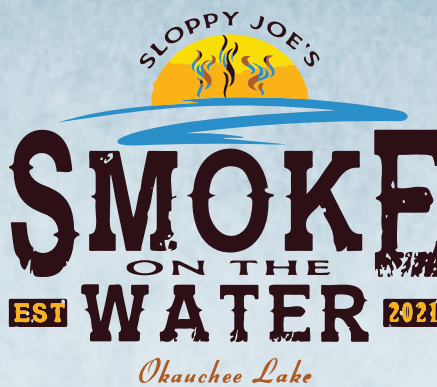


Happily Servicing
Curbside and
To Go Orders



Have a drink on us! Just like and review us on Facebook. Scan here!

Drink value up to \$6. Coupon will be sent in Messenger.

GF Gluten-free item

APPETIZERS

Championship Smoked Wings **GF**

Jumbo smoked wings baked until tender. Paired with your choice of sauce or dry rub. \$14.99

Sauces: Garlic Parmesan, Sweet Thai Chili, BBQ, Spicy Peanut, Honey Sriracha, Secret Weapon (Buffalo base).

Dry Rubs: Cajun, Lemon Pepper, Smokehouse

Cheese Curds

Renard's fresh white cheese curds straight out of Door County, made with our house-made beer batter and served with homemade ranch. \$11.99

Chicken Egg Rolls

Smoked chicken, pepper jack cheese, roasted bell pepper, garlic black bean puree, cilantro, sweet chili sauce. \$11.99

Party Island Shrooms

Fresh, hand-breaded, deep fried mushrooms served with ranch. \$10.99

Armadillo Egg **GF**

Boiled egg, fresh chorizo wrapped in bacon and smoked with horseradish remoulade. \$15.99

Texas Twinkie **GF**

Bacon wrapped, smoked jalapeno poppers stuffed with brisket, cream cheese and pepper jack. POW!!! POW!!! \$13.99

Grilled Avocado Flatbread

Grilled with garlic butter and topped with fresh tomato, fresh avocado, fresh radish, cotija cheese, sriracha mayo and served over mixed greens 14.99

Chicken Tenders

Fresh, never frozen chicken tenders marinated in buttermilk and hand-breaded to order. Fried crispy and served with your choice of dipping sauce (wing sauces) \$11.99

Burnt Ends **GF**

The crown jewel of our house-smoked beef brisket. Tumbled in our homemade BBQ sauce and seared to a perfect crunch! \$14.99

Smoked Chicken Cream Cheese Dip **GF**

Chicken, cream cheese, spinach, roasted peppers, parmesan cheese, herbs, with a Southwest flair. Served with pita wedges \$13.99

Lake Life Pulled Pork Nachos

Tortilla chips, pulled pork, cheese sauce, pico de gallo, cilantro, green onions, roasted corn, cotija cheese, roasted garlic tomatillo drizzle. \$14.99

Sloppy Tots

Lightly golden brown tater tots smothered in our signature Sloppy Joe's beef, covered in our signature cheese sauce and red onions. \$11.99

Load it up! Add pulled pork \$4, brisket \$6

Bang Bang Shrimp

Crispy wok-seared shrimp, tossed in our signature sauce, smoked tomatoes, cilantro. \$14.99

MAC & CHEESE

Mom never made macaroni & cheese like this! Cavatappi pasta and our comforting, signature eight-cheese sauce.

The Smoker

Smoked pork, brisket, chicken, monterey & cheddar cheese, onion haystack, garlic bread. \$15.99

Brisket Mac

Brisket, onion haystack, monterey & cheddar cheese, BBQ sauce, brisket jus, garlic bread. \$14.99

Piggy Mac & Beans

Smoked baked beans, smoked pulled pork, pork jus, BBQ sauce, onion haystack, garlic bread. \$13.99

BBQ Chicken

Smoked chicken, BBQ sauce, onion haystack, garlic bread. \$15.99

Buffalo Mac

Smoked chicken, buffalo sauce, monterey & cheddar cheese, onion haystack, garlic bread. \$15.99

The Standard

House cheese sauce, Monterey & cheddar cheeses, onion haystack, garlic bread. \$13.99

SALADS & SOUPS

Add a protein to your salad: Bacon \$2, Chicken \$4, Pulled Pork \$4, Brisket \$6, Salmon \$12

Choice of dressing: Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, French, Italian, Blue Cheese, Honey Mustard. **GF** All salads are available as gluten-free when requested without croutons or tortilla strips.

