

APPETIZERS

LSAG Bacon Wrapped Jalapeños.....\$9.95

Stuffed with monterey jack & cream cheese. ♣

Brisket Stuffed Bacon Wrapped Jalapeños....\$10.95

Brisket, monterey jack & cream cheese. ♣

Lloyd's Nachos.....\$16

Corn tortilla chips, with mixed cheeses, jalapeños, tomato, onion, sour cream & guacamole. ♣

Add Brisket Chili | Pulled Chicken | Pulled Pork... \$8

LSAG's Brisket Mac n Cheese.....\$15.95

Our famous Mac n Cheese with brisket.

Durban Style Grilled Calamari.....\$12.95

LSAG herb-marinated calamari with charred lemon.



Soup Of The Day
ASK your server!! \$7

MUST TRY!

LSAG Burnt Ends.....\$15

Sticky, crispy, tender brisket ends basted with LSAG BBQ sauce. GF

Smoked Chicken Wings.....\$12

Yes, the wings are SMOKED too! ♣

Choice of homemade ranch or blue cheese dressing

Sauce it up!

NAKED BBQ PERI PERI BUFFALO



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#lloydssmokehousecayman



SALADS

ADD TO ANY SALAD

Smoked or Grilled Chicken \$8 | Grilled

Salmon \$10.95 | 3oz Brisket \$10.95

LSAG Chopped Salad.....\$12.50

Kale romaine mix, red pepper, cherry tomatoes, carrot, grilled corn, black beans, crispy tortilla strips tossed with a chipotle honey vinaigrette. ♣ | V | GF

Side Chopped Salad.....\$8

Lloyd's Homemade Caesar Salad \$12.50

Traditional chopped romaine lettuce with Lloyd's homemade croutons & dressing. (dressing has anchovies)

Side Caesar Salad.....\$8

Zulu's Cobb Salad.....\$16.50

Kale romaine mix, cherry tomatoes, avocado, boiled egg, blue cheese, grilled chicken, and bacon. Choice of homemade ranch dressing, blue cheese, or balsamic vinaigrette. GF

SUBSTITUTE

3oz Brisket \$5 | Salmon \$3

MEXI-QUE

Whole Slice Brisket Tacos.....\$17.95

A thick slice of brisket, avocado, LSAG BBQ sauce and crispy onions.

Smoked Chicken Quesadilla.....\$15.95

Smoked chicken, pepper jack, cheddar, green chiles, roasted corn, black beans and pico de gallo served with fire roasted salsa & sour cream.

Lloyd's Brisket Chili.....\$13.95

LSAG brisket, tomato based guajilo chili, sour cream, jalapeños & Texas garlic toast!

SLIDERS

Pulled Pork.....\$6.25

With homemade LSAG BBQ sauce.

Chicken.....\$6.25

Nashville style fried hot chicken

Brisket.....\$6.95

Thick sliced brisket with pickles.

SANDWICHES

Includes one of our sides - you choose!!!

Pulled Pork on Brioche.....\$14.95

Pecan wood smoked pork butt, pulled, lightly dressed in LSAG BBQ sauce with our homemade slaw.

The Ranch House Burger.....\$17.95

Chuck & brisket patty, crispy LSAG bacon, sautéed mushrooms, lettuce, tomato, red onion, aged cheddar, LSAG BBQ sauce, homemade mayo.

LSAG Chicken Sandwich.....\$16.95

LSAG bacon, lettuce, tomato, creamy smoked paprika sauce & pickles. Choice of Crispy Buttermilk Fried or Grilled. **Add cheddar cheese. \$1.95**

Smoked Brisket French Dip.....\$18.95

Low and slow with grilled onions, aged cheddar, and beef au jus on a crispy ciabatta bread.

DESSERT

The "Charleston" Ice Cream Sandwich...\$10.95

Four- Layer Pecan Pie.....\$10.95

Bourbon Peanut Butter Pie.....\$9.95

Double Chocolate Fudge Brownie.....\$9.95

Old-Fashioned Banana Bread Pudding....\$9.95

Peach Cobbler.....\$10.95

Chef Al's Homemade Key Lime Pie.....\$9.95



GF - Gluten Free / ♣ - **NOT CELIAC SAFE** / V - Vegetarian

N - Nuts / \$MP - Market Price / SF Seafood

PLEASE let your server know if you have any ALLERGIES!!!!



tripadvisor

15% gratuity added to your bill

SIDES

Lloyd's Famous Mac N Cheese

Serving size for two.....\$9
Just for you.....\$5

Baked Potato.....\$6
Whipped butter, sour cream, chives. **GF**

Add Brisket Chili \$3 | Add Bacon \$1.50 | Add Cheese \$1.50

Brussels Sprout.....\$5
Crisp fried maple, apple cider vinaigrette. **GF** | ♡

Green Beans.....\$5
Bacon and onions.

