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

Salmon Burnt Ends
Sticky, saucey salmon bites with caramelised edges and big BBQ Flavout
$11.95 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 $20.95 / Full Rack $38.95 GF

PULLED PORK- "You will not findBETTER!
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 - **$16.95**

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 $19.95

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 $13.50
Side Salad $8 V / GF / ¢

Lloyd's Homemade Caesar Salad
Traditional chopped romaine lettuce with Lloyd's homemade croutons & dressing $13.50
(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 $18.50 GF

***SUBSTITUTE** - 3oz Brisket - $5 / 4oz 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 $36 / Full lb $68 SF/GF

SEAFOOD

Includes one of our sides - you choose!

Whole Local Snapper

CRISPY FRIED or STEAMED with escovitch - **$33.95 ¢ GF**

(comes with head and tail on)

Add coconut bourbon infused rundown +$2.00

with peppers, scotch bonnet, onion, okra

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

HAPPY HOUR
BAR ONLY
Monday to Friday
3pm - 7pm

BREAKFAST
Saturdays and Sundays
8am to 12 noon

ADD SIDES

BAKED POTATO
Whipped butter, sour cream, chives ***$6***
ADD Bacon ***$1 .50*** */ ADD Cheese* ***$1.50***
ADD Brisket Chili ***$3***

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

LLOYDS 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

BARBEQUE LLOYD'S SMOKEHOUSE and GRILL
EST 2020 CAYMAN ISLANDS

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

lloydssmokehouse

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