### **CHEF LLOYD'S**



Unit A6 Cayman Centre, Owen Roberts Drive, George Town +1 (345) 640-2433

e-mail order at: <a href="mailto:reservation@caymanchef.com">reservation@caymanchef.com</a>
Tuesday – Sunday 12:00 – 8:00PM

## **APPETIZERS**

### Smoked Poutine Cheese Fries Plain \$6 Bacon Wrapped Jalapeños

\$8

French fries topped with home-made Gravy & your choice to add chopped chicken, pork or beef brisket

w/chicken or pork \$9; w/brisket \$12

Hickory smoked jalapeños filled with Monterey Jack & wrapped in bacon. Served w/Buttermilk Ranch

### Jumbo Chicken Wings Smoked or Crispy \$9

Choice of one (1) sauce: BBQ, Ranch or Buffalo



**Smokehouse Chopped Romaine** Smoked corn, tomatoes, black beans, avocado, carrots, cucumbers and shredded cheddar. Tossed w/ your choice of dressing

Add: BBQ Chicken, Jerk Chicken or Pork \$5 Add: Beef Brisket \$9 Add: Cajun BBQ Shrimps \$7

Dressings: Balsamic Vinaigrette | Blue Cheese | Buttermilk Ranch | Honey Mustard | Avocado Green Goddess

## SANDWICHES

BBQ Pork Sandwich Chopped pork, tossed in our Smokehouse BBQ sauce on a Brioche bun	\$9
<b>The Roadhouse</b> Our Certified Angus chuck & brisket burger patty w/ lettuce and tomato, ketchup	\$12
<b>Texas Style Brisket Sandwich</b> Tender smoked shredded brisket tossed w/ Smokehouse BBQ sauce on Brioche bun w/ smoked red onions & your choice of Cheddar, Swiss or Pepper Jack	\$12
<b>Smoke Sausage Sandwich</b> House-smoked sausage with caramelized onions, spicy homemade Carolina Mustard on a Hoagie Roll	\$8

## **CLASSIC BBQ PLATES**

**Home-made Sauces:** Kansas City BBQ or

**Spicy Scotch Bonnet BBQ** 

1/4 lb - choice of 1 side w/ hushpuppies & house pickles

1/2 lb - choice of 1 side w/ hushpuppies & house pickles

1 lb - choice of 2 sides w/ hushpuppies & house pickles

	1/4	1/2	1 Lb/ Whole
Cajun BBQ Shrimp Grilled with Cajun butter, home-made New Orleans sauce	\$8.50	\$14	\$26
<b>Pulled Pork</b> Hickory smoked chopped pork, lightly dressed in our home-made BBQ sauce	\$7.50	\$12	\$22
<b>Beef Brisket</b> Texas style sliced USDA Prime Beef Brisket with our home-made BBQ sauce	\$9.50	\$17	\$32
<b>Chicken BBQ</b> Hickory smoked pulled chicken, dressed in our home-made BBQ sauce	\$7.50	<b>\$12</b>	\$22
<b>Smoked Chicken</b> Tender, fall apart split chicken, your choice of Original or Spicy sauce	\$7.50	\$12	\$22
<b>Jerk Chicken</b> Traditional Jamaican style smoked fall apart split chicken, your choice of sauce	\$7.50	\$12	\$22
Jerk Pork Traditional Jamaican style smoked pork, marinated with our own jerk sauce	\$7.50	<b>\$12</b>	\$22

Baby Back Pork Ribs Quality smoked ribs served dry or sauced

**1/2 Rack**, **1 side item** \$16

Full Rack, 2 side items \$30

#### Add-Ons to any BBQ Plates menu item:

•	Home-made Smoked Sausage (4oz)	<b>\$5</b>
•	Brisket Burnt Ends (4oz)	<b>\$9</b>
•	Baby Back Pork Ribs (½ rack)	\$15
•	Cajun BBQ Shrimps (4oz)	<b>\$7</b>
•	Caribbean Lobster Tail (4oz)	\$12

### **BBQ COMBO PLATTER**

Choice of four (4) <u>small plates</u> with four (4) sides, includes hushpuppies \$54.00 and home-made pickles

\*\*\*\*NO DOUBLE PORTION OF BRISKET or RIBS\*\*\*

# SIDES

Classic Mac & Cheese   Potato Salad Bacon   Smokehouse Salad	\$4.00
BBQ Baked Beans   Steamed Broccoli   Corn on the cob	
Colesiaw   Sweet Potato Fries   Crispy French Fries   Hushpuppies   Homemade Cornbread   Wrapped Jalapenos	\$4.00



Banana Bread Pudding   Guava Cheesecake	\$6.00
DRINKS	
Coke   Diet Coke   Sprite   Orange Soda	\$2.00
Lucozade (Orange or Tropical)	\$2.75