

N  **RTH**

AND

S  **OUTH**

SEAFOOD & SMOKEHOUSE

SHAREABLES & SMALL PLATES

Cheese Curds 8.00

Wisconsin cheddar, hand-battered to order, cajun ranch

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

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

Smoked Hot Wings 12.00

One dozen tossed in Frank's Red Hot Sauce or Spicy Whiskey barbecue sauce, celery, cajun ranch

Armadillo Eggs 8.50

Jalapeño 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

Cornbread Muffins w/butter 4.50

Crabcakes 12.00

Lump crab, bread crumbs, spices, tartar, cocktail

Shrimpin' 8.50

Choice of Malibu Coconut, Firecracker, Hand Battered or Cocktail

Hot Mess 12.50

Smoked wings, popcorn shrimp, Frank's Red Hot Sauce, bleu cheese crumbles, celery, fries

SMOKEHOUSE ITEMS & COMBOS Choice of two sides

We take great pride in our smoking process and its authenticity. Due to the slow smoking, some items may be of limited availability. Please check the smokehouse board for availability of item.

RIBS

Kansas City Back Ribs brown sugar rubbed & basted with Kansas City Sweet barbecue sauce. 1/2 or full rack. **16.00/24.00**

Tennessee Spare Ribs dry rubbed with spices & a little brown sugar. 1/2 or full slab. **16.00/24.00**

SMOKED MEATS

Texas Brisket over Texas toast **18.00**

Memphis Pulled Pork over Texas toast **13.00**

Carolina Chicken Breast over Texas toast **14.00**

Hot Link Platter Texas style w/ Carolina honey mustard **14.00**

North and South Burnt Ends 17.00

ADD TO ANY ENTREE, SMOKEHOUSE ITEM OR COMBO

Brisket \$5

Pulled Pork \$4

Chicken Breast \$4

1/2 Rack Kansas City Ribs \$11.50

1/2 Rack Tennessee Ribs \$11.50

COMBINATIONS

Texarkana hot link & pulled pork 14.50

Galveston brisket, chicken breast & Tennessee ribs 18.50

Yazoo Kansas City ribs & pulled pork 20.00

Birmingham pulled pork & pulled pork 16.00

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



**SAUCES AVAILABLE FOR
PURCHASE
GREAT FOR HOME & GIFTS**

MAINS *Choice of two sides*

Mad Town Fish Fry, *Hand-battered, tartar*

Haddock **12.50**

Cod **13.50**

Perch **15.50**

Taste of 3, cod, haddock & perch **15.00**

The Denali* **18.50**

Cedar plank-baked salmon, avocado-orange salsa

The Tampa **16.50**

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

The Boise* **19.00**

Baked salmon crusted with shredded potatoes, lemon-garlic cream sauce

The Anchorage **23.00**

Alaskan snow crab legs, ADD 5 SHRIMP FOR \$5

The Bangor **14.50**

Hand-battered shrimp & hand-battered haddock

New Orleans Cajun Jambalaya **17.50**

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

Camden Firecracker Chicken **14.00**

Bread crumbs, drizzled with a sweet and spicy sauce

The Little Rock **16.50**

Cornmeal-fried catfish, tartar

New York Strip* **26.00**

12 ounces, garlic butter. Add crab legs 35.00

Beloit Broasted Chicken **10.00/13.50** *Sub all white meat add \$2*

2 or 4 piece, golden pressure fried; crispy on the outside, tender and juicy on the inside

SHRIMP

Choose one **13.50** Choose two **14.00** Choose three **18.00**

Grilled, Brushed with garlic butter

Firecracker, Bread crumbs drizzled with a sweet and spicy sauce

Scampi, Butter, garlic, chardonnay, lemon

Hand-Battered, Battered to order

Malibu Coconut, Malibu rum, crunchy coconut

Sides

French Fries, Smokehouse Beans, Steamed Vegetables w/ garlic butter, Creamy Coleslaw, Baked Potato, Mac 'n Cheese, Wild Rice, Potato Cakes, Hush Puppies, Corn Muffins, Sweet Potato Fries add \$1, Garden Salad add \$2, Caesar Salad add \$2, Cup of Soup or Chili add \$2

