

## SALADS

<b>House</b> (Mixed Greens tossed with Sensation Style dressing, Roma tomatoes, carrots and cucumbers)	7.99
<b>Caesar</b> (Romaine lettuce tossed with Caesar dressing, Romano cheese & Cajun seasoned croutons)	7.99
<b>Seneca</b> (Mixed Greens tossed in our Carolina Vinegar Sauce with your choice of Smoked Meat) Pulled Pork, Smoked Andouille or Ham	9.99
Pulled Chicken or Chopped Brisket	10.99
<b>Shack Salad</b> (Mixed greens tossed with Sensation Style dressing, Roma tomatoes, with blackened chicken breast topped with the sweet peppers and red onion)	10.99

## SIDES

<b>French Fries</b> (Seasoned with salt, pepper and a touch of garlic)	2.79
<b>Cajun Fries</b> (Seasoned with our Cajun spices and served with a side of Cajun Mayo)	2.79
<b>Fried Okra</b> (Served with Cajun Mayo)	2.79
<b>Baked Beans</b> (Smoked 3 hours with a touch of bourbon)	2.79
<b>Collard Greens</b> (Cooked in a spiced chicken stock with smoked Vidalia onions and crushed chilis)	2.99
<b>Mac &amp; Cheese</b> (Penne boiled in beer, blended with 5 cheeses and cream)	3.49
<b>Potato Salad</b> (With fire-roasted corn)	2.79
<b>Cole Slaw</b> (Cabbage, Jicama, red bell peppers tossed in a chili lime dressing)	2.79

## WINGS & MORE

<b>Cajun Wings</b> (Breaded, fried and served with your choice of blue cheese or ranch dressing)	8 pc	10.99
<b>Smoked Victory Wings</b> (Smoked and served with your choice of our sauces)	5 pc whole wing	
<b>Chicken Leg Quarter</b>		7.99
Includes cole slaw and fries		

### Our Sauces

Sweet and Zesty • Carolina Vinegar • Midlands Gold  
Smokey Chipotle • Oinker's Rush

## SOUPS & STEWS CUP 3.50 PINT 6.50

<b>Beef Brisket Chili</b> (Served with a side of spiced Fresca Crema, onions upon request)		
<b>Brunswick Stew</b> (A southern favorite made with 3 styles of corn, pulled chicken and pork)		
<b>Cream of Mushroom</b> (Cremini and Shitaki mushrooms, dry white wine and thyme)		
<b>Gumbo</b> (Made with Gumbo File <i>(Ground Sassafras leaves)</i> )		
Add Fried Okra	.75	1.39
Add Chicken breast, Smoked Andouille, House Smoked Ham	1.00	1.75
Add Shrimp, Crawfish	2.00	3.50
<b>Red Beans and Rice</b>		
Add Chicken breast, Smoked Andouille, House Smoked Ham	1.00	1.75
Add Shrimp, Crawfish	2.00	3.50

## PO' BOY SANDWICHES

*Served with pickle spear on a warm house baked baguette*

<b>Vegetable</b> (Blended Normandy vegetables with sautéed Trinity & mushrooms)	8.99
<b>Vegetable Scramble</b> (2 Scrambled with blended Normandy vegetables, sautéed Trinity and mushrooms)	10.99
<b>Smoked Andouille</b> (Sliced and sautéed with the trinity)	10.99
<b>Sautéed Steak</b> (Thinly sliced steak, seasoned with Worcestershire, garlic and Cajun seasoning)	10.99
<b>Beef Brisket with Debris Gravy</b> (Smoked beef brisket in beef gravy)	11.99
<b>Chicken Breast</b> (Sautéed with the trinity or blackened)	11.99
<b>Catfish</b> (Fried or sautéed with the trinity or blackened)	12.99
<b>Shrimp</b> (Fried or sautéed with the trinity or blackened)	13.99
<b>Fried Oyster</b>	14.99
<b>Crawfish</b> (Sautéed or blackened)	14.99
Add Mozzarella, provolone or white cheddar	.75

*All Po' Boys are dressed with Romaine lettuce, Roma tomatoes and Cajun mayo. Remoulade upon request.*

## BBQ SANDWICHES

*Served on Texas Style Toast with pickle chips on the side. Onions upon request. All sauce on the side.*

<b>Pulled Pork, Smoked Andouille, House Smoked Ham</b>	6.99
<b>Brisket, Pulled Chicken</b>	7.99
ADD Provolone or white cheddar	.75

## BBQ DINNERS

*Served with choice of 2 sides. Mac and Stews ADD 1.00. Pickle chips on the side. Onions upon request. All sauce on the side.*

1/2 Bone-in Chicken	12.99
Pulled Pork, Smoked Andouille, House Smoked Ham	13.49
Brisket, Pulled Chicken	14.49

