



# East Shore Smokehouse

BOOZE, BLUES & BBQ

## • SEAFOOD •

All seafood dishes come with seasonal veggies and your choice of potato.

### Wild Sockeye Salmon Filet

Grilled, served with lemon dill aioli, lemon and fresh dill. 28.00

### Grilled Ruby Red Trout

Grilled, served with lemon dill aioli and grilled lemon. 24.00

### Blacken Catfish

Served on a roasted red pepper sauce with grilled lemon. 24.00

## • VEGETARIAN •

### Veggie Platter

Grilled portabella mushrooms topped with shaved parmesan cheese and served with seasonal veggies and a potato of your choice. 14.00  
Add chicken 19.00, shrimp 20.00 or salmon 22.00

### Veggie Fettuccine

Seasonal veggies sauteed in olive oil and garlic, topped with basil 16.00. Add Alfredo sauce. 19.00

### The Beyond Veggie Burger

The beyond burger is the future of veggie burgers, served with lettuce, tomatoes, red onion pickles and house fries. 13.00

## • SPECIALTY DISHES •

### Smoked Prime Rib Stroganoff

Made with our smoked prime rib and fresh mushrooms in a rich creamy sauce and finished off with a port wine. Served on a bed of our house noodles. 20.00

### Beef Burgundy

Filet mignon braised with pearl onions, carrots, and whole mushrooms in rich beef burgundy gravy, served with seasonal veggies and roasted red mashed or au gratin potatoes. 24.00

### Cajun Shrimp and Andouille Sausage

Shrimp and andouille sausage in a spicy cajun sauce served on our fresh noodles. 23.00  
Add Shrimp. 26.00

### Fettuccine Alfredo

Rich creamy alfredo sauce over our fresh fettuccine noodles and served with fresh basil, heirloom tomatoes and shaved parmesan. 20.00  
Add chicken 26.00, shrimp 27.00 or salmon 28.00

## • BEVERAGES •

Coke, Diet Coke, DR Pepper, iced tea, Minute Made lemonade, Sprite, Barq's root beer, orange juice, tomato juice, cranberry juice, hot tea, Craven's coffee. 2.50

### Party's and Special Events

An 18% gratuity is customarily add to party's of 7 or more