



## RAW BAR

FRESHLY SHUCKED OYSTERS market price

Lemon, horseradish, cocktail

Ask your server for today's fresh selections, or see our chalkboard

CLAMS ON THE HALF SHELL

Middle Neck, Virginia farm raised 1/2 doz. \$10 doz. \$18

## STARTERS

SOUP OF THE DAY market price

ADD TO ANY SALAD Any Smoked Fish...\$9 5 Po' Boy shrimp ...\$8  
 Grilled Salmon...\$8 Grilled Shrimp.....\$8 Crispy Cabbage.....\$1.50  
 Fried or Grilled Chicken Breast...\$7 Salads (gf) without crostini and crispy cabbage

MIXED GREENS Baby lettuce, grape tomatoes, cucumbers, carrots, pecans, house made spicy red onion pickles, crostini, champagne vinaigrette \$9

CAESAR SALAD Parmigiano reggiano, romaine, anchovies, tomato, tapenade, crostini, house made dressing \$10

THE WEDGE Zoe's bacon, tomatoes, blue cheese, crispy cabbage, blue cheese dressing, balsamic glaze \$12

SMOKED and GRILLED CHICKEN WINGS 9 piece HABF, hickory + applewood smoked, Alabama white sauce, cucumber (gf) \$13

CRISPY CALAMARI Habanero aioli, lemon \$13

SMOKED "PASTRAMI STYLE" SALMON TACOS 2 soft masa tortillas, crispy cabbage, horseradish sauce, pastrami spices \$10

STEAMED SHRIMP doz. \$16 2 doz. \$30  
 Old Bay spiced, cocktail sauce, lemon (gf)

P.E.I. MUSSELS White wine, garlic, fresh tomato, herb butter, crostini (gf) without crostini \$15

STEAMED CLAMS 1/2 doz. \$12 doz. \$19  
 Middle necks, drawn butter, crostini (gf) without crostini

GARLIC SHRIMP 6 jumbo domestic shrimp, shishito peppers, garlic butter, crostini \$14

## SANDWICHES

SMASH BURGER \$15  
 Two griddled HABF beef patties, shredded lettuce, pickles, tomato, crispy cabbage, russian dressing - Tillamook Cheddar

FRIED SHRIMP PO' BOY \$17  
 Shredded lettuce, tomato, pickle, roasted red peppers, spicy remoulade  
 Substitute oysters add \$2

THE CRABCAKE Market Price - in season  
 All Maryland steamed jumbo lump crabmeat, tartar sauce, lemon

ATLANTIC SALMON \$16  
 Char-grilled, tapenade, fresh basil aioli, fries, slaw, brioche bun

CRISPY FISH \$13  
 Crispy fish, shredded lettuce, tomato, brioche bun, tartar

FRIED CHICKEN \$13  
 Buttermilk brined, HABF, skin on breast, shredded iceberg + carrot, crispy cabbage, brioche bun, Mambo aioli

HOUSE MADE PASTRAMI \$16.50  
 Deli rye, mustard, kosher dill pickle  
 or Reuben style- rye, swiss cheese, local kroust, 1000 island, kosher dill pickle

HOUSE MADE SMOKED TURKEY BREAST  
 Shiitake mushrooms, lettuce, bacon, cheddar, mustard + horseradish sauce \$16.50  
 Or straight up - lettuce, tomato, mayo, brioche bun \$13

## IN-HOUSE SMOKED FISH

SALMON CANDY our signature  
 Pacific Northwest style honey hot smoked salmon  
 TRADITIONAL COLD SMOKED SALMON  
 HOT SMOKED PEPPER SALMON  
 SMOKED NORTH CAROLINA RAINBOW TROUT  
 GREAT LAKES SMOKED WHITEFISH SALAD

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SMOKEHOUSE APP \$11  
 Your Choice of One Fish - crostini, horseradish sauce

SMOKEHOUSE PLATTER \$15  
 Your Choice of One Fish - toasted bagel, chive cream cheese, tomato, red onion, cucumbers, capers, horseradish sauce  
 Bagel Choices: Plain, Sesame, Pumpnickel, Everything

SMOKEHOUSE FISH BOARD \$25  
 All Five Fish - two toasted bagels, chive cream cheese, tomato, red onion, cucumbers, capers, horseradish sauce  
 Bagel Choices: Plain, Sesame, Pumpnickel, Everything

SERVES TWO or MORE

SEE WHAT'S FRESH FROM THE MARKET ON OUR

\*\*\* CHALKBOARD SPECIALS \*\*\*

## ENTREES

3 MASA TACOS \$15  
 House made red onion pickle, avocado, black beans, lime, habanero aioli,  
 Your choice of Po' Boy Shrimp, Grilled Shrimp (gf), Grilled Salmon (gf), Crispy Fish  
 or \$12 Veggie Bean and Cheese (gf)

FRIED SHRIMP \$21  
 12 domestic jumbo shrimp, fries, slaw, cocktail sauce

CHAR-GRILLED SHRIMP \$21  
 Skewer of 12 domestic jumbo shrimp, ancho bbq, basmati cilantro rice,  
 seasonal vegetables (gf)

GRILLED SALMON \$24  
 Char-grilled, black olive tapenade, fresh basil aioli,  
 seasonal vegetables, fingerling potatoes (gf)

FISH-N-CHIPS \$16  
 Slaw, tartar sauce

PO' BOY SHRIMP COBB SALAD \$18  
 5 jumbo domestic shrimp, mixed greens, 2 bean salad,  
 bacon, cheddar, tomato, cucumber, avocado, hard boiled egg,  
 champagne vinaigrette or blue cheese dressing

THE CRABCAKES Market Price - in season  
 SINGLE or DOUBLE  
 All Maryland steamed jumbo lump crabmeat, fingerling potatoes,  
 seasonal vegetables, tartar sauce, lemon

SMOKED SPARE RIBS \$22 half / \$39 whole  
 N.C. Heritage HABF pork ribs, I.C.S. bbq sauce, house cut fries, cole slaw (gf)

CHAR-GRILLED RIBEYE \$39  
 16 oz. Choice, HABF local beef, shiitake mushrooms, herb butter,  
 seasonal vegetables, crostini (gf) without crostini

STEAK FRITES \$25  
 8 oz. Coulotte Sirloin Steak, shiitake mushrooms, mixed greens, fries,  
 habanero horseradish aioli, baguette

STEAMED MAINE LOBSTER market price  
 Fries, slaw, drawn butter, lemon, crostini (gf) without crostini

ICT SEAFOOD NOODLE BOWL \$23  
 Shrimp, clams, mussels, calamari, soba noodles,  
 scallions, egg, shiitakes, katsuobushi, broth made from chicken, pork and shrimp

ICT VEGGIE NOODLE BOWL \$16  
 Soba noodles, shiitake, veggies, tofu, egg, miso

## SIDES

CAESAR SALAD \$7 SEASONAL VEGETABLES \$7  
 DINNER SALAD \$7 BAGEL AND SCHMEAR \$3.50  
 HOUSE CUT FRIES \$7 MAC AND CHEESE \$7

\*(gf)= Gluten Free \*We follow FDA guidelines. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*

\* Separate checks are not available \* 18% Gratuity will be added to parties of 6 or more \* WIFI password: smokehouse \*