

START YOUR ENGINES

LSAG Bacon Wrapped Jalapeños

Stuffed with Monterey jack & cream cheese
2-\$9.95/ GF / ♻️

Brisket Stuffed Bacon Wrapped Jalapeños

With Monterey jack & cream cheese
2-\$10.95 GF / ♻️

Lloyd's NACHOS

Corn tortilla chips with mixed cheese, jalapeños tomato & onion, topped with sour cream & guacamole \$17.00 V/ GF / ♻️

Add Brisket Chili/ Pulled Chicken or Pulled Pork \$8.95

LSAG Burnt Ends

Sticky, crispy, tender brisket ends basted with LSAG BBQ sauce \$15 GF

Boneless Chicken Wings \$9.95

Choose how you want them!
Naked / BBQ / LSAG Buffalo / Peri-Peri
Homemade ranch OR blue cheese dressing

Smoked Chicken Wings

6 for \$12 GF / ♻️
Choose how you want them!
Naked / Homemade BBQ / LSAG Buffalo / Peri-Peri
Homemade ranch OR blue cheese dressing

LSAG's Brisket Mac 'n Cheese

WOWZA! \$16.95

Durban Style Grilled Calamari

LSAG herb marinated calamari with charred lemon \$13.95 SF / GF

Soup of the day!

Ask your host! \$7

SLIDERS

Pulled Pork with BBQ sauce \$6.50

Nashville style fried hot chicken \$6.50

Thick sliced brisket with pickles \$7.25

GF - Gluten Free / ♻️ - **NOT CELIAC SAFE** / V - Vegetarian / N - Nuts / \$MP - Market Price / SF - Seafood

FROM THE PITMASTERS

BRISKET "The GRAND PAPPY of Texas

BBQ!" 12 plus hours in our smokers overnight. Your **CHOICE** of: *fatty, lean or mixed.* 1/4, 1/2 or 1 lb. **\$MP** GF

BABY BACK RIBS "MEATY and FALL off the BONE!!!"

Low and slow using our own signature rub and basting blends
Half a Rack \$19.95 / Full Rack \$37.95 GF

PULLED PORK- "You will not find BETTER!"

¼ lb \$8.95 / ½ lb \$15.95 / 1 lb \$28.95 GF

SMOKED SAUSAGE - Heritage breed pork andouille smoked sausage

¼ lb - \$8.95 / ½ lb - \$15.95 / 1 lb - \$28.95 GF

SMOKED CHICKEN - "How do they get this so TENDER, JUICY & FLAVORFUL!"

Quarter - \$9 / Half - \$16

Whole Chicken - \$30 GF

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

MEXI-QUE

Whole Slice Brisket Tacos x 2

A thick slice of brisket, avocado, LSAG BBQ sauce, and crispy onions - **\$17.95**

Smoked Chicken Quesadilla

Smoked chicken, pepper jack, cheddar, green chiles, roasted corn, black beans, and pico de gallo served with fire-roasted salsa & sour cream - **\$15.95**

Lloyd's Covelo Campfire Brisket Chili

LSAG brisket, tomato base guajillo chili, topped with sour cream & jalapeños. Served with Texas garlic toast \$14.95

SANDWICHES

Includes one of our sides - you choose!

Lloyd's Low & Slow "Smoke 'em if got 'em!!!" Pulled Pork on Brioche

Pecan wood smoked pork butt, pulled, lightly dressed in LSAG sauce with coleslaw \$15.95

The Ranch House Burger

A chuck & brisket patty, crispy LSAG bacon, sautéed mushrooms, lettuce, tomato, red onion, aged cheddar with LSAG's BBQ sauce & homemade mayo \$18.95

Southern Buttermilk Fried Chicken and Bacon

Crispy fried chicken breast soaked in buttermilk, LSAG bacon, lettuce, creamy smoked paprika sauce and LSAG pickle
Buttermilk Fried or Grilled \$17.95.

