



# SATCHMO'S

CAJUN & BBQ



## BBQ

Slow-smoked and served on a bun.

**PULLED PORK** with 2 sides \$12.25

**BEEF BRISKET** with 2 sides \$12.50

**SHAVED CHICKEN BREAST** with 2 sides \$12.25

Extra meat (add \$2.75) | Combine any 2 above (add \$.75)

**RVM** (A locally sourced veggie patty) with 2 sides \$12.75

**Sub Mac N Cheese**  
Add \$1.50

## PO'BOY

Served on toasted bread with tomatoes, our slaw & house-made remoulade.

**ANDOUILLE SAUSAGE** with 2 sides \$13.00

**SHAVED CHICKEN** with 2 sides \$13.25

**BLACKENED CATFISH STYLE BASA (FILET)** with 2 sides \$13.25

**SMO FRIED SHRIMP** with 2 sides \$13.25

**BLACKENED SHRIMP** with 2 sides \$13.25

**SMO FRIED CATFISH** with 2 sides \$14.25

**RVM** (A locally sourced veggie patty) with 2 sides \$13.40

## RIBS

We smoke these pork spare ribs low & slow for hours until just right.  
\*May take longer to prepare.

**FULL RACK** with 2 sides \$29.75

**HALF RACK** (about 6 ribs) with 2 sides \$17.75

## FISHIN'

**BLACKENED CATFISH STYLE BASA (FILET)**  
On white rice with house-made remoulade.  
with 2 sides \$12.50  
with 2 sides on jambalaya \$16.00

## SMO FRIED CATFISH FILET

On white rice with house-made remoulade.  
with 2 sides \$13.50  
with 2 sides on dirty rice \$17.00

## SMO FRIED CATFISH BITES

Deep fried & over house chicharones & remoulade for dippin. \$7.50  
Substitute Tots add \$1

## WANNA SHARE?

NO SUBSTITUTIONS PLEASE

### LIL' MO

Serves approximately 1-3

\$35<sup>99</sup>

1/2 rack of ribs  
Your choice of 2 (beef, pork, chicken)  
1/2 pint of jambalaya  
1/2 basket of tots or sweet fries

### BIG MO

Serves approximately 4-6

\$59<sup>99</sup>

Full rack of ribs  
Beef/pork/chicken  
Pint of jambalaya  
Basket of tots or sweet fries  
SmoFried fish bites

## HOUSE SPECIALTIES

### TOT-CHOS

Tots meet chili cheese nachos with sour cream. \$8.50

### GUMBO

Roux-based soup with shrimp & andouille.  
\$4.75 (1/2 Pint) or \$7.35 (Full Pint)  
With cornbread (add \$1.50)

### CHILI

Our smokey chili with pork, beef and veggies.  
\$5.25 (1/2 Pint) or \$7.65 (Full Pint)  
With cornbread (add \$1.50)

**BREAD PUDDING** Done our way & deep fried. \$5.75

### JAMBALAYA

Rice dish with ham, andouille and veggies.  
\$5.25 (1/2 Pint) or \$7.50 (Full Pint)  
\$10.00 (1/2 Pint) with 2 sides  
\$12.25 (Full Pint) with 2 sides

### HOUSE SEASONED CHICHARONES

Fresh fried pork rinds! Made in house daily. \$4.50

### CAST-IRON CORNBREAD

\$2.50 each or \$6.50 basket (3 Pcs)

## KID'S MEAL

Served with tots and bread pudding

**MAC N' CHEESE** \$6.00

**PORK SLIDER** \$6.00

**CHICKEN SLIDER** \$6.00

## SIDES

### SMOKED BEANS

House smoked with beef & pork.  
\$4.50 (1/2 Pint) or \$7.00 (Full Pint)

### SWEET POTATO FRIES

\$3.75 (1/2 Basket) or \$5.75 (Basket)

### SOUTHWEST COLESLAW

Vinegar based with pickled jalapeños.  
\$4.50 (1/2 Pint) or \$7.00 (Full Pint)

### House Seasoned Tots

\$3.50 (1/2 Basket) or \$5.25 (Basket)

### POTATO SALAD

Red potatoes, fresh herbs and just a little zing.  
\$4.50 (1/2 Pint) or \$7.00 (Full Pint)

### DIRTY RICE

With chicken, beef and pork.  
\$4.50 (1/2 Pint) or \$7.00 (Full Pint)

### MAC N CHEESE

100% real sharp cheddar cheese, house seasonings and topped with tater tot crumbles. \$4.50

### RED BEANS & RICE

All day simmer with andouille and veggies.  
\$4.50 (1/2 Pint) or \$7.00 (Full Pint)

### CAST-IRON CORNBREAD

\$2.50 Each or \$6.50 Basket (3 Pcs)

**SAY WHAT!?!?**

Not sure what some of the menu references mean? Flip me over for a description!

# SMOKEY MAYO CATFISH



## SAY WHAT!?!

Not sure what some of the menu references mean?



### DIRTY RICE

A white rice dish which gets a "dirty" color from being cooked with pork, beef & chicken.

### CHICHARRONES

Pork Rinds! We fry ours fresh daily, and finish with house made green chili southwest seasoning.

### SMOFRIED

DEEP FRIED! Dredged in buttermilk & our house smoked fry batter.

### ANDOUILLE

A blended Cajun sausage.

### JAMBALAYA

A rice based dish with andouille, ham, tomato, peppers, onions & a little house spice.

### CREOLE

Urban Cajun word meaning mixed.  
(Our crew is very much Cajun... at least by this definition!).

### ROUX

Used for both a thickener and to add flavor. Flour and oil are cooked over high heat until desired color has been reached. Ours has a nice chocolate color.

### GUMBO

Think... Spicy, Cajun "soup" with andouille sausage, shrimp, trinity, dark roux & rice. Made with our house seasoning.

### BLACKENED CATFISH STYLE

Our blackened catfish style seasoning is added to a fresh basa filet. Then dropped on a 500° griddle until caramelization meets the perfect char (no, it doesn't mean burned).

