

SANDWICHES & BURGERS with fries

Smokehouse Sandwich 9.50

Choice of brisket, pulled pork or chicken breast (upon availability), toasted bun, pickle slice, coleslaw

Cubano 10.50

Smoked pulled pork, cheddar, pickles, carolina mustard, texas toast

Alaskan Halibut BLT 12.00

Hand battered halibut, applewood bacon, lettuce, tomato, lemon dill tartar sauce, texas toast

Fried Cod Sandwich 11.00

Shredded lettuce, melted cheddar, tartar sauce

Burgers*, All beef burgers 10.50

Armadillo Burger* Armadillo eggs, Cajun ranch, smoky sauce

Blackened Blues Burger* Brisket, bacon, bleu cheese, spicy whiskey sauce

Twin City Burger* Cheddar cheese, lettuce, tomato, pickled red onions

SIDES

French fries, BBQ brisket beans, Vegetables, Coleslaw, Mac n Cheese, Parmesan Shredded Potatoes, Wild Rice, Hush Puppies, Sweet Potato Fries add \$1, Garden or Caesar Salad add \$2, Cup of Soup or Chili add \$2

ADD-ON to any entree, smokehouse item, salad, taco or sandwich

Shrimp 7.00, Crab Legs 11.00, Cup of Soup or Side Salad 3.00

Brisket 5.00, Pork 4.00, Chicken Breast 4.00, 1/2 Rack Ribs 11.00

TAKE OUT SPECIALS

Smokehouse

Please allow a 2 day notice for any smokehouse orders 5 pounds and over. All meat comes with 4 oz. of your choice of sauce. Additional sauces can be purchased for \$2/4oz. or by the bottle for \$7.50

Pulled Pork.....\$12.00/pound

Brisket.....\$ 16.00/pound

Sliced Chicken Breast.....\$13.00/pound

Ribs\$20.00/rack



Sauce Choices

Kansas City Sweet, Smoky Smoky, Spicy Whiskey, Carolina Mustard

S S by the P N \$6, ON \$32 2- ON \$60

Barbecue Brisket Beans
Steamed Broccoli
Coleslaw
Mac 'n' Cheese
Parmesan Shredded Potatoes

BREAD

Large buns \$1/each
Texas Toast \$1/each
Cornbread Muffins \$4.50

Fish Packs

With large box of fries, large coleslaw and cornbread muffins

10 or 15 piece

Haddock 32.00/42.00 Cod 37.00/49.00

Halibut 47.00/62.00

Seaside Pack 31.00 4 pieces haddock 4 orders popcorn shrimp

NORTH AND SOUTH SEAFOOD & SMOKEHOUSE DAILY SPECIALS

MONDAY-Buy One Pound of Snow Crab Legs get 1/2 Pound Free & 1/2 off bottles of selected wine

TUESDAY- 2 Pounds Snow Crab Legs \$31.50, Add on 1/2 Pound of Crab Legs or 10 shrimp for \$7 & 2 for 1 Margaritas

WEDNESDAY- Buy 2 PC Cod Fish Fry Get One Free & \$3 Pints Wisconsin Tap Beers

THURSDAY- Shrimpalicious, 20 shrimp, 2 sides, \$18.00 & \$5 Martinis

FRIDAY- All You Can Eat Haddock Fish Fry \$15/per person-dine in only

SATURDAY-Smoked Prime Rib, starts at 5pm \$20/\$24.50 & \$4 Rail Old Fashions

SUNDAY-Beer Can Chicken Dinner, smoked, bbq rubbed, family style w/ 2 sides, ready at 4pm \$23.50 & Happy Hour Pricing ALL DAY also, selected Kid's meals \$3.99

Call-ahead seating available.

6604 Mineral Point Rd.
608-829-0093
www.eatnorthandsouth.com

SHAREABLES & SMALL PLATES

Cornbread Muffins 4.50

Cheese Curds 8.00

Hand-battered to order, cajun ranch

North and South Sliders 10.00

Three sliders, choice of pulled pork or brisket (upon availability), coleslaw, pickle slice

Armadillo Eggs 8.50

Jalapeno halves filled with cheddar, cream cheese, green onions, wrapped in bacon & smoked, cajun ranch.