Add cheese \$1.95

Smoked Brisket French Dip

Low and slow with grilled onions, aged cheddar and beef au jus on crispy ciabatta bread \$19.95

SALADS & RUFFAGE

LSAG Chopped Salad

Kale romaine mix, red pepper, cherry tomatoes, carrot, grilled corn, black beans, crispy tortilla strips, chipotle honey vinaigrette \$12.50
Side Salad \$8 V/ GF / ♻️

Lloyd's Homemade Caesar Salad

Traditional chopped romaine lettuce with Lloyd's homemade croutons & dressing \$12.50
(dressing has anchovies)
Side Salad \$8 V/ GF

ADD TO ANY SALAD - 3oz Brisket \$10.95 / Smoked or Grilled Chicken \$9 / Grilled Salmon \$10.95

Zulu's Cobb Salad

Kale romaine mix, cherry tomatoes, avocado, boiled egg, blue cheese, grilled chicken, and bacon. Choice of homemade ranch dressing, blue cheese, or balsamic vinaigrette \$17.50 GF

SUBSTITUTE - 3oz Brisket - \$5 / Salmon - \$4

STEAKS & CHOPS

Flame Seared Lamb Loin Chops - \$36 GF

Center Cut Tenderloin - 8 oz Angus Beef \$61

New York Striploin - 14 oz Angus Beef \$56

Steaks & Chops Include-2 Sides, 1 Sauce, 1 Soda

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

Mozambique Style WILD CAUGHT

King Prawns - Grilled garlic & herb butter, head on wild-caught KING PRAWNS with charred lemon! Half lb \$35 / Full lb \$65 SF/GF

SEAFOOD

Includes one of our sides - you choose!

Whole Local Snapper

CRISPY FRIED - with escovitch ♣

or STEAMED - in coconut bourbon infused rundown, with peppers, scotch bonnet, onion, okra \$33.95 GF/SF
(comes with head and tail on)

Grilled Salmon Filet

Basil and cilantro basted salmon with deep-fried sweet potato strings \$29.95 SF

Fish and Chips

Atlantic Cod in our signature batter, fresh golden with homemade fries and Chef Al's tartare sauce!! - \$23.95 SF



ADD SIDES

BAKED POTATO

Whipped butter, sour cream, chives \$6
ADD Bacon \$1.50 / ADD Cheese \$1.50

BRUSSELS SPROUT

Crisp fried maple, apple cider vinaigrette \$5 GF/ ♣

LLOYD'S FAMOUS MAC N CHEESE

Serving Size for TWO \$10 / Just for YOU \$6

POTATO SALAD

Cold potato salad with LSAG bacon \$6 GF

CHARRED BROCCOLI

With garlic and chili flakes \$6 GF/V

HOMEMADE SWEET POTATO FRIES

Cut by hand \$6 GF/ ♣ / V

LSAG HOME CUT FRIES

Cut by hand with skins on \$6 GF / ♣ / V

HANDMADE ONION RINGS

Beer batter breaded \$7 V

LLOYD'S BBQ BAKED BEANS

With smoked bacon \$5 GF

BUTTERED CORN ON THE COB

A whole cob cut in half \$5 GF/V

MASHED POTATO

Buttery garlicky hand whipped \$5 GF/V

GREEN BEANS

Simmered- bacon, onions, garlic \$6 GF

RICE & BEANS

An Island classic \$5 GF/V

LSAG COLESLAW

Traditional mayo dressing \$5 GF/V

HUSH PUPPIES

Warm cornmeal hush puppies \$4 V

HOMEMADE CORN BREAD

A Southern must have! \$5 V

♡ DESSERTS ♡

Peach Cobbler vanilla bean ice cream \$11.95 V

"Charleston" Ice Cream Sandwich

Maple GELATO, 2 chocolate chip cookies, crispy bacon bits \$11.95

Double Chocolate Fudge Chocolate Brownie

With chocolate, berry compote, vanilla bean ice cream \$10.95 V

Old Fashioned Banana Bread Pudding

French bread baked with heavy cream and eggs in a creamy bourbon sauce \$10.95 V

Four Layer Pecan Pie Homemade crust, cream cheese, pecans, maple caramel sauce \$10.95 V / N

Chef Al's Homemade Key Lime Pie

Homemade crust with a sweet and tangy filling topped with whipped cream \$10.95 V

Bourbon Peanut Butter Pie Oreo cookie crust, with a bourbon infused chunky peanut butter filling \$10.95 V / N



345-623-4349

For Take-Out Orders

RESERVATIONS & GENERAL INQUIRIES

caymanbbq@lloydssmokehouse.ky

Take-Out Hours:

Mon.- Fri. 11:30 to 10pm
Sat. & Sun. 8:00am to 10pm

LOCATED AT:

12 Earth Close, West Bay Rd.
Cayman Islands

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