Welcome to Smokey Joe's a place you can come in and be yourself. We crank up the smoker each day and cook things nice and slow so they stay moist and juicy. Then we cook our meats at high heat to give things a crispy finish



Smokey Joe's is a place where the cooks care that you enjoy every bite and our service will make you feel at home so come in and feel right at home. Let us take care of <u>you</u> for a while.

SJ Identifies signature items

Appetizers

Louisiana Boudin Balls	\$8.
Traditional rice and pork sausage served	ψ0ι
over crisp fried onion strips with chipotle ranch dressing	
J	•
Louisiana Hot Wings	\$9.
Smoked jumbo wings, fried and tossed in spicy Louisiana	
hot sauce served with blue cheese dressing and celery sticks	
Sampler for Two	\$11
Louisiana boudin balls, Louisiana meat pies and	
Louisiana hot wings and BBQ fried pork nuggets	
BBQ Fried Pork Nuggets	\$6.
Slow smoked pork shoulder marinated and cut into	
bite size pieces then fried to crispy golden goodness	
served with lemony onions and creole dipping sauce.	

Armadillo Eggs Jalapeno peppers stuffed with cheddar cheese pork and wrapped with bacon	<u>\$8.</u>
Natchitoches Meat Pies Deep fried Louisiana meat pies, hot and spicy. served with ranch dressing	<u>\$8.</u>
Chicken Tenders Crunchy and juicy house battered chicken tenders served with our BBQ sauce	<u>\$8.</u>
QuesadillaChicken \$9. ShrinWith Jack & Cheddar cheese, pico, chipotle and sour cream.	<u>np \$11.</u>
Loaded House Chips Crispy house made potato chips topped with cheddar cheese, taco meat, chives and sour cream	<u>\$6.</u>

All **Sandwiches** come with French fries and a pickle spear

Smokey Joe's Build Your Own BurgerThe half pounder, grilled and served with lettuce, tomato, sliced pickles, and topped with your choice two toppingsEach Additional ToppingAmerican cheese, cheddar cheese, blue cheese, Swiss cheese, pepper jack cheese, bacon, ham, sausage gravy, pulled pork, fried egg, grilled onions, mushrooms, grilled peppers, jalapenos, avocado	<u>\$10.</u>	Grilled Chicken B L T Grilled chicken breast topped with crisp bacon, lettuce, and tomato on toasted Ciabatta Saratoga Club house, Club Sandwich The original casino sandwich from Saratoga Club Gambling House created in 1894. With thin sliced turkey, crisp bacon, ripe tomato and iceberg lettuce on three slices of toast with a special mayonnaise	<u>\$10</u> <u>\$10</u> .
Catfish Po-Boy Crispy fried catfish on toasted hoagie roll with our own remoulade sauce, sliced tomatoes, pickles, and leaf lettuce	<u>\$10.</u>	 Open faced Brisket Sandwich Smoked brisket sliced over top of toasted rye bread covered with country gravy and finished with melted cheddar cheese SJPulled Pork 	<u>\$9.</u> \$10.
Cajun Patty Melt The half pounder seasoned with our very own Chef's Cajun seasoning grilled on Texas toast. Topped with sautéed onions and Swiss cheese	<u>\$10.</u>	Dry rubbed with secret spices then hickory smoked, served with crisp sweet coleslaw, Jessie's BBQ sauce and crispy onions on a soft roll	
Grilled Cheese Sandwich American cheese, tomato and crispy bacon on Texas toast cooked till crispy on the griddle	\$9 .	BBQ Chicken Sandwich Basted with Jessie's special BBQ sauce and smothered with caramelized onions. Topped with pepper jack cheese on a fresh ciabatta roll	<u>\$10.</u>

All Day Breakfast

Make your Own Omelet	<u>\$8.</u>
All omelets are made with three farm-fresh eggs and your choice of two ingredients. Add \$1 . for additional ingredients.	
American cheese, cheddar cheese, blue cheese, Swiss cheese, pepper jack cheese, feta cheese,	
bacon, ham, sausage gravy, pulled pork,	
onion, jalapeño, tomato, mushroom, avocado and green pepper	
The All American	\$9.
Includes two farm-fresh eggs (any style) and golden hash browns or grits, with a choice	
of either: pork sausage patties or crispy bacon strips	
The Classic Steak and Eggs	\$12 .
8oz flat iron steak cooked to your liking. Served with two	
Farm-fresh eggs (any style) and hash browns or grits	
Ham Steak and Eggs	\$12.
Country ham steak two farm-fresh eggs (any style), choice of golden hash browns or grits	
Chicken Fried Steak and Eggs	\$12.
Two farm-fresh eggs (any style), served with chicken fried steak smothered in gravy and choice of golden hash browns or grits	
Flapjacks	\$7.
Three large old-fashioned buttermilk pancakes	
Š Š	

