



START YOUR ENGINES

LSAG Bacon Wrapped Jalapeños

Stuffed with Monterey jack & cream cheese

2-\$8 / 4 - \$14 / 6 - \$20 GF / ☿

Brisket Stuffed Bacon Wrapped Jalapeños

Brisket, Monterey jack & cream cheese

2-\$9 / 4 - \$16 / 6 - \$23 GF / ☿

Lloyd's NACHOS

Corn tortilla chips, with mixed cheeses, jalapeños, tomato, onion, sour cream & guacamole \$14 V / GF / ☿

Add Brisket Chili / Pulled Chicken / Pulled Pork \$5

Smoked Chicken Wings

Yes, the wings are SMOKED too!

Choose how you want them!

NAKED **HOMEMADE BBQ** **LSAG BUFFALO**

Homemade ranch OR blue cheese dressing
6 for \$12 GF / ☿

LSAG's Brisket Mac 'n Cheese

Famous Mac n Cheese with Beef Brisket \$14

Durban Style Grilled Calamari

LSAG herb marinated calamari
with charred lemon \$12 SF/GF

LSAG Burnt Ends

Sticky, crispy, tender brisket ends
basted with LSAG BBQ sauce \$14 GF

Lloyd's Covelov Campfire Brisket Chili

Slowly smoked LSAG brisket, guajillo chili and tomato base, slow cooked with LOVE topped with sour cream & jalapeños, served with Texas garlic toast! \$12

BUNS & BREADS

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

Pecan wood smoked pork butt, pulled, lightly dressed in LSAG BBQ sauce with slaw \$12

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 \$15

Southern Buttermilk Fried Chicken and Bacon

Crispy fried chicken breast soaked in buttermilk, LSAG bacon, lettuce, tomato, creamy smoked paprika sauce & pickles \$14

Smoked Brisket French Dip

Low and slow with grilled onions, aged cheddar and beef au jus on a crispy ciabatta bread \$15

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!!!!

10% gratuity added to your bill

SALADS

LSAG Chopped Salad

Kale romaine mix, red pepper, cherry tomatoes, carrot, grilled corn, black beans, crispy tortilla strips tossed with a chipotle honey vinaigrette \$12

Side Salad \$8 V/GF / ☿

Roasted Chunky Vegetable Salad

(No lettuce!) Charred Brussel sprouts, broccoli, onions, beetroot, bell pepper, carrots, cherry tomatoes & red wine vinegar dressing \$13

Side Salad \$8 V / GF

ADD TO ANY SALAD - Sliced Brisket \$10 /
Smoked Chicken \$8 / Grilled Salmon \$9

Zulu's Cobb Salad

Kale romaine mix, cherry tomatoes, avocado, boiled egg, blue cheese, smoked chicken, and bacon. Choice of homemade ranch dressing, blue cheese, or balsamic vinaigrette \$15 GF

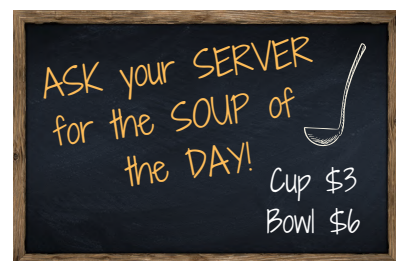
SUBSTITUTE - Any of our smoked meats \$4
or Salmon \$5

Get Connected

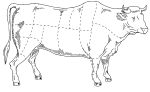
WIFI: Lloyds Smokehouse and Grill

PW: lloyds4BBQ

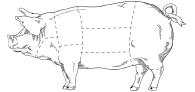
#lloydssmokehousecayman



FROM THE SMOKEHOUSE PIT



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!"

12 plus hours in our smokers overnight.

Your **CHOICE** of fatty, lean, or mixed

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

SMOKED CHICKEN

"Tender, Juicy, & Flavorful!!!"

Quarter \$8 / Half \$14 /

Whole Chicken \$26 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!**

ST. LOUIS SPARE RIBS

"Meaty and Fall off the Bone!!!"

Low and slow using our own signature rub and basting blends
2 bones / 4 bones / 8 bones \$MP GF

PULLED PORK

"Deelish!!!"

1/4 lb \$7 / 1/2 lb \$12 / 1 lb \$22 GF

SMOKED SAUSAGE

Heritage Pork Smoked

Andouille Sausage

1/4 lb \$8 / 1/2 lb \$14 / 1 lb \$26 GF

Our own hand-crafted signature rub and basting blends.

