



EAST SHORE SMOKE HOUSE

BLUES BOOZE AND BBQ

• APPETIZERS •

Wild Sockeye Smoked Salmon

Honey glazed and smoked to perfection. Served with Flat Bread, English cucumbers and Lemon dill aioli. 15.00

Smoke House Pork Rinds

Freshly fried pork rinds with our Smoke House spicy seasoning. 7.00

Sauteed Mushrooms

Sauteed mushrooms with fresh chives and garlic, finished off with white wine. 8.00

Smoke House Chips

Made fresh to order and served with dipping sauce of your choice. 7.00

Shrimp Cocktail

Jumbo size shrimp with a spicy cocktail sauce and lemon. 16.00

Smoke House Wings

Naked wings tossed in our Smoke House hot sauce. Served with a side of chips and ranch or blue cheese dressing. 12.00

Triple D Plater

Three dipping sauces of your choice to pair up with your appetizer. Ask your server for your choices 6.00

• FROM THE SMOKER •

All of our items are cooked the traditional way; low and slow in our smoker, and served with red cabbage cole slaw and BBQ baked beans.

Memphis Style Ribs

Pork Lion ribs smoked with a dry rub and served with rum BBQ sauce on the side.
Half rack. 20.00 Full rack. 28.00

Smoked Brisket

Certified Black Angus smoked with hickory and served with rum BBQ sauce. 20.00

Smoked Pork Butt

Smoked and pulled with rum BBQ sauce. 18.00

BBQ Combination

Brisket, pulled pork, and your choice of ribs or chicken as your third choice on your Combination 28.00

Smoked Half Chicken

1/2 of a chicken smoked with hickory and served with rum BBQ sauce. 19.00