BBQ PIT

Drunken Shrimp - market price

Boiled in ale then tossed with a pile of garlic and spices. Served with my

special BBQ Cocktail sauce

Big Easy BBQ Shrimp - market price

Peeled shrimp cooked in seafood stock, white wine, butter and seasonings.

Throw in a good amount of garlic and our BBQ sauce to finish

Chicken Wings - 35.00 / 65.00

Grilled wings & drumsticks tossed in a spiced BBQ sauce. Served mild,

spicy or hot

Creole Deviled Eggs - 9.00 / dozen

A tangy twist on an old picnic favorite

Fried Green Tomatoes - 30.00 /

A southern favorite, sliced green tomatoes lightly breaded and pan fried.

Served with Cayenne Buttermilk Ranch Dip

Honey Corn Bread - 25.00 /

No BBQ is right without this delicious staple to compliment the sauce

Bar B Que Chicken 40.00 / 70.00

Tender thighs and drumsticks rubbed with our unique blend seasonings

then smoked with our BBQ sauce

Bar B Que Spare Ribs - 45.00 / 80.00

Rubbed with our blend of spices then smoked and served with a choice

of homemade BBQ sauces

Baby Back Ribs - 50.00 / 90.00

Tender Baby Back Ribs rubbed with our blend of spices then smoked and

Served with a choice of homemade BBQ sauces

Marinated Spare Ribs - 45.00 / 80.00

Pork spare ribs marinated with garlic, onions, vinegar and spices, slow

cooked with our tangy mustard & vinegar slather

Pulled Pork - 40.00 / 75.00

Fresh Boston Butt rubbed with spices and seasonings, slow smoked for

hours and finished with our best BBQ sauce

Mississippi Catfish - 45.00 / 80.00

Buttermilk soaked fresh catfish, dredged a seasoned cornmeal mix. Pan

fried and served with a deliciously spicy tartar sauce

Creole Spiced London Broil - 45.00 / 85.00

Marinated and seasoned London Broil grilled to perfection. Accompanied

by a tangy Horseradish laced BBQ sauce with onions and peppers

Beef Brisket - 45.00 / 85.00

Seasoned like they do in Texas then slow smoked and mopped with a

sweet and tangy sauce for hours like they do in Kansas City

Chicken and Andouille with Peppers - 40.00 / 80.00

Spiced up chicken pieces slow cooked with Andouille sausage, onions, peppers,

a couple of pepperoncinis and a splash of tangy BBQ sauce

Pit Beef - 45.00 / 85.00

A Baltimore favorite, seasoned top round grilled over the pit to emphasize

the beef flavor. Sliced thin and served with our Horseradish sauce

Roasted Pork Loin - 45.00 / 85.00

Rubbed with seasonings and slow roasted, tender juicy and delicious.

Served with an Apple-Maple Chutney with a hint of BBQ

Grilled Pork Chops - 45.00 / 85.00

Center loin pork chops with a Brandied Peach BBQ Sauce