


SOUPS / STARTERS / SALADS

HALL OF FAME CORN & CRAB CHOWDER cup 5.50 bowl 6.50
Smoked corn and crab chowder with MT. Gay Rum 

NEW ENGLAND CLAM CHOWDER cup 4.75 bowl 5.75
New England style with cream, chopped sea clams, potatoes, smoked bacon and onions

SMOKE HOUSE THREE BEAN & BEEF CHILI 6.95
Beef, sweet bell peppers, black, garbanzo and kidney beans with Monterey Jack and cheddar cheese

CHIPS & SALSA 4.95
Boat load of crisp tortilla chips served with our own mild salsa

SMOKE HOUSE NACHOS 12.95
Mound of chips with cheese, Smoke House chili, diced tomatoes, chili peppers, BBQ pulled chicken, guacamole, sour cream and sliced black olives

SMOKE HOUSE JUMBO CHICKEN WINGS 9.50
Jumbo roaster wings served BBQ style or buffalo with blue cheese

BACON & CHEDDAR DONUTS 4.95
With chipotle dipping sauce


SIGNATURE SANDWICHES


All sandwiches are accompanied with choice of Smoke House Fries or Cole Slaw

TEXAS LONGHORN 9.95
Tender slices of roast beef piled high on a roll with American cheese, lettuce, tomato, red onion, and chipotle mayo

THE GOBBLER 9.25
Our own hickory smoked turkey breast with Swiss cheese, lettuce, tomato and cranberry mayonnaise

THE VEG OUT 7.95
Grilled eggplant, zucchini, squash, tomato, onion, roasted red pepper, goat cheese and vinaigrette wrapped in flat bread

THE HOG PEN 9.75
Fresh hickory smoked pork, simmered in our own BBQ sauce, with choice of bulkie or torpedo roll 

THE HEN HOUSE 9.25
Fresh hickory smoked chicken simmered in our own BBQ sauce, with choice of bulkie or torpedo roll 

SMOKE HOUSE HOG WINGS Small (2) 5.95 Large (4) 9.95
Mini smoked pork chops just falling off the bone served BBQ or Buffalo style with blue cheese 


SMOKE HOUSE OINK OINK PLATTER 28.95
Sampling of our famous hickory smoked St. Louis ribs, bacon kabobs, grilled BBQ shrimp, BBQ hog wings, chicken wings and slices of smoked BBQ brisket 


GARDEN SALAD 4.95
Fresh field greens with ripe tomato, cucumber, carrot, onion and croutons

SMOKE HOUSE CHEF SALAD 9.50
Large garden salad with our own hickory smoked turkey breast, Swiss cheese, roast beef, and boiled egg

CAESAR SALAD 6.95
Crisp romaine lettuce with croutons and fresh Parmesan cheese
Grilled Chicken Breast add: \$3.50 **3 Grilled Shrimp** add: \$9.00

SALAD DRESSING CHOICES:
Vinaigrette, Blue Cheese, Ranch, Orange-Sesame

SMOKED BBQ BRISKET SANDWICH 10.95
Thin sliced tender beef brisket, slow-smoked for 30 hours, and served with signature Smoke House BBQ sauce 

HEIFER & HOG 10.95
Our smoked beef brisket and pulled pork piled high on a bulky roll 

GRILLED TURKEY BURGER 8.50
Lettuce, tomato, red onion and cranberry sauce

GRILLED CHICKEN SANDWICH 8.95
Marinated, grilled boneless chicken breast, lettuce, tomato and mayo on a Bulkie roll


HAMBURGER* 8.95
8 oz. of lean ground Hereford beef, grilled to your liking, served with lettuce, tomato and onions.
Add cheese for \$1.00
Add guacamole for \$1.00

THE BBQ PIT

SURF, TURF & BARNYARD 19.95
BBQ pulled chicken, grilled BBQ shrimp, BBQ brisket

BBQ CHICKEN 14.95
Half chicken, slow hickory smoked, brushed with our own BBQ sauce

THE BOSS HOG 15.95
Three hickory smoked hog wings served with pulled pork


GIANT SMOKE HOUSE BBQ COMBO 28.95
Half rack of baby back ribs; half rack of Memphis style St. Louis pork ribs; smoked BBQ pulled pork. Great for sharing! 

HOME ON THE RANGE 19.95
A Smoke House favorite: hickory smoked half chicken and a half rack of Memphis style St. Louis pork ribs


JUST BRISKET 13.75
Thin sliced tender beef brisket, slow-smoked for 30 hours, and served with signature Smoke House BBQ sauce

THE BIG DADDY 15.95
Two hog wings with Smoke House brisket, and your choice of BBQ pulled pork or BBQ pulled chicken

SMOKE HOUSE SAMPLER 22.95
A half rack of BBQ St.Louis pork ribs, three jumbo chicken wings,

 BBQ Pit & Strictly Ribs selections come with Cole Slaw, Baked Beans and Corn Bread

