

Sides

	1/2 pint	Pint	Quart
Coleslaw: Sweet or Tangy	\$2.5	\$5	\$9
Cream of Corn	\$3.5	\$7	\$11
Potato Salad	\$2.5	\$5	\$9
Bleu Cheese Grits	\$3.5	\$7	\$11
Collard Greens	\$3.5	\$7	\$11
Baked Beans	\$2.5	\$5	\$9
Wild Rice Salad	\$3.5	\$7	\$11
Grilled Asparagus		\$3.5	
Creamed Spinach	\$3.5	\$7	\$11
Skillet Baked Cornbread	\$3.50/4 pieces		
Grilled Corn on the Cob		\$3	
Sweet Potato Fries		\$3.5	
French Fries		\$3.5	
Glazed Carrots		\$3.5	
Hush Puppies		\$3.5	
Fried Pickles		\$4	
Deviled Eggs		\$4	

By The Pound

Brisket...\$17	Salmon...\$15
Pulled Pork...\$15	Albacore...\$17
Beef Short Rib...\$17	Sausage...\$13
Smoked Ham...\$14	
Smoked Chicken...Whole \$13/Half \$8	
Baby Back...Full slab \$20/ Half slab \$15	

Beverages

Soda
Iced Tea
Lemonade
Boutique Wines & Micro Brews

Other Things

Lena's Famous Fried Pickles...\$4

BBQ Chicken Nachos...\$8

Tortilla chips covered with smoked chicken, bbq sauce, melted aged cheddar. Garnished with chili cream, guacamole and smoked tomato salsa.

Smoked Buffalo Wings...\$8

Wild Mushroom Stew...\$7

Served on a bed of Maytag Bleu Cheese Grits.

Smothered Steak Fries...\$7

Melted cheddar & bleu cheese topped w/ bacon, green onion & spicy wing sauce.

Buffalo Sloppy Joe's... \$13

Fresh ground buffalo simmered in a beer infused sloppy joe sauce. Topped with fried sage and pickled onions.



"Where The Fork Meets The Pork"

Lunch & Dinner

Tuesday - Sunday

11:30AM - 10:00ish