Late Night Menu

Smokey Joe's Signature Soups

SJ Chicken and Sausage Gumbo with Rice

Cup **\$5.** Bowl **\$7.**

Salads

All salads served with your choice of dressing Creamy Blue Cheese, Dijon Honey Mustard, French, Golden Italian, Caesar, Ranch, Light Ranch, Sweet Vidalia onion, Thousand Island, Red Wine Vinaigrette

Port City House Salad Mixed greens, tomato and red onion	<u>\$6.</u>	Texas Salad Beef grilled with green peppers and onions on a fresh bed of lettuce topped with diced tomatoes, black olives,	<u>\$12.</u>
Baton Rouge Salad Grilled blackened fish on a fresh green salad with red bell peppers, tomato, red onion, carrots, feta cheese and candied pecans	<u>.\$11.</u>	Parmesan cheese Fresh Fruit Salad Fresh seasonal fruits and berries served with our own banana nut bread and choice of yogurt	<u>\$11.</u>

Caesar Salad \$7. Romaine hearts with garlic croutons and Parmesan cheese tossed in Caesar dressing. Add Grilled Chicken \$9. Add Grilled Shrimp \$10.

Entrees

All entrees Served with your choice of two

Green	beans	Baked potato	French f	ries Frie	ed okra Turnip gree
Red beans & rice	Side salad	Mac &	Cheese	Cole slaw	Mashed potatoes & gravy
SJFlat Iron Steak 80z Flat iron steak cooke garnished with crispy on		\$16.		homemade country grav	•
BBQ Texas Longhorn	Rib Eye then cooked to your liking	<u>\$24.</u>	Slow smoked crispy served	half chicken basted till with Chef Jessie's own	
Blackened Tilapia Seasoned with our Chef J and blackened till crispy	Jessie's secret Cajun spices and juicy	<u>\$14.</u>	Buttermilk m	arinated then breaded a uis Ribs	
Sweet Water Catfish Prepared sautéed, blacke	ened or crispy fried	<u>\$15.</u>	Fried Shrin	Chef Jessie's own BBQ s np fried golden brown.	auce \$18.

Desserts

Sides

Homemade Pecan Pie \$5. Generous portion of our bakery's own individual pecan pie	Baked potato, Red beans & rice, Side salad, Mac & Cheese, Cole slaw Turnip greens, Mashed potatoes & gravy		
Southern style Apple Cobbler \$6 Served warm with crunchy cinnamon topping	French fries, Fried okra, , Green beans		
Served warm with cruncity chinamon topping	Saugage patting Crigny basen and Ham stock		

opp

ChocolateBread Pudding\$6.Layers of chocolate cake with chocolate fudge icing

Deep Dish Cheesecake\$5.Homemade cheesecake with strawberry sauce and whipped cream

Hot & Gooey Chocolate Chip Cookie Sunday \$6. Hot chocolate chip cookie with vanilla ice cream and caramel sauce OMG

Sugar Free Shortcake\$5.Old fashioned Shortcake but sugar free yummy and good

Sausage patties, Crispy bacon and Ham steak

\$4. each



Soft Drinks, coffees and teas are free refills

\$2.

Orange Juice, Grapefruit Juice, Apple Juice, Tomato Juice Coffee, decaffeinated coffee, hot tea, hot chocolate, Iced tea, chocolate milk or lemonade. Pepsi®, Diet Pepsi®, Dr. Pepper®, Sierra Mist®, Mountain Dew®, Sobe pomegranate ®, Orange Crush®

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME ITEMS MAY CONTAIN TRACES OF REFINED/WHOLE NUTS. CROSS-CONTAMINATION OF SHELLFISH, EGGS, AND NUTS COULD OCCUR IN OUR FRYING PROCESSS