Potato Salad.....\$5
Cold potato salad with LSAG bacon. **GF**

Charred Broccoli.....\$5
With garlic and chili flakes. **GF** | V

Homemade Sweet Potato Fries.....\$6
Cut by hand. ♡

LSAG Home Cut Fries.....\$6
Cut by hand with skins on. ♡

Homemade Onion Rings.....\$7
Beer battered. ♡

Lloyds BBQ Baked Beans.....\$4
With smoked bacon. **GF**

Buttered Corn on the Cob.....\$4
A whole cob cut in half. **GF** | V

Mashed Potato.....\$4
Whipped by hand. **GF** | V

Rice & Beans.....\$4
An island classic. **GF** | V

LSAG Coleslaw.....\$4
Traditional mayo dressing. **GF** | V

Hush Puppies.....\$4
Warm cornmeal hush puppies. ♡ | V

Homemade Corn Bread.....\$4
A Southern must-have! ♡ | V



Loved Lloyds? Check out our Mexican restaurant just up the road!
@casa43mexican



FROM THE PITMASTERS



All meats are individually rubbed, basted and or brined with our signature spice blends then slowly reverse smoked for flavor, juice retention and tenderness!

BEEF BRISKET "The GRAND PAPPY OF Texas BBQ" GF

12 plus hours in our smokers overnight. Your CHOICE of fatty, lean, or mixed.

1/4 lb - \$MP | 1/2 lb - \$MP | 1 lb - \$MP



SMOKED CHICKEN - "JUICY & FLAVORFUL" GF

Please note: Our chicken is fully cooked to an internal temperature of 170 degrees plus. When smoking chicken at low heat and long times the meat and bone will take on a pink color!

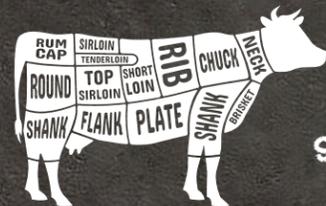
Quarter \$8 | Half \$14 | Whole Chicken \$26 GF

BABY BACK RIBS - "Meaty and Fall off the Bone!!!" GF

Choose how you want them!

NAKED **BBQ** **PERI PERI** **LSAG BUFFALO**

Half rack \$18.95 | Full Rack \$35.95 GF



PULLED PORK - "Deelish!!!" GF

1/4 lb - \$8.95 | 1/2 lb - \$15.95 | 1 lb \$28.95

SAUSAGE - Andouille Pork Sausage GF

1/4 lb - \$8.95 | 1/2 lb - \$15.95 | 1 lb \$28.95



LLOYD'S HOMEMADE SAUCES (ALL GF)

- LSAG Signature BBQ - Sweet and tangy
- South Carolina Mustard BBQ - Mustard and tangy
- North Carolina Vinegar BBQ - Thin and vinegary
- Scotch Bonnet BBQ - Sweet and heat
- Jerk BBQ - Pepper and heat
- Peri Peri Sauce - Spicy and citrus
- Smokey Ketchup



LSAG = LLOYD'S SMOKEHOUSE AND GRILL



BREAKFAST

Saturdays, Sundays
and Holiday Mondays
8am to 12 noon

@lloydssmokehouse

@lloydssmokehousecayman

@LloydsSmokehouseandGrill

@lloydssmokehouse



STEAKS AND CHOPS INCLUDES

CHOICE OF 2 SIDES | 1 SAUCE | BEER, WELL DRINK, LSAG OLD FASHIONED or SODA

Flame Seared Lamb Loin Chops.....\$35

Center Cut Tenderloin - 8 oz Angus Beef.....\$59

Center Cut New York Strip - 14 oz Angus Beef..... \$55

SAUCES - Truffle Demi Glaze / Peppercorn / Chimichurri / Lloyd's Sexy Butter / Mushroom (additional sauces \$2)



ASK YOUR SERVER FOR WINE RECOMMENDATION.



Mozambique King Prawns

KING PRAWNS, wild-caught, grilled, head-on, garlic and herb butter, charred lemon!

Half lb \$34 / Full lb \$62 SF/GF

Whole Local Snapper.....\$32.95

CRISPY FRIED with escovitch ♡ or **STEAMED** in coconut bourbon infused rundown, with peppers, scotch bonnet, onion & okra. (comes with head and tail on)

Grilled Salmon Fillet.....\$29.95

Basil and cilantro basted salmon garnished with deep fried sweet potato strings.

Fish and Chips.....\$23.95

Atlantic Cod in our signature batter, fresh golden with homemade fries and Chef Al's tartar sauce! ♡