



STARTERS

<p>Smoked Wings \$12 Brined, smoked, and fried to order. One pound (8 wings). Your choice of Naked, BBQ, Buffalo or Old Bay. Side of bleu cheese or ranch.</p>	<p>Veggie Quesadilla \$8 Portobello mushrooms, red peppers, caramelized onions, and cheddar cheese.</p>	<p>House Fries \$10 Waffle fries, house-made beer cheese, scallions, Stout BBQ Sauce and a horseradish cream sauce drizzle. Choice of brisket or pulled pork for an extra four dollars.</p>
<p>Jumbo Bavarian Pretzel \$12 Served with house-made beer cheese and house-made smoked onion dip.</p>	<p>Steamed Shrimp \$13 Natty Boh, old bay and onions.</p>	<p>Jalapeño Corn Bread \$7 House-made jalapeño and cheddar cheese corn bread, served with honey butter.</p>
<p>Texas Toothpicks \$8 Beer battered jalapeño and onion strips served with Sriracha Mayo.</p>	<p>Smoked Crab Balls \$15 Miniature crab cakes made from smoked jumbo lump crab meat. Served with Old Bay Tartar sauce on the side.</p>	

BOWLS

<p>Smokehouse Chili (v) \$7</p>	<p>House Harvest Salad \$6 / \$10 Fresh greens with sliced fresh seasonal berries, almonds, shaved parmesan and lemon vinaigrette.</p>	<p>Salad Add Ons \$6 / \$12 Blackened Salmon, Blackened Tuna, Smoked Crab Cake, Grilled Chicken Breast</p>
<p>Chili Add-Ons \$4 Extra Housemade Brisket, Housemade Pork or Grilled Chicken Breast</p>	<p>Caesar Salad \$6 / \$10 Romaine hearts, shaved parmesan cheese, house-made croutons and our signature Caesar dressing.</p>	

SANDWICHES

Comes with a dill pickle spear & choice of a side

<p>Beef Brisket Sandwich \$12 Smoked beef brisket served on an everything brioche bun.</p>	<p>Pit-Master Burger \$16 Classic burger cooked your way. Choice of american, cheddar, provolone or swiss cheese, topped with pulled pork, texas toothpicks, lettuce, tomato and onion. Served on a brioche bun.</p>	<p>Fried Chicken Sandwich \$14 House-made BBQ spice-rubbed, breaded and fried served with lettuce, tomato, and pickles on a brioche bun. BBQ sauce on the side.</p>
<p>Pulled Pork Sandwich \$10 Slow-smoked pork butt served on a brioche bun with coleslaw on the</p>		

brioche bun with coleslaw on the side.

Classic Burger

1/2lb Certified Angus beef served with lettuce and tomato on a brioche bun. Add cheese for a dollar extra. Add bacon for two dollars extra.

\$10

Salmon BLT

House hot-smoked and lightly blackened Salmon, fried green tomatoes, bibb lettuce and bacon. Served on a ciabatta roll with pesto aioli on the side.

\$16

Smoked Crab Cake Sandwich

Smoked fresh jumbo lump crab meat, lettuce, and tomato. Served on a potato roll with Old Bay Tartar sauce on the side.

\$18

Portobello Mushroom Sandwich

Marinated and grilled Portobello mushrooms, sauteed red peppers, onions and swiss cheese. Served on a brioche bun.

\$12

ENTREES

Comes with a dill pickle spear & choice of one side

BBQ Bone-In Breast Chicken

Brined, then house season rubbed and baked.

\$14

Smoked Rack of Ribs

House-rubbed, slow-smoked St. Louis cut ribs.

\$14 / \$24

OCBBQ Platter

Choose from 1/2lb Smoked Brisket, 1/2lb Smoked Pulled Pork, 1/2 or full Rack of Slow Smoked Ribs. Served on top white bread, dill pickle spear, raw white onion and your choice of two sides. Pricing based on single, double or triple meat platter.

\$14 / \$20 / \$26

New York Strip

12oz grilled Certified Angus NY strip with wild mushrooms and onions.

\$26

Fresh Catch of The Day

Ask your server about today's catch!

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SIDES & DESSERTS

Nana's Mac & Cheese Side

\$4

Jalapeno Cheddar Corn Bread Side

\$4

Cole Slaw Side

\$4

Smoked Collard Greens Side

\$4

Waffle Fries Side

\$4

Red Skin Potato Salad Side

\$4

BBQ Baked Beans Side

\$4

Pasta Salad Side

\$4

Tomato & Cucumber Salad Side

\$4

Sweet Corn Salad Side

\$4

OC Fire Slaw Side

\$4

Local Daily Dessert Special

\$8