Fried Pickles 7.00

Hand-battered pickle chips to order, cajun ranch

Smokehouse Nachos with Chicken Pulled Pork or Brisket 8.50
Combo of Two 11.00

House made cheese sauce, fresh jalapeños, pico de gallo, chipotle sour cream

Shrimpin' 8.50

Choice: battered, Malibu coconut, firecracker or cocktail

Crabcakes 11.50

Lump crab, red peppers, bread crumbs, spices, tartar, cocktail

SMOKEHOUSE & COMBOS

RIBS 15.50/23.00

Kansas City sweet baby backs basted with kc sweet barbecue sauce

Tennessee spare ribs with dry rub

SMOKED MEATS

Memphis Pulled Pork over texas toast 13.00

Texas Brisket over texas toast 18.00

Carolina Chicken Breast over texas toast 13.50

Alaskan Sockeye Salmon with garlic butter 18.50

COMBOS

Houston brisket, chicken breast & Tennessee ribs 25.50

Nashville brisket & Tennessee ribs 21.50

Austin Kansas City ribs, brisket & pulled pork 25.50

Galveston brisket & coconut shrimp 18.50

Yazoo Kansas City ribs & grilled shrimp 20.00

Birmingham pulled pork & cornmeal-fried catfish 16.00

Athens pulled pork & chicken breast 13.50

Cape Hatteras pulled pork, hand battered cod & hand battered haddock 15.50

MAINS

Choice of two sides **Mad Town Fish Fry**, Hand-battered, tartar

Haddock 11.50

Cod 13.50

Perch 15.50

Alaskan Halibut 18.50

Taste of 3, cod, haddock & perch 15.00

Sconnie Meatloaf 14.00

Slow-smoked with Wisconsin cheddar, mozzarella, garlic, onion spices & tomato gravy drizzle

The Bangor 14.50

Hand-battered shrimp & hand-battered haddock

The Anchorage 22.00

Alaskan snow crab legs. ADD ON 5 SHRIMP FOR \$5

The Boise* 18.50

Baked salmon crusted with shredded potatoes, lemon garlic cream sauce

Camden Firecracker Chicken 14.00

Bread crumbs, drizzled with a sweet and spicy sauce

The Denali* 18.50

Cedar plank-baked salmon, avocado-orange salsa

New York Strip* 25.00

12 ounces, garlic butter. Add crab legs 34.00

The Lafitte 16.00

Cornmeal fried catfish, cajun shrimp, applewood smoked bacon, sweet vermouth cream sauce

The Tampa 16.50

Tilapia baked with a crab stuffing and parmesan crust, garlic cream sauce

New Orleans Cajun Jambalaya 17.50

Smoked chicken, Andouille sausage, shrimp, white rice, cajun tomato broth

The Little Rock 16.00

Cornmeal-fried catfish, tartar

Shrimp 13.50 Choose two 14.00 Choose three 17.50

Grilled Brushed with garlic butter

Scampi-Butter, garlic, chardonnay, lemon

Firecracker-Bread crumbs drizzled with a sweet and spicy sauce

Hand-Battered-Battered to order

Malibu Coconut-Malibu rum, crunchy coconut

TACOS

Three flour tortillas (corn on request) with tortilla chips

Ahi Tacos* 13.00

Seared rare tuna seasoned with ginger and spices, jalapeño vinegar slaw, avocado orange salsa, wasabi-cucumber dressing

Firecracker Tacos 11.00

Firecracker shrimp or firecracker chicken, cajun ranch, leaf lettuce, pico de gallo

Smokehouse Tacos 11.00

Choice of brisket, pulled pork or chicken breast (upon availability), jalapeño vinegar slaw, corn and red pepper salsa, chipotle sour cream

Alaskan Halibut Tacos 15.50

Hand-battered Alaskan halibut, chipotle sour cream, jalapeño vinegar slaw, pico de gallo, pickled red onions

SOUPS

Cup 4.50 / Bowl 7.75

New England Clam Chowder

Smokehouse Chili

Chicken & Sausage Gumbo

SALADS

Ahi Tuna Salad* 13.00

Seared rare with ginger and spices, mixed greens, cabbage, carrots, cucumbers, sesame seeds, cucumber-wasabi dressing

Honey Lemon Grilled Shrimp Salad 12.00

Brushed with honey lemon vinaigrette, mixed greens, toasted almonds, dried cranberries, mandarin oranges, honey lemon vinaigrette dressing

Smoky Smoky Chicken Salad 11.50

Smoked chicken breast, mixed greens, cucumbers, tomatoes, red onion, corn, red pepper salsa, cheddar, cajun ranch dressing, smoky smoky sauce, crispy tortilla chips

Smokehouse Brisket Salad 13.50

Smoked brisket, romaine tomatoes, red onion, bleu cheese, balsamic vinaigrette

*Consuming raw or undercooked, meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We cook our burgers to medium well unless asked otherwise