Dressings

Ranch, Bleu Cheese, French, Balsamic Vinaigrette, Cusabi, Caesar, Honey Lemon Vinaigrette

Add-Ons to any Entree, Smokehouse Item, Combo, Salad, Taco or Sandwich

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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

Smoked Chicken Caesar 12.00

Smoked chicken breast, romaine, parmesan, croutons, caesar dressing

Honey Lemon Grilled Shrimp Salad 12.00

Grilled shrimp, 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, cheddar, corn & red pepper salsa, cajun ranch dressing, smoky smoky barbecue sauce, crispy tortilla chips

Smokehouse Brisket Salad 13.50

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

TACOS Three flour tortillas (corn on request) with tortilla chips & housemade salsa

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, 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

Fish Tacos 11.00

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

SANDWICHES & BURGERS with fries

Smokehouse Sandwich 9.50

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

Brisket Grilled Cheese 10.50

Brisket, house cheese sauce, Texas toast

Fried Cod Sandwich 11.00

Shredded lettuce, melted cheddar, toasted bun, tartar

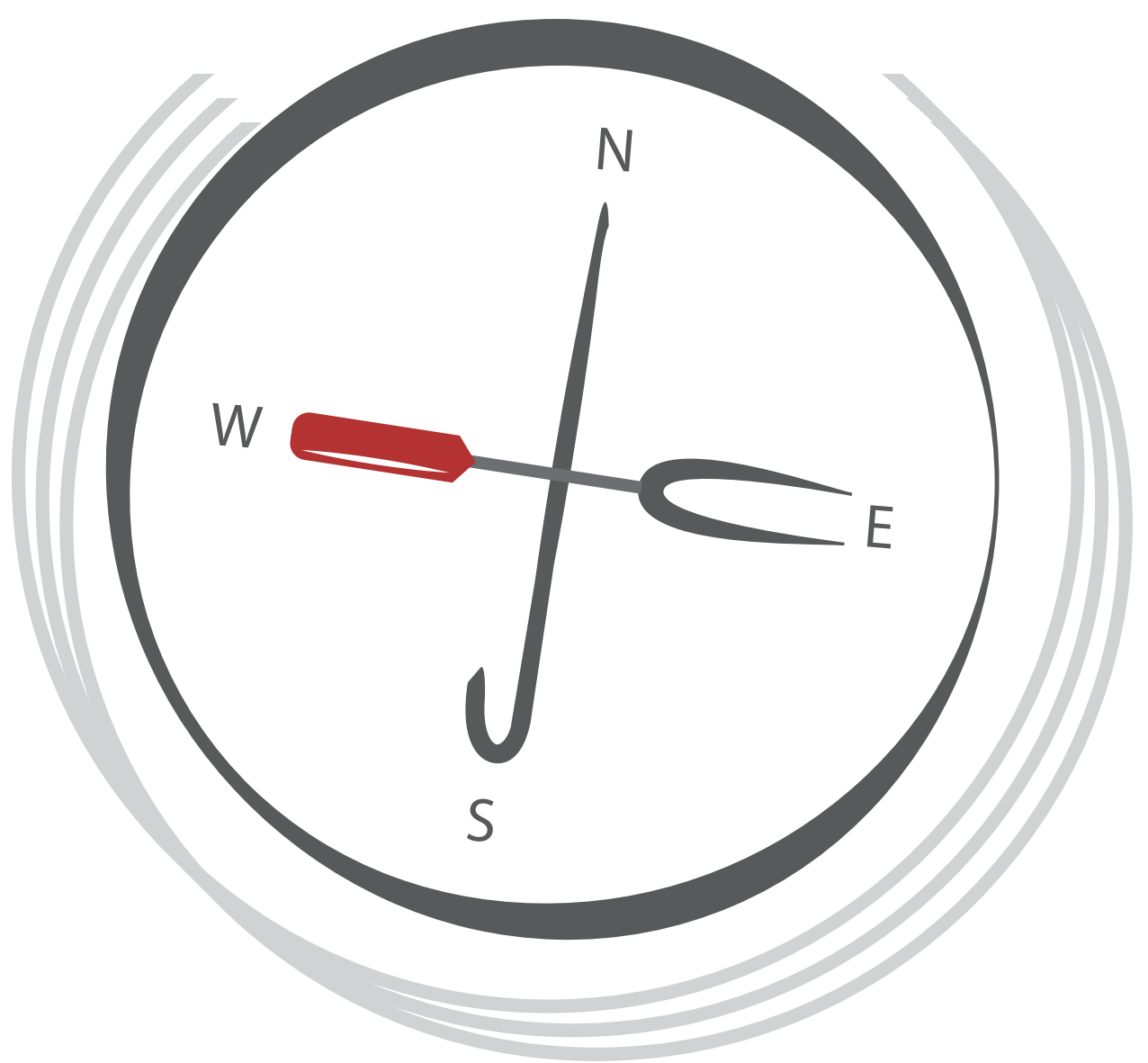
Blackened Blues Burger* 10.50

All beef burger, brisket, bacon, bleu cheese, spicy whiskey barbecue sauce, toasted bun

Twin City Burger* 10.50

All beef burger, double patty, cheddar, lettuce, tomato, pickled red onions, toasted bun

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



DAILY SPECIALS

TUESDAY

Two Pound Tuesday Two pounds of Snow Crab Legs with 2 sides \$33.50. Add on any 10 shrimp or 1/2 pound of snow crab legs for \$7. 2 for 1 Classic Margaritas.

WEDNESDAY

Wednesday Winner Winner Rib & Chicken Dinner Buy 1/2 Rack Tennessee or Kansas City Ribs Entree, get 2 pieces of Broasted Chicken for \$2.50.

BOGO Wednesday Buy one Cod Fish Fry Dinner (2 pieces), get one free. With 2 side items. \$3 Pints of Beer.

THURSDAY

Shrimptastic Thursday 20 Shrimp, choice of two with 2 side items, \$19.00. \$5 House Martinis.

FRIDAY

Fish Fry Friday All you can eat Haddock Fish Fry with 2 side items, soup or salad and a corn muffin. DINE IN ONLY. \$16.50.

SATURDAY

Smokin Saturday Smoked Prime Rib, slow-smoked, herb crusted, served with au jus. With 2 side items. Ready at 5 p.m. 24 oz., 16 oz. or 10 oz. \$39.00/\$24.50/\$20.00. \$4 Rail Old Fashioneds.

SUNDAY

Sunday DINE IN Chicken Dinner Slow smoked beer can style and BBQ rubbed. Family style, Serves 2-3 people, with two large side items. \$23.50. Ready at 4 p.m. Add on second chicken for \$16.00 (Dine in only).

Sunday TAKE OUT Chicken Dinner 10 Piece Broasted Chicken Dinner with fries, coleslaw and mini cornbread muffins \$22.00 (Take out only).

Happy Hour prices all day.

DESSERTS

Ask your Server for today's selection

BEVERAGES

The Sober Mule 4.25

Ginger beer, strawberry, orange juice

Freshly Made Strawberry Lemonade 2.75

Barritt's Ginger Beer 3.50

Pepsi Products 2.75

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Diet Mist Twist, Mug Root Beer, Tropicana Lemonade.

Fresh Brewed Iced Tea 2.75

Hot Tea 2.50

Herbal or Black.

Coffee 2.50

Regular or Decaf.

Free refills on soda, iced tea and coffee.

ABOUT NORTH AND SOUTH

A note from Keith (North) and Erin (South) Stoesz about what makes us....us.

We have lived in various parts of this country, including Alaska, Texas, Minnesota & Wisconsin. This inspired us to create a true Americana restaurant that blends authentic, wood-fired barbecue and freshly prepared seafood for a unique twist on Surf N Turf. Our flagship restaurant is located on the West Side of Madison. We joined a group of longtime DeForest residents and JD & Taryn Duncan, owners & operators of the DeForest location. We are excited to bring North and South Seafood & Smokehouse to the East Side, sharing our passion for friendly-down home service, craft cocktails, seafood & smoked meats. Hey Y'all.

Royal Smoque LLC, North and South
Seafood & Smokehouse-DeForest



www.eatnorthandsouth.com