20.99

Plump shrimp seasoned with bold Cajun spices, fried crispy and stacked high on soft, toasted bread. Finished with fresh toppings and a zesty sauce that brings the heat without stealing the show. Every bite delivers crunch, spice, and straight Louisiana flavor

CRAWFISH PO'BOY 🦞 22.99

Crispy Cajun-seasoned crawfish fried golden and piled high on soft, toasted bread. Topped with fresh lettuce, tomato, and a zesty sauce that adds just the right kick. Every bite delivers bold Louisiana flavor with a perfect balance of crunch, spice, and savory goodness

GATOR PO'BOY ★ 24.99

Tender gator bites seasoned with bold Cajun spices, fried crispy and stacked high on soft, toasted bread. Finished with fresh toppings and a zesty sauce that brings the heat without overpowering the flavor. Crunchy, savory, and unmistakably Southern.

DESSERTS

BANANA PUDDING 4.50	BREAD PUDDIN 4.50	SLICED CAKE 6.50
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Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

SMOKIN K'S BBQ AND CAJUN CUISINE

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TAKE-OUT MENU

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Marion, IL. 62959

www.smokinksbbq.com

APPETIZERS

DEEP FRIED BOUDIN BALLS 🔥 13.99

Cajun boudin sausage rolled into bite-size spheres, breaded and fried until the outside shatters with a crunch and the inside stays rich, savory, and slightly spicy.

GATOR BITES 13.99

Tender gator tail nuggets marinated in bold Cajun spices, lightly breaded, and fried until golden and crisp. Mild, juicy, and not at all what people expect, until they order a second round. ☐ 🔥

CAJUN CRAWFISH BITES 🦞 13.99

Seasoned crawfish tails folded into a savory batter, hit with bold Cajun spice, and fried until crisp on the outside and tender inside. Loud, crunchy, and unapologetically Louisiana. ☐ 🔥

4 CHEESE TOASTED RAVIOLI 10.99

Crispy, golden-fried ravioli stuffed with a rich blend of four cheeses, toasted to a perfect crunch outside while the center stays creamy and indulgent.

LOADED TEXAS TOTS 🔥 13.99

Crispy golden tater tots piled high with melted cheese, smoky bacon, and bold Texas-seasoned goodness, finished with a kick of heat that lets you know where you are.



FROM TEXAS ..WITH SMOKE

PULLED PORK COMBO 12.50

Texas style: Slow-smoked pulled pork, tender and packed with hardwood smoke, served with classic Texas sides and bold, no-nonsense flavor

PULLED CHICKEN COMBO 14.50

Slow-smoked chicken cooked low and slow until it falls apart, loaded with deep smoke flavor and bold Texas seasoning.

CHOPPED BEEF BRISKET COMBO 16.50

Slow-smoked brisket chopped fine and piled high on a soft bun, dripping with rich beef flavor and deep smoke.

MR. BURNZ COMBO 16.50

Smoke-kissed brisket burnt ends, chopped and stacked on a soft bun, glazed in bold, beefy goodness with just enough Texas heat.

RIB TIP COMBO 15.99

Smoked rib tips cooked low and slow until tender, sticky, and packed with bold barbecue flavor, finished on the pit for just the right bite.

BRISKET MAC-N-CHEESE BOWL 14.50

Creamy, cheese-loaded mac folded with chopped, slow-smoked brisket and hit with bold Texas seasoning. Rich, smoky, and heavy in the way comfort food is supposed to be

PORK SPARE RIB PLATTER 18.99

Slow-smoked spare ribs cooked low and steady until tender, brushed with bold Texas flavor and finished with a deep smoke kiss. Meaty, juicy, and unapologetically hands-on

HALF YARD BIRD PLATTER 18.99

Half a chicken slow-smoked until the skin turns bronze and the meat stays ridiculously juicy, finished with bold Texas seasoning and deep smoke.

BEEF BRISKET PLATTER 22.50

Hand-cut slices of slow-smoked beef brisket with a deep smoke ring, rich bark, and melt-in-your-mouth tenderness. Seasoned the Texas way and served as a full platter.

SMOKED OXTAIL PLATTER 28.50

Beef oxtails slow-smoked until the meat is fall-apart tender, rich, and deeply beefy, with smoke worked all the way in where it belongs.

LOADED BAKED POTATO 16.99

A massive, fluffy baked potato split open and loaded with butter, melted cheese, smoky meat, and bold Texas seasoning.

BAYOU CLASSICS

SEAFOOD FILE' GUMBO 18.50

A deep, slow-simmered roux loaded with shrimp, crab, and tender seafood, seasoned the Cajun way and finished with filé for that earthy, old-school depth. Rich, soulful, and guaranteed to make you slow down and respect the bowl.

CREOLE' CRAWFISH ETOUFFEE' 18.99

Tender crawfish tails smothered in a rich, slow-simmered Creole sauce built on butter, roux, and bold Cajun spices. Deep, savory, and just spicy enough to make you sit up straight.

CAJUN SHRIMP BASKET 15.99

Plump shrimp seasoned with bold Cajun spices, fried until crisp and golden, then piled high in a basket that knows its purpose. Hot, crunchy, and impossible to eat politely.

CAJUN FRIED FISH BASKET 🐟 14.50

Golden, crispy fillets seasoned with a bold Cajun spice blend that actually means business. Fried hot, stacked in a basket, and served with classic sides that know their role. Crunch on the outside, flaky on the inside.

CAJUN FRIED FISH PLATTER 🐟 18.99

Golden, crispy fillets seasoned with a bold Cajun spice blend that actually means business. Fried hot, stacked in a basket, and served with classic sides that know their role. Crunch on the outside, flaky on the inside, Dinner Portion.

CAJUN JAMBALAYA 🔥 16.50

A hearty Cajun classic made with tender chicken, savory sausage, and seasoned rice simmered together in a rich, flavorful blend of spices. Slow-cooked to let every ingredient soak up that deep Louisiana-style flavor, this jambalaya is comforting, bold, and satisfying from the first bite to the last.

CAJUN PENNE' PASTA 🔥 20.99

Creamy, savory, and loaded with Cajun flavor. Tender penne pasta tossed in a rich, seasoned sauce with bold Cajun spices and hearty proteins, cooked together until every bite is coated just right. It's smooth, slightly spicy, and full of that Southern kick that keeps things interesting