House Salad **GF**

Harvest greens, julienne red onion, tomatoes, our signature cheese blend. \$9.99

Chef Salad

Crispy romaine and field greens, topped with hard boiled egg, cucumber, grape tomatoes, radishes, sliced swiss and cheddar cheese, sliced turkey, sliced ham and croutons with your choice of dressing. \$15.99

Caesar Salad

A classic with Parmesan Peppercorn Caesar dressing, croutons, shredded parmesan, cracked black pepper. \$13.99

Add pulled smoked chicken or grilled chicken breast for \$4

Apple Cranberry Salad **GF**

Harvest greens topped with honeycrisp apples, dried cranberries, chevre cheese, slivered almonds, raspberry vinaigrette. \$14.99

Smoked Brisket Salad

Field greens, beef brisket, roasted corn, tomatoes, onions, croutons, black beans, BBQ ranch dressing. \$15.99

Avocado Crunch Salad

Crisp romaine field greens with fresh avocado, grape tomatoes, red onion, shredded cheddar cheese, fresh jalapeño, fried tortilla strips, jalapeño ranch. \$14.99

Caprese Salad **GF**

A traditional plate of fresh mozzarella, heirloom tomato slices, fresh basil, extra virgin olive oil, balsamic glaze. \$14.99

Ice House Bay Summer Breeze Berry Salad **GF**

Mixed field greens, seasonal berries, parmesan cheese, candied pecans, red onion, mandarin oranges, tomatoes, raspberry vinaigrette. \$14.99

Add pulled smoked chicken or grilled chicken breast for \$4

Seasonal Fruit Bowl **GF**

Assorted fruits and berries. \$14.99

Award-Winning Signature French Onion Soup

Gruyère cheese, parmesan cheese, garlic roasted crostini. Bowl \$6.99

Soup of the Day

Cup \$4.00, Bowl \$5.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ask your server for a tour of our all new, state-of-the-art wedding/banquet facility BELOW DECK, now booking for 2023!

SANDWICHES & WRAPS

Served with homemade chips. See 'Sides' section for additional options. Add pretzel bun to any sandwich for \$1. ^{GF} All sandwiches & wraps are available as gluten-free when requested without bread, tortilla, croutons, and substituting grilled chicken in place of fried chicken. Gluten-free buns are also available.

Texas Beef Brisket Sandwich

House-smoked and served on a pretzel bun with choice of BBQ sauce or horseradish cream sauce. \$16.99

Stumpy Bay Grilled Chicken Sandwich

Lettuce, tomato, bacon, mayo. \$13.99

Champion BBQ Pulled Pork Sandwich

House-smoked and served on a pretzel bun. \$13.99

Cajun Crispy Fried Chicken Sandwich

Chicken, pepper jack cheese, bacon, lettuce, tomato, fried onions, our signature sauce. \$14.99

The Norris #1 Steer Tenderloin Steak Sandwich

Inspired by the founder of our school across the street, Charles Norris, 1917. A hand-cut certified USDA choice steer tenderloin, sautéed mushrooms, onions. \$18.99

Chicken Salad

Creamy chicken salad loaded with candied pecans, field greens, celery, red grapes. Served on toasted flatbread or tortilla. \$14.99

Sloppy Joe

Served with choice of cheese. \$11.99

Chicken Caesar Wrap

Romaine, parmesan cheese, grilled chicken, croutons, tortilla. \$14.99

Steak Caesar Wrap

Romaine, parmesan cheese, steer tenderloin steak, croutons, tortilla. \$17.99

Wisconsin Avenue Lettuce Wrap

Turkey, sliced ham, fresh mozzarella, cucumber, tomato, avocado and Chef Jerry's infamous remoulade all wrapped in crispy lettuce. \$14.99

BLT Wrap

Romaine, tomato, our signature cheese blend, bacon, tortilla. \$13.99

Add chicken \$4

Buffalo Chicken Wrap

Mixed greens, smoked chicken, tomatoes, secret weapon sauce, blue cheese, swiss cheese, tortilla. \$14.99

MELTS

Served with homemade chips. See 'Sides' section for additional options

Brisket Melt

Smoked brisket, pepper jack cheese, siracha mayo, caramelized onions, hay stacks, white bread. \$15.99

Smoked Chicken Melt

Smoked chicken, sautéed onions, green verde sauce, cilantro, pepper jack cheese, white bread. \$14.99

Patty Melt

Half pound choice burger patty, rye bread, swiss cheese, sautéed onions. \$14.99

BURGERS

Hand-pattied chuck, strip loin choice burgers made with house-blended seasonings and spices. Served with homemade chips. See 'Sides' section for additional options. Add pretzel bun for \$1. ^{GF} All burgers are available as gluten-free when requested without bun or haystack onion rings. Gluten-free buns are also available.

