THE TRUCK STOP

SMOKEYS BBQ

WANNA HANG

Your choice of one signature hanging skewers

GRILLED TIGER SHRIMP
Tiger shrimp, peppers, onion, pineapple, and pineapple BBQ sauce (DF, GF, S)

MAHI MAHI
Island-spiced mahi with peppers, onions, and tamarind BBQ sauce (DF, GF, S)

LOBSTER $35
Lobster, peppers, onions, and pineapple BBQ sauce (seasonal) (DF, GF, S)

JERK CHICKEN
Jerk chicken, with peppers, onions, and a jerk BBQ sauce (DF, GF)

TENDER BEEF $25
Beef tenderloin with peppers, onions, and Smokey's BBQ sauce (DF, GF)

ISLAND VEGGIE
Herb marinated vegetables, with smoked pesto (DF, GF, VE)

Please inform your server of any allergies or dietary restrictions.

Dairy Free (DF) Gluten Free (GF) Contains Seafood (S) Vegan (VE) Vegetarian (V)

SIDES

Your choice of two

SMOKEY'S MAC & CHEESE
Add shrimp or chicken

ROSEMARY ROASTED POTATOES
(GF, V)

CAESAR SALAD
(V)

SMOKED BBQ BEANS
(DF, GF, VE)

OVEN ROASTED VEGETABLES
(GF, V)

DESSERTS

Your choice of one

DOUBLE CHOCOLATE BROWNIE
Freshly baked chocolate brownie paired with a scoop of ice cream

SMOKEY'S VANILLA CHEESECAKE
Served with a wild berry compote and vanilla cream



TACOS & CEVICHE

YOUR CHOICE OF ONE

SALADS

APPLE & ICEBERG
Crisp apples, iceberg lettuce, celery, caramelized pecans, and arugula, served with blue cheese ranch dressing (GF, N, V)

CITRUS & BEETS
Grapefruit, orange, and beets, pumpkin seeds, crumbled feta, and balsamic (GF, V)

CEVICHE

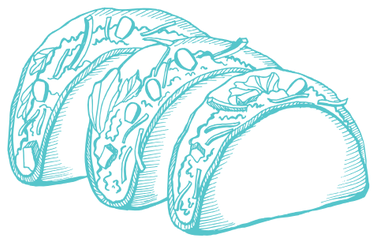
VEGETABLE ZEST
Pickled spring vegetables and French lentils, tossed in Chardonnay vinegar, Dijon mustard, orange juice, citrus zest, finished with charcoal oil (DF, GF, VE)

TACOS

FISH TACO
Hash mahi, pikliz, mango, garlic aioli, cilantro (DF, S)

JERK CHICKEN TACO
Original jerk BBQ chicken thighs sauce, island slaw, pico de gallo (DF)

GARDEN CRUNCH
Crusted tofu with pickled vegetables, cabbage slaw, pineapple chutney, and burnt jalapeño mayo (V)



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SUGAR CANE BAR

COCKTAILS

SOLE DAIQUIRI
Bambarra rum, fresh lime and lemon juice, and sour mix

HAITIAN DROPS
Bambarra rum, pineapple juice, orange juice, with grenadine syrup

JAMAICAN MULE
Appleton rum, lime juice, ginger beer, and a splash of bitters

RUMBA BAR
Bambarra white rum, Bambarra dark rum, triple sec, sour mix, grenadine, with orange and pineapple juice

ST LUCIAN JULEP
Bambarra rum and mint

DOMINICAN DRUM
Brugal rum, Campari, sweet vermouth

COCONUT DROP
Bambarra coconut rum, vodka, pineapple juice

ASU
Bambarra rum, coffee liqueur, piña colada syrup, and milk

GUYANA SUNSET
Margaritaville spiced rum, sour mix, and honey

TRINIDAD SOUR
Jim Beam bourbon, sour mix and a splash of bitters