

SALADS

House (Mixed Greens tossed with Sensation Style dressing, Roma tomatoes, carrots and cucumbers) 7.99

Caesar (Romaine lettuce tossed with Caesar dressing, Romano cheese & Cajun seasoned croutons) 7.99

SIDES

French Fries (Seasoned with salt, pepper and a touch of garlic) 2.79

Cajun Fries (Seasoned with our Cajun spices and served with a side of Cajun Mayo) 2.79

Fried Okra (Served with Cajun Mayo) 2.79

Baked Beans (Smoked 3 hours with a touch of bourbon) 2.79

Collard Greens (Cooked in a spiced chicken stock with smoked Vidalia onions and crushed chilis) 2.99

Mac & Cheese (Penne boiled in beer, blended with 5 cheeses and cream) 3.49

Potato Salad (With fire-roasted corn) 2.79

Cole Slaw (Cabbage, Jicama, red bell peppers tossed in a chili lime dressing) 2.79

WINGS & MORE

Cajun Wings (Breaded, fried and served with your choice of blue cheese or ranch dressing) 10.99

Chicken Leg Quarter Includes cole slaw and fries 8 pc 7.99

SOUPS & STEWS CUP 4.20 PINT 7.80

ASK ABOUT OUR DAILY SPECIAL

Beef Brisket Chili

(Served with a side of spiced Fresca Crema, onions upon request)

Brunswick Stew

A southern favorite made with 3 styles of corn, pulled chicken and pork)

Cream of Mushroom

(Cremini and Shitaki mushrooms, dry white wine and thyme)

Gumbo (Made with Gumbo File (*Ground Sassafras leaves*))

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

Red Beans and Rice

Add Chicken breast, Smoked

Andouille, House Smoked Ham 1.00 1.75

Add Shrimp, Crawfish 2.00 3.50

CAJUN ENTRÉES

Make any of our Bayou Shack entrées the way you want. 8.99

Jambalaya (Your selection of ingredients from list below cooked with rice and Cajun spices)

Ètouffée (Your selection of ingredients from list below cooked in a roux based stock, served with rice)

Linguine (Your selection of ingredients from list below sautéed in olive oil and Cajun spices served over linguini in a spiced Alfredo sauce)

CAJUN ENTRÉE INGREDIENTS

Vegetarian (Broccoli, cauliflower and carrots, Sautéed in the Holy Trinity with a touch of Cajun spice) Add 2.00

Sautéed Chicken Breast (Sautéed in the Trinity with a touch of Cajun spice) Add 3.00

Smoked Andouille (Sautéed in the Trinity with a touch of Cajun spice) Add 3.00

Catfish (Sautéed in the Trinity with a touch of Cajun Spice) Add 4.00

Shrimp (Sautéed in the Trinity with a touch of Cajun Spice) Add 4.00

Crawfish (Sautéed in the Trinity with a touch of Cajun Spice) Add 5.00

BBQ DINNERS

Served with choice of 2 sides. Mac and Stews Add 1.20. Pickle chips on the side. Onions upon request. All sauce on the side.

1/2 Bone-in Chicken 12.99

Pulled Pork, Smoked Andouille 13.49

Brisket, Pulled Chicken 14.49

1/2 Rack of Ribs 15.50

3 Bone Ribs 11.95

BBQ SANDWICHES

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

Pulled Pork, Smoked Andouille, House Smoked Ham 6.99

Brisket, Pulled Chicken 7.99

Add Provolone or white cheddar .75

DRINKS

Fountain Drink 1.18

Fresh Brewed Iced Tea (Sweet, unsweet and watermelon) 1.99

Homemade Lemonade 1.20

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

JUST MEATS

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

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 2.40 per pound for brisket)
 1/2 Bird counts as 3/4 lb
 2 pints of Sides (add 1.20 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 2.40 per pound for brisket)
 1/2 Bird counts as 3/4 lb
 3 pints of Sides (add 1.20 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 2.40 per pound for brisket)
 1/2 Bird counts as 3/4 lb
 4 pints of Sides (add 1.20 per premium side)
 14 Slices of Texas Toast
 Pickles and Onions
 2 Pints of sauce (Choose up to 4)

72.00

Our Sauces

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



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

Hagerstown Premium Outlets

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MONDAY TO SATURDAY 10 AM - 9 PM • SUNDAY 10 AM - 7 PM