Bayside Build-A-Burger

Start with the basics and make it your way! \$11.99

Choice of cheese \$.75

Lettuce, tomato, mushroom or onion \$.75/ea
Bacon \$2

Smoked Chicken Mac & Cheese Burger

Smoked chicken, burger patty, macaroni & cheese, haystack onions, secret weapon sauce. \$16.99

Bourbon Bacon Cheddar Burger

Topped with cheddar cheese, applewood bacon, sautéed mushrooms, caramelized onions, our honey bourbon glaze. \$14.99

Okauchee Club Burger

Grill beef patty topped with swiss cheese, smoked bacon, fresh avocado, and a side of spicy aioli. \$14.99

Boursin Mushroom Burger

Beef patty grilled and topped with melted Boursin cheese and sautéed mushrooms. Served with our secret burger sauce. \$14.99

Five Alarm Fire Burger

Blackened with cajun spice, pepper jack cheese, jalapeños, crispy lettuce, tomato, sriracha mayo. \$14.99

MOTHER OF ALL BURGERS

1/2 pound Certified Angus, melted cheddar, house-smoked beef brisket, creamy coleslaw, smoked applewood bacon, topped off with haystack onion rings with bourbon glaze drizzled upon the masterpiece! \$16.99

HOUSE-SMOKED PLATTERS BEST SELLER

Served with your choice of two sides. All platters include cornbread (cornbread is not gluten-free).

Texas Beef Brisket Platter ^{GF}

Double your portion of our mouth-watering smoked brisket w/o the bun! Choice of BBQ sauce or horseradish cream sauce. \$23.99

Champion BBQ Pulled Pork Platter ^{GF}

Dry rubbed succulent pulled pork finished to perfection. Served with BBQ sauce on the side. \$18.99

Smoked Pulled Chicken Platter ^{GF}

Succulent chicken fresh out of our 'Ole Hickory smoker or as we like to call it the "BELLY OF THE BEAST"! Served with BBQ sauce on the side. \$18.99

B.B. King BBQ Ribs Platter ^{GF}

All ribs are smoked with a dry rub and come with our homemade sriracha-cue sauce smothered, light, or on the side. Half Rack \$21.99, Full Rack \$28.99

BBQ Combo Platter ^{GF}

Choose two of our signature house-smoked meats: Beef Brisket, 1/3 rack BBQ ribs, chicken or pulled pork. \$33.99

Add a third meat for \$8

House-Smoked Meat by the Pound ^{GF}

To Go only. Beef Brisket \$22.99/lb.
BBQ Pulled Pork \$15.99/lb.
BBQ Pulled Chicken \$15.99/lb.

SIGNATURE ENTREES

All dinners include choice of soup or salad and your choice of two sides.

Cedar Planked Walleye ^{GF}

Great Lakes walleye, flame roasted on a cedar plank, bacon sage lemon butter. \$24.99

Bourbon Glazed Salmon ^{GF}

Grilled Atlantic salmon, bourbon glaze, smoked tomatoes, candied pecans. \$24.99

Petite Tenderloin Filet

Sautéed onions, mushrooms, chipotle lime butter, haystack onions. Make it gluten-free by removing the haystack onions. \$24.99

Boursin Champagne Chicken

Sautéed mushrooms, onions, garlic, chicken velouté cream sauce. \$24.99

SIDES

Creamy Coleslaw \$2.49 ^{GF}

Fries \$2.99

Tator Tots \$2.99

Sweet Potato Fries \$2.99

Cilantro Lime Rice \$2.99 ^{GF}

Smoked BBQ Pit Beans \$3.49 ^{GF}

Creamy Cucumber Salad \$3.49 ^{GF}

Fresh Sautéed Vegetables \$3.49 ^{GF}

Bourbon Glazed Carrot Pearls \$3.49 ^{GF}

Bacon Braised Brussel Sprouts \$3.49 ^{GF}

Broccoli Au Gratin \$3.49

Maple Bacon Glazed Baby Bakers \$3.49 ^{GF}

Mac & Cheese \$3.49

Side Salad \$3.99 ^{GF}

Fresh Fruit \$4.99 ^{GF}

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