JERK CHICKEN

Quarter \$8 / Half \$14 / Whole \$26 GF

JERK PORK

1/4 lb \$7 / 1/2 lb \$12 / 1 lb \$22 GF

SAUCE IT UP!!! - ALL BROUGHT TO YOUR TABLE (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

Beef Brisket & Sausages are **PREMIUM** grade **CARNIVORE** meats



SIDES

STEAKS

Steaks Include a Choice of 2 Sides, 1 Sauce, Beer, Well Drink, LSAG Old Fashioned or Soda

16 oz Angus Beef THICK CUT Ribeye - \$59

8 oz Angus Beef Center Cut Tenderloin - \$52

14 oz Angus Beef Center Cut New York Strip - \$50

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

Max's Flame Seared Lamb Loin Chops

Individually cut rosemary garlic "Finger-lickin' GREAT!!!" chops & side of LSAG mint sauce \$25 GF

LSAG = LLOYD'S SMOKEHOUSE AND GRILL

SEAFOOD



Mozambique Style King Prawns

Grilled with butter, garlic & herb, head on wild caught KING prawns with charred lemon

1/2 lb \$31 / Full lb \$59 SF/GF



Whole Local Snapper

CRISPY FRIED - with escovitch ☿
or **STEAMED** - in coconut bourbon infused rundown, with peppers, scotch bonnet, onion & okra \$26 GF/SF
{comes with head and tail on}



Grilled Salmon Filet

Basil and cilantro basted salmon with deep fried sweet potato strings \$24 SF



CATCH of the DAY - ask your server!

Blackened / Grilled / Escovitch \$MP SF

BAKED POTATO
Whipped butter, sour cream, chives \$5
ADD Bacon \$1 / ADD Cheese \$1

BRUSSEL SPROUTS

Bourbon & maple glazed with candied pecans \$5 GF/V/N

LLOYD'S FAMOUS MAC N CHEESE

Serving Size for TWO \$8
Just for YOU \$5

POTATO SALAD

Cold potato salad w/LSAG bacon \$5 GF

CHARRED BROCCOLI

With garlic and chili flakes \$5 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 \$6 V

LLOYDS BBQ BAKED BEANS

With smoked bacon \$4 GF

BUTTERED CORN ON THE COB

A whole cob cut in half \$4 GF / V

MASHED POTATO

Buttery garlicky and whipped by hand \$4 GF / V

RICE & BEANS

An Island classic \$4 GF/V

LSAG COLESLAW

Traditional mayo dressing \$4 GF / V

HUSH PUPPIES

Warm cornmeal hush puppies \$4 V

HOMEMADE CORN BREAD

A Southern must-have! \$4 V

2 SLICES OF HARDO BREAD

Perfect to clean the plate up \$1.50 V



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

@CASA43MEXICAN

START YOUR ENGINES

LSAG Bacon Wrapped Jalapeños
Stuffed with Monterey jack & cream cheese
2-\$8/ 4-\$14 / 6-\$20 GF / ♣

Brisket Stuffed Bacon Wrapped Jalapeños
With Monterey jack & cream cheese
2-\$9/ 4-\$16 / 6-\$23 GF / ♣

Lloyd's NACHOS
Corn tortilla chips with mixed cheese, jalapeños tomato & onion, topped with sour cream & guacamole \$14 V / GF / ♣
Add Brisket Chili/ Pulled Chicken or Pulled Pork \$5

Smoked Chicken Wings
6 for \$12 GF / ♣
Choose how you want them!
Naked / Homemade BBQ / LSAG Buffalo
Homemade ranch OR blue cheese dressing

LSAG's Brisket Mac 'n Cheese
WOWZA! \$14

Durban Style Grilled Calamari
LSAG herb marinated calamari with charred lemon \$12 SF / GF

LSAG Burnt Ends

*Sticky, crispy, tender brisket ends
basted with LSAG BBQ sauce \$14 GF*

LSAG = LLOYDS SMOKEHOUSE AND GRILL

Beef Brisket and Sausage are
PREMIUM grade
CARNIVORE meats



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

FROM THE SMOKEHOUSE PIT

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

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 1lb. **\$MP** GF

ST LOUIS SPARE RIBS "MEATY and FALL off the BONE!!!" Low and slow using our own signature rub and basting blends
2 bones, 4 bones, 8 bones \$MP GF

PULLED PORK- "You will not find BETTER!" 1/4 lb \$7 / 1/2 lb \$12 / 1 lb \$22 GF

SMOKED SAUSAGE - Heritage breed pork andouille smoked sausage
1/4 lb - \$8 / 1/2 lb - \$14 / 1 lb - \$26 GF

SMOKED CHICKEN - "How do they get this so TENDER, JUICY & FLAVORFUL!" Quarter - \$8 / Half - \$14 / Whole Chicken - \$26 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!

JERK CHICKEN
Quarter \$8 / Half \$14 / Whole \$26 GF

JERK PORK
1/4 lb \$7 / 1/2 lb \$12 / 1 lb \$22 GF

Our own hand-crafted signature rub and basting blends.

BUNS, BREAD & CHILI

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 \$12

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 \$15

Southern Buttermilk Fried Chicken and Bacon
Crispy fried chicken breast soaked in buttermilk, LSAG bacon, lettuce, creamy smoked paprika sauce and LSAG pickle \$14

Smoked Brisket French Dip
Low and slow with grilled onions, aged cheddar and beef au jus on crispy ciabatta bread \$15

Lloyd's Covelo Campfire Brisket Chili
Slowly smoked LSAG brisket, Texas guajillo chili with tomato base, topped with sour cream & jalapeños. Served with Texas garlic toast \$12

SALADS & RUFFAGE

LSAG Chop Salad
Kale romaine mix, red pepper, cherry tomatoes, carrot, grilled corn, black beans, crispy tortilla strips, chipotle honey vinaigrette \$12
Side Salad \$8 V / GF / ♣

Roasted Chunky Vegetable Salad
No lettuce in this one! Red wine vinegar dressing \$12 *Side Salad \$8 V / GF*

Zulu's Cobb Salad
Kale romaine mix, cherry tomatoes, avocado, boiled egg, blue cheese, smoked chicken, and bacon. Choice of homemade ranch dressing, blue cheese, or balsamic vinaigrette \$15 GF

SUBSTITUTE - Any of our smoked meats - \$4 or Grilled Salmon - \$5

STEAKS-SEAFOOD - CHOPS

**STEAKS Include-2 Sides, 1 Sauce, Beer, Well
Drink, LSAG Old Fashioned or Soda**

16 oz Angus Beef THICK CUT Ribeye

With herb butter & crispy onion rings \$59

8 oz Angus Beef Center Cut Tenderloin

*Bourbon caramelized shallot and
truffle demi-glace \$52*

14 oz Angus Beef Center Cut New York \$50

Choice of sauces

 **Mozambique Style WILD CAUGHT**

King Prawns - Grilled with butter, garlic &
herb, head on KING prawns with charred
lemon ½ lb \$31 / Full lb \$59 SF/GF

Whole Local Snapper

CRISPY FRIED - with escovitch ♡

*or STEAMED - in coconut bourbon infused
rundown, with peppers, scotch bonnet, onion,
okra \$26 GF/SF*

(comes with head and tail on)

Grilled Salmon Filet

*Basil and cilantro basted salmon with deep-
fried sweet potato strings \$24 SF*

Max's Flame-Seared Lamb Loin Chops

*Individually cut, rosemary garlic chops & a
side of LSAG mint sauce \$25 GF*

CATCH of the DAY - ask your server!

Blackened / Grilled / Escovitch \$MP SF

SAUCE IT UP!!!

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

ADD SIDES

BAKED POTATO

Whipped butter, sour cream, chives \$5

ADD Bacon \$1 / ADD Cheese \$1

BRUSSEL SPROUTS

*Bourbon & maple glazed with
candied pecans \$5 GF/V/N*

LLOYD'S FAMOUS MAC N CHEESE

Serving Size for TWO \$8 / Just for YOU \$5

POTATO SALAD

Cold potato salad with LSAG bacon \$5 GF

CHARRED BROCCOLI

With garlic and chili flakes \$5 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 \$6 V

LLOYDS BBQ BAKED BEANS

With smoked bacon \$4 GF

BUTTERED CORN ON THE COB

A whole cob cut in half \$4 GF/V

MASHED POTATO

Buttery garlicky hand whipped \$4 GF/V

GREEN BEANS

Simmered- bacon, onions, garlic \$5 GF

RICE & BEANS

An Island classic \$4 GF/V

LSAG COLESLAW

Traditional mayo dressing \$4 GF/V

HUSH PUPPIES

Warm cornmeal hush puppies \$4 V

HOMEMADE CORN BREAD

A Southern must have! \$4 V

2 SLICES OF HARDO BREAD

Perfect to clean the plate up \$1.50 V

♡ DESSERTS ♡

Peach Cobbler vanilla bean ice cream \$9 V

"Charleston" Ice Cream Sandwich

Maple GELATO, 2 chocolate chip cookies, crispy bacon
bits \$9

Double Chocolate Fudge Chocolate Brownie

*With chocolate, berry compote, vanilla bean ice
cream \$8 V*

Old Fashioned Banana Bread Pudding

French bread baked with heavy cream and eggs in a
creamy bourbon sauce \$8 V

Four Layer Pecan Pie Homemade crust, cream
cheese, pecans, maple caramel sauce \$9 V/N

Chef Al's Homemade Key Lime Pie

Homemade crust with a sweet and tangy filling topped
with whipped cream \$9 V

Peanut Butter Ice Cream Cake Bourbon infused
peanut butter ice cream, layered with a chocolate
semifreddo & a double chocolate pie crust \$9 V



345-623-4349

For Take-Out Orders

RESERVATIONS

reservations@lloydssmokehouse.ky

ALL OTHER 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



#lloydssmokehousecayman