## CAJUN ENTRÉES

*Make any of our Bayou Shack entrées the way you want.*

<b>Jambalaya</b> (Your selection of ingredients cooked with rice and Cajun spices)	8.99
<b>Creole</b> (Your selection of ingredients sautéed in olive oil served with a spicy tomato sauce over rice)	
<b>Étouffée</b> (Your selection of ingredients cooked in a roux based stock, served with rice)	
<b>Linguine</b> (Your selection of ingredients sautéed in olive oil and Cajun spices served over linguini in a spiced Alfredo sauce)	
<b>Vegetarian</b> (Broccoli, cauliflower and carrots, Sautéed in the Holy Trinity with a touch of Cajun spice)	ADD 2.00
<b>Sautéed Chicken Breast</b> (Sautéed in the Trinity with a touch of Cajun spice)	ADD 3.00
<b>Smoked Andouille</b> (Sautéed in the Trinity with a touch of Cajun spice)	ADD 3.00
<b>Catfish</b> (Sautéed in the Trinity with a touch of Cajun Spice)	ADD 4.00
<b>Shrimp</b> (Sautéed in the Trinity with a touch of Cajun Spice)	ADD 4.00
<b>Crawfish</b> (Sautéed in the Trinity with a touch of Cajun Spice)	ADD 5.00

## DESSERTS

*(All desserts are made in house)*

Beignets	3.79
Cranberry Bread Pudding with brown sugar Bourbon Cream Sauce	3.79
Chocolate Bourbon Pecan Pie	4.29

## DRINKS

Canned	1.18	Capri Sun	1.18
Juices	2.29	Gatorade	2.09
AMP	2.09	Hot Chocolate	.99
Fresh Brewed Iced Tea			
(Sweet, unsweet and watermelon)			1.99
Coffee small	.79	medium	.89
large			.99

## PIZZA

*(Prepared with house made sauce and dough, with shredded mozzarella and provolone blend)* 11.95

### Toppings: .75

All Beef Pepperoni	Jalapeños	Italian Sausage
Meatballs	Bacon	Mushrooms
Mild Pepper Rings	Black Olives	Bell Pepper
Red Onion	Spinach	Extra Cheese
Parmesan	Pineapple	

### Premium toppings: 1.75

Andouille	Shrimp	Pulled Chicken
Pulled Pork	Crawfish	Smoked Ham
Roma Tomato		



*Best Barbeque South of the Mason-Dixon Line and Best Cajun North of the Delta*

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Monday to Thursday 11am - 8pm  
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Sunday 11am - 8pm

## JUST MEATS

	1/4 lb	1/2 lb	1 lb
<b>Pulled Pork</b>	<b>4.75</b>	<b>8.00</b>	<b>14.50</b>
<b>Pulled Chicken</b>	<b>4.75</b>	<b>8.00</b>	<b>14.50</b>
<b>Smoked Sausage</b>	<b>4.75</b>	<b>8.00</b>	<b>14.50</b>
<b>Sliced Beef Brisket</b>	<b>6.00</b>	<b>9.00</b>	<b>16.50</b>
Sauce included	2oz	4oz	8oz
1/2 Bird (includes 2 oz of sauce)			<b>11.00</b>
<b>St. Louis Cut Pork Ribs</b>			
1/2 Rack (5-6 bones)			<b>15.50</b>
(includes 4 oz of sauce)			
<b>Full Rack (10-11 bones)</b>			<b>25.00</b>
(includes 8 oz of sauce)			
<b>Beef Short Ribs</b>			<b>35.00</b>
(Must order 3 days in advance)			

## BULK SIDES & SAUCE

Potato Salad, Cole Slaw, Baked Beans,	
Collard Greens	5.00
Mac and Cheese, Brunswick Stew	6.00
1/2 Pint Sauce	3.00
Pint Sauce	5.50

## Our Sauces

Sweet and Zesty, Carolina Vinegar, Midlands Gold, Smokey Chipotle, Oinker's Rush

## PIT PACKS

*(Sorry Short Rib is not available)*

### Pit Pack #1 (feeds 3 to 4)

1.5 lbs of Meat (may choose up to 2 meats)  
Substitute 1 rack of ribs for 1.5 lbs of meat  
(add 2.00 per pound for brisket)  
1/2 Bird counts as 3/4 lb  
2 pints of Sides (add 1.00 per premium side)  
5 Slices of Texas Toast  
Pickles and Onions  
1 Pint of Sauce (Choose up to 2) **35.00**

### Pit Pack #2 (feeds 5 to 6)

2.5 lbs of Meat (may choose up to 3 meats)  
Substitute 1 rack of ribs for 1.5 lbs of meat  
(add 2.00 per pound for brisket)  
1/2 Bird counts as 3/4 lb  
3 pints of Sides (add 1.00 per premium side)  
8 Slices of Texas Toast  
Pickles and Onions  
1 1/2 Pints of Sauce (Choose up to 3) **55.00**

### Pit Pack #3 (feeds 7 to 8)

3.5 lbs of Meat (may choose up to 3 meats)  
Substitute 1 Rack of St. Louis Pork Ribs for  
1.5 lbs of meat (add 2.00 per pound for brisket)  
1/2 Bird counts as 3/4 lb  
4 pints of Sides (add 1.00 per premium side)  
14 Slices of Texas Toast  
Pickles and Onions  
2 Pints of sauce (Choose up to 4) **72.00**