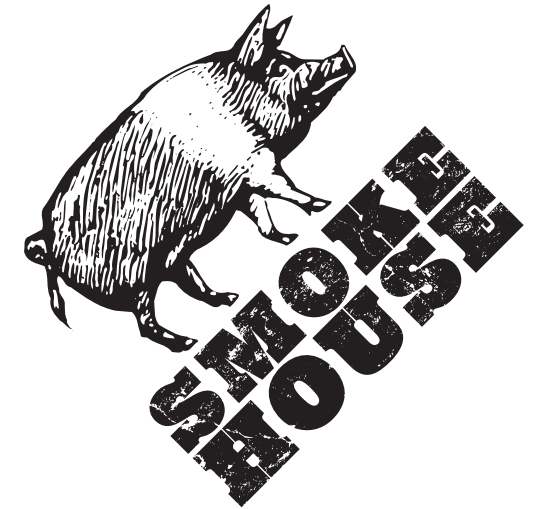
STRICTLY RIBS

BABY BACK PORK RIBS
Half Rack 15.95 Full Rack 23.95
These ribs get their name from their small size. Lean and meaty, they are hickory smoked and grilled to perfection with our own BBQ sauce 

MEMPHIS STYLE ST. LOUIS PORK RIBS
Half Rack 13.95 Full Rack 20.95
Rubbed with Memphis rub, slowed smoked with hickory, served with BBQ sauce on the side.

COUNTRY STYLE RIBS 14.95
This tender cut of pork rib is the easy rib to eat lightly smoked and mopped with Carolina honey BBQ sauce.

Our ribs and wings are smoked in our Southern Pride smoker with hickory logs. The inside of our ribs and wings are pink. Slow smoking produces this appearance. We assure you that they are fully cooked.



RAW BAR

JUMBO SHRIMP 2.75 Each

PLUM POINT OYSTERS* 2.75 Each
on the half shell

NATIVE LITTLENECKS* 1.95 Each
on the half shell

SIDES

BASKET OF FRIES 4.50

SMOKE HOUSE BAKED BEANS 1.95

BAKED MACARONI & CHEESE 4.95

WEDGE OF WATERMELON 1.95

COLE SLAW 1.95

CORN ON THE COB (2 Ears) 3.95

FRIED OKRA 3.95
with comeback sauce

CORN BREAD 1.50

BASKET OF ONION RINGS 4.95
with Horseradish Sauce

BASKET OF SWEET POTATO FRIES 4.95

HUSH PUPPIES 3.75

FRIED PICKLES 3.95
with Come Back Sauce

 denotes a Smoke House classic

*Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have food allergies, please notify your server. For parties of six or more, a gratuity of 18% will be added to the check.

Menu Authors: Chris Ferris & Casey Riley
401.848.9800 smokehousecafe.com



SMOKE HOUSE BREWS

BOTTLES

AMSTEL	4.75
BUD LIGHT	4.25
BUDWEISER	4.25
COORS LIGHT	4.25
CORONA EXTRA	4.75
HARPOON IPA	4.75
HEINEKEN	4.75
HEINEKEN LIGHT	4.75
LONG TRAIL BELGIAN WHITE ALE	4.75
MICHELOB ULTRA	4.25
O'DOULS - NON ALCOHOLIC	3.50
PABST BLUE RIBBON CANS	2.75
RED STRIPE	4.75
SAM ADAMS LAGER	4.75
SOL	3.00
STELLA ARTOIS	4.75
TRINITY IPA	4.75
KONA LONG BOARD LAGER	4.75
SIERRA NEVADA PALE ALE	4.75

DRAUGHTS

CASTLE HILL WINDWARD WEISS	4.50
MILLER LITE	3.00
NARRAGANSETT	4.00
DOS EQUIS	4.50
NEWPORT STORM	4.00
SAM ADAMS SEASONAL	4.25

COCKTAILS

FROZEN ULTIMATE MUDSLIDE

SVEDKA Vanilla Vodka, Bailey's Irish Cream and Kahlua

SPOUSAL SILENCE

Banana Colada with Bailey's Irish Cream

ULTIMATE MARGARITA

Don Julio Tequila, Grand Marnier,
a splash of lime juice and sour mix

ABSOLUT COSMOPOLITAN

Absolut Citron, Triple Sec, lime juice and cranberry juice

ORANGE & TONIC

SVEDKA Clementine Vodka and tonic

CLASSIC MOJITO

Bacardi Superior Rum, fresh mint, lime, simple syrup and club soda

WINES

BELLA SERRA, PINOT GRIGIO, ITALY

glass 5.50 bottle 18.31

ALAMOS, CHARDONNAY, ARGENTINA

glass 6.00 bottle 22.00

HARBOR TOWN, SAUVIGNON BLANC, NEW ZEALAND

glass 7.00 bottle 26.00

BERINGER, WHITE ZINFANDEL, CALIFORNIA

glass 4.75 bottle 17.00

LOS VASCOS, CABERNET SAUVIGNON, CHILE

glass 7.00 bottle 26.00

MARTINI & ROSSI, PROSECCO, ITALY

glass 9.75

NON-ALCOHOLIC

SODA

**PEPSI, DIET PEPSI, SIERRA MIST, GINGER ALE,
YACHT CLUB ROOT BEER**

SNAPPLE ICE TEA

NANTUCKET NECTARS LEMONADE

WATERS

PERRIER - SPARKLING

AQUAFINA

SAN PELLEGRINO

ACQUA PANNA

RASPBERRY BURST

SVEDKA Raspberry Vodka, peach schnapps
and a splash of cranberry juice

CITRUS LEMONADE

SVEDKA Citrus Vodka and lemonade

ARNOLD PALMER

Firefly Sweet Tea Vodka and lemonade

FROZEN SMOKEHOUSE PINA COLADA

Malibu Coconut Rum, pineapple juice,
and cream of coconut

JAMESONS & GINGER

Jamesons Irish Whisky and ginger ale with lots of ice

START OFF WITH A DRINK