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#lloydssmokehousecayman



APPETIZERS

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



LSAG Burnt Ends

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



Smoked Chicken Wings

Yes, the wings are SMOKED too!

Choose how you want them!

NAKED BBQ PERI PERI 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



Lloyd's Brisket Chili

LSAG brisket, tomato based guajillo chili, sour cream, jalapeños & Texas garlic toast! \$12

ASK your SERVER for
the SOUP of the DAY!
Cup \$3 Bowl \$6



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@LloydsSmokehouseandGrill



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LSAG = LLOYD'S SMOKEHOUSE AND GRILL

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!!!!

15% gratuity added to your bill



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 BBQ sauce with slaw \$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, tomato, creamy smoked paprika sauce & pickles \$14.95

Smoked Brisket French Dip

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

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/♡

Lloyd's Homemade Caesar Salad

Traditional chopped romaine lettuce with Lloyd's homemade croutons & dressing \$12
Side Salad \$8 (dressing has anchovies)

ADD TO ANY SALAD - Sliced Brisket \$10 /

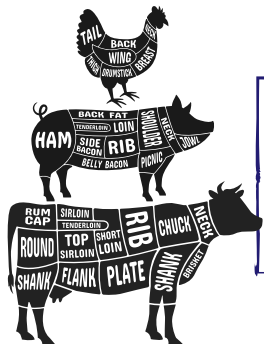
Smoked Chicken \$8 / Grilled Salmon \$9

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





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

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 / Smokey Ketchup

FROM THE SMOKEHOUSE PIT

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 

CHICKEN - "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!**

BABY BACK RIBS - "Meaty and Fall off the Bone!!!" - Half rack \$15 / Full Rack \$29 GF
Choose how you want them! **NAKED BBQ PERI PERI LSAG BUFFALO**

PULLED PORK - "Deelish!!!" - 1/4 lb \$8 / 1/2 lb \$14 / 1lb \$26 GF

SAUSAGE - Heritage Pork Andouille Sausage - 1/4 lb \$8 / 1/2 lb \$14 / 1lb \$26 GF 

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

JERK PORK GF Quarter lb \$8 / Half lb \$12 / Full lb \$22

STEAKS AND CHOPS

Flame Seared Lamb Loin Chops - \$32 GF

Center Cut Tenderloin - 8 oz Angus Beef - \$52

Center Cut New York Strip - 14 oz Angus Beef - \$48

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

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

Mozambique Style King Prawns

Grilled garlic and 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**



SIDES



BAKED POTATO

Whipped butter, sour cream, chives \$5 GF

ADD Bacon \$1 / ADD Cheese \$1

GREEN BEANS

Bacon and 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 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

LLOYD'S BBQ BAKED BEANS

With smoked bacon \$4 GF

BUTTERED CORN ON THE COB

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

MASHED POTATO

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



DESSERTS



♡ PEACH COBBLER

♡ THE "CHARLESTON" ICE CREAM SANDWICH

♡ DOUBLE CHOCOLATE FUDGE CHOCOLATE BROWNIE

♡ OLD-FASHIONED BANANA BREAD PUDDING

♡ FOUR-LAYER PECAN PIE

♡ CHEF AL's HOMEMADE KEY LIME PIE

♡ PEANUT BUTTER ICE CREAM CAKE



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

@ casa43mexican