

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

LSAG Burnt Ends

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

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! \$14

Durban Style Grilled Calamari

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

Lloyd's Covelo Campfire Brisket Chili

LSAG brisket, tomato base guajillo chili, topped with sour cream & jalapeños. Served with Texas garlic toast \$12

LSAG = LLOYDS SMOKEHOUSE AND GRILL

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 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 \$15 / Full Rack \$29 GF

PULLED PORK- "You will not find BETTER!" 1/4 lb \$8 / 1/2 lb \$14 / 1 lb \$26 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!



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 \$14.95

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 \$16.95

Southern Buttermilk Fried Chicken and Bacon

Crispy fried chicken breast soaked in buttermilk, LSAG bacon, lettuce, creamy smoked paprika sauce and LSAG pickle \$14.95

Smoked Brisket French Dip

Low and slow with grilled onions, aged cheddar and beef au jus on crispy ciabatta bread \$16.95

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 / ♣

Lloyd's Homemade Caesar Salad

Traditional chopped romaine lettuce with Lloyd's homemade croutons & dressing \$12
(dressing has anchovies)
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 Grilled Salmon - \$5

STEAKS & CHOPS

Flame Seared Lamb Loin Chops - \$32 GF

Center Cut Tenderloin - 8 oz Angus Beef \$52

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

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

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

Mozambique Style WILD CAUGHT

King Prawns - Grilled garlic & herb butter,
head on wild-caught KING PRAWNS with
charred lemon! Half lb \$31 / Full lb \$59 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 \$29.95 GF/SF

(comes with head and tail on)

Grilled Salmon Filet

Basil and cilantro basted salmon with deep-
fried sweet potato strings \$26.95 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

GREEN BEANS

Bourbon & onions \$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 HARDY 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



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