

# Smokin' Al's



★ Famous ★  
**BBQ JOINT**

*"Barbecue The Way It Oughta Be!"*

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Tel: 516-799-4900

**SmokinAls.com**

Visit  
**SmokinAls.com**  
For Take-Out Ordering  
&  
Catering Menu

# LETS GET STARTED

## Burnt Endz ..... 10.99

A Texas delicacy. After 12 hours of Smokin', the crusted seasoned ends of our brisket are chopped and served with Al's Original Sauce over a bed of Haystack Onions.

## Haystack of Onions ..... 11.99

WOW! A Huge stack of fried onion straws served with Al's Famous Haystack Sauce.

## Al's BBQ Nachos ..... 13.99

A HUGE pile of Corn tortilla chips, smothered with melted jack and cheddar cheeses, lettuce, tomato, salsa, jalapenos, and sour cream and then topped with your choice of Al's famous Chili or Chopped Brisket.

## Al's Famous Chili ..... 9.99

A delicious bowl of gourmet chili topped with melted cheddar and jack cheese.

## Let's Wing It ..... regular 9.99 ..... large 13.99

Smoked chicken wings seasoned in Al's Famous Rub and then drenched in Al's Famous Original BBQ Sauce.

## Some Like it HOT .... regular 9.99 ..... large 13.99

Chicken wings, rubbed, smoked and then smothered with Al's Famous Rattlesnake Sauce.

## BBQ Shrimp ..... 10.99

Freshly grilled and coated with Al's Original Sauce, over a bed of rice.

## Hush Puppies ..... 8.99

A down home southern dish. Al's searched the south for the very best Hush Puppies. Give em' a try!

## Fried Pickles ..... 6.99

Due to popular demand Al has brought his version of an old Southern delicacy to the menu. Served with Al's Famous Pickle Dipping Sauce.

## Brunswick Stew ..... 8.99

The roots of this legendary southern dish of meats and vegetables vary, we're just glad someone came up with it. Now try our version,

## Marc's Crock ..... 7.99

Marc loves Al's onion soup, so here it is! A heaping crock of home made onion soup smothered with melted provolone cheese.

# SALADS

(extra dressing – \$1.00 per portion)

Al's Famous Caesar ..... 10.99 ..... w/ Grilled Chicken 15.99  
 ..... w/BBQ Shrimp 18.99

For over 3 decades Al has served his Caesar to all his loved ones, and they love it! Now its your turn!

BBQ Caesar ..... 15.99

Al's Caesar topped with your choice of our Smokin' Que. (Chopped Brisket, Pulled Pork, or Pulled Chicken).

BBQ Garden Salad ..... 14.99

A huge garden of salad topped with your choice of BBQ meat or grilled chicken with your choice of dressing.

The Big House Salad ..... 9.99

A large platter of lettuce, tomatoes, mushrooms, and onions with your choice of dressing

# FORK N' KNIFE SANDWICHES

All our sandwiches are piled high on a soft oversized bun and served with a mound of our special Fresh Cut Potato Fries or Sweet Potato Fries, and coleslaw.  
Add 1.00 for each side substitution

- Carolina Pulled Pork Sandwich** ..... 10.99  
A Southern Classic. After 13 hours of being rubbed, mopped and slow smoked, our succulent pork softly pulls apart, then is marinated in Smokin' Al's Sweet Talkin' Sauce. Have it Carolina style with our homemade coleslaw piled on top of this delicious meat.
- Texas Sliced or Chopped Brisket of Beef Sandwich** ..... 10.99  
Rubbed and slowly smoked to perfection for over 12 hours, then sliced to order or chopped and marinated in Al's Original BBQ Sauce
- Pulled Chicken Sandwich** ..... 10.99  
Our slow smoked chicken is pulled apart and marinated in Al's Sweet Talkin Sauce and piled on a soft bun.
- Smoked Chicken Sandwich** ..... 10.99  
Tender chicken thighs basted in Al's Rub, perfectly smoked, then placed on a soft bun, covered with warm BBQ sauce.
- Smoked Sausage Sandwich** ..... 11.99  
We smoke these Sausages for hours, then grill 'em , slice'em and pile them on a Po- Boy Bun topped with melted cheese and our Haystack Onions
- The BIG Melt** ..... 13.99  
The Big Melt – Take any of our BBQ meats, pile it on our Po-Boy Hero Roll smother it with our melted cheddar and jack cheeses and then top it with our Famous Haystack Onions.
- The Works** ..... 13.99  
For those who want it all! We take a long Po-Boy Hero Roll and stuff it with chopped brisket, pulled pork, pulled chicken, and smoked sausage. Smothered with melted cheese and then topped with our famous Haystack Onions.
- Let's WRAP it up! BBQ Style!** ..... 10.99  
We take your choice of one of our Chopped or Pulled meats, shredded lettuce, chopped tomato & onion, and wrap it in a giant Flour Tortilla.
- Grilled Chicken Sandwich** ..... 10.99  
For those Anti- BBQ (Shame on you) However, you're our guest!. We take a large succulent chicken breast and simply grill it and serve it on a soft bun with lettuce, tomato, and onion. If you want we would love to top it with some of Al's warm BBQ sauce. (Pleezz!)
- The BBQ Spud** ..... 13.99 ..... No Meat 8.99  
A huge piping hot baked potato topped with butter, cheddar cheese, sour cream, and chives, then we fill it with your choice of BBQ meat (Chopped Brisket, Pulled Pork, or Pulled Chicken)
- Al's Famous Bow Wow** ..... 13.99  
We take the 2nd biggest Hot Dog you ever saw (1/2 pounder), grill it to perfection, place it on a long soft bun, then pile on Al's Famous Chili - Baked Beans - Cole Slaw - and Melted Cheese, and then top it with our Haystack Onions. We surround all that with our Fresh Cut Potato Fries. What a Meal !!!

# THE THREE QUARTER POUNDER 100% BLACK ANGUS BURGER

A hefty **12 oz.** burger served on a large bun with a mound of Fresh Cut Potato Fries, or Sweet Potato Fries, lettuce, tomatoes, and onions.

Add Cheeses – american, cheddar, swiss, bleu cheese ..... 1.00 each  
Add Toppings – bacon, sautéed onions, mushrooms ..... 1.00 each

- ★ **BBQ Three Quarter Pounder Plus** ..... 9.99
- ★ **Chili Burger** ..... 12.99  
Smokin' Al's Famous Chili smothered on our 3/4 pounder with melted cheddar and jack cheese.
- ★ **Mile High Burger** ..... 13.99  
Cheese, mushrooms, onions, and bacon all piled on this succulent 12 ounces of burger.
- ★ **Two Mile High Challenge** ..... 19.99  
If you have the appetite this one is for you! Two 12 oz. ( that's 1-1/2 pound total ) Burgers loaded with cheese, mushrooms, onions, bacon, lettuce and tomatoes piled high on one large Bun.
- ★ This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# RIBS! RIBS! RIBS!

All below are served with 2 sides of your choice and Cornbread

**ADD one additional Pulled or Chopped Meat to any FULL RACK .....6.99**

## Wet or Dry

When it comes to sauce you're the BOSS! All our ribs are slathered in our **Original Sauce**. However you can request our **Sweet Talkin'** or **Rattlesnake Sauce** or No Sauce at all, **DRY**.

## Al's Specialty Baby Backs

Half Rack ..... 14.99      Full Rack ..... 20.99

This is Al's signature dish! These tender babies are first rubbed with Al's Famous Rub and then slowly smoked for up to 6 hours and blanketed with 3 separate coats of your choice of one of Al's Famous BBQ Sauce! So much TLC has been given to these Babies!

## St. Louie Grand Backs

Half Rack ..... 14.99      Full Rack ..... 20.99

These hearty cuts of pork ribs are spiced with Al's Rub and then are left alone to be slow smoked for up to 7 hours until the meat is just falling off the bone.

## Monster Beef Bones

Half Rack ..... 14.99      Full Rack ..... 20.99

They say the meat is sweetest at the bone, and these big boys prove it! These meaty beef rib bones are rubbed, smoked and slathered with your choice of Al's Famous Sauces.

# THE COMBOS

All served with 2 sides of your choice and cornbread.  
(Add \$1.00 for each combo substitute)

**ADD one additional Pulled or Chopped Meat to any COMBO ..... 6.99**

**Combo #1 Ribs N' Chicken ..... 21.99**

A Half rack of St. Louie Grand Backs and a half BBQ Chicken.

**Combo #2 Ribs N' Meat ..... 20.99**

A half rack of Smoked Baby Backs and a choice of one of our BBQ meats (Sliced or Chopped Brisket, Pulled Pork, Pulled Chicken, Smoked Chicken or Smoked Sausage)

**Combo #3 Ribs N' Ribs ..... 21.99**

This is for those who don't want to miss either of our pork ribs. A half rack of Smoked Baby Back Ribs and a half rack of St. Louie Grand Ribs.

**Combo #4 Ribs! Ribs! & more RIBS ! ..... 30.99**

A feast of ribs which includes a half rack of Baby Backs, a half rack of St. Louie Grand Backs, and a half rack of Monster Beef Bones.

# THE PLATTERS

All served with a choice of 2 sides (Baked Beans, Macaroni N' Cheese, Coleslaw, Collard Greens, Garlic Mashed Potatoes, Corn on the Cob, Fresh Cut Potato Fries or Sweet Potato Fries) and Cornbread.

- SINGLE PLATTER ..... choose 1 below ..... 14.99
- DOUBLE PLATTER ..... choose 2 below ..... 19.99
- TRIPLE PLATTER ..... choose 3 below ..... 26.99

## Pulled Pork

After 13 hours of being rubbed, mopped and slow smoked our succulent pork softly pulls apart and then is marinated in Smokin' Al's Sweet Talkin' Sauce. A southern delight!

## Sliced Smoked Brisket

After 12 Hours of being slow smoked with tender care enjoy the flavor and tenderness of these slices of succulent meat. Warmly topped with your choice of one of Al's Sauces.

## Chopped Brisket of Beef

Smoked brisket chopped and marinated in Al's Original BBQ Sauce to perfection.

## Pulled Chicken

Slowly smoked chicken, pulled apart and topped with Al's Sweet Talkin' Sauce.

## Smoked Chicken

Tender boneless chicken thighs rubbed with Al's Famous Rub, smoked and then warmly topped in Al's BBQ Sauce of your choice.

## Smoked Sausage

Sweet Sausages slowly smoked and then grilled and slathered with Al's Original Sauce.

## Grilled Chicken Breast

Two succulent chicken breasts grilled and topped with your choice of Al's BBQ Sauce or Dry if you choose. (Come on! A little Sauce won't hurt you!)

## Half a BBQ Chicken

A plump meaty chicken smoked for hours, have it topped with your choice of Al's sauces or Dry ..... add \$1.00 to above prices for each 1/2 Chicken.

# SIDES

	Regular Size	Table Size
Baked Beans .....	3.99	5.99
Macaroni N' Cheese .....	3.99	5.99
Coleslaw .....	3.99	5.99
Collard Greens .....	3.99	5.99
Garlic Mashed Potatoes .....	3.99	5.99
Corn on the Cob .....	3.99	5.99
Fresh Cut Sweet Potato Fries .....	3.99	5.99
Fresh Cut Potato Fries .....	3.99	5.99
with melted cheddar cheese .....	1.25	1.50
Cornbread .....	each piece 1.00	
Roll .....	1.00	

# SAUCES TO GO

Take Home any of Al's Famous BBQ Sauces ..... 5.00 per bottle

# FOR THE LITTLE PIGGIES

Children under 10 years old. All served with fresh cut potato fries.

- Macaroni N' Cheese
- Grilled Cheese
- Jr. Hamburger
- Mozzarella Sticks
- Chicken Fingers
- Hot Dog

5.99

# BEVERAGES

Soda (Pepsi/Diet Pepsi/Sierra Mist/Root Beer/Ginger Ale) .....	2.50
Lemonade and Unsweetened Iced Tea .....	2.50
Juices (Orange/Pineapple/Apple/Cranberry) .....	2.50
Bottled Water .....	2.00
Coffee/Tea .....	2.00
Milk (Plain or Chocolate) .....	2.50

# SMOKIN' AL'S STORY

Barbecue is my passion! It always has been my favorite food. I have traveled to almost every part of this country searching for great BBQ and have certainly found it! From the Carolinas to Georgia, Tennessee, Kansas City, Florida, California, and Texas, I have come to understand what real barbecue is all about. The perfection of the cooking method, spices and sauces are important, but even more crucial is patience, dedication and care to smoke great "Que"!

The Northeast is first learning what real barbecue is all about. What we call BBQ is not barbecue at all. Cooking food on a grill over charcoal or a gas fire is called "Grilling". This is not BBQ. Barbecue is cooking foods at low temperatures for long periods of time with indirect heat (SMOKE) coming from the burning of various blends of wood and the regulation of moisture. For example, to make truly great BBQ ribs, it takes up to six hours of cooking time. Our brisket and pork take 12 to 13 hours to slowly cook. This is true smoking! This is true BBQ!

This loving care to satisfy the customer with great BBQ is what makes a BBQ joint successful. Our goal at Smokin' Al's is just that. We want you to have a satisfying meal and a wonderful, satisfying experience.

For years I had been smoking meats and developing my sauces, spices, and side dishes for close friends and family. I loved the look of satisfaction on their faces as they dug into my barbecue. My dream had always been to bring this joy to others. Smokin' Al's has made this dream into a reality. Since our 2003 opening in Bay Shore I have seen over 1 MILLION people dig into my barbecue. I never get tired of seeing people enjoy! If I make you happy, my dream has come true!

Enjoy,  
Smokin' Al

## THE PINK RING OF APPROVAL

You may notice a pinkish color in our BBQ meats. This is the natural result of the authentic smoking process we use. By no means does the pink color mean the meats are undercooked. Rest assured, all our slowly smoked meats have been thoroughly cooked. The "Pink Smoke Ring" is the pit master's sign of excellence!

### Sharing Charge Policy

To maintain our **Large Portion/Low Price Policy** we must charge \$5.00 per person for main dish sharing. We really rather you not pay this share charge; order even the least expensive main dish. Order something! Also note there is a 5.00 sitting charge if not eating at all. We must stay strict to this policy. There are NO EXCEPTIONS. Sorry!

### Large Party Gratuity

An 18% gratuity will be added to all parties of 8 or more. Additional gratuities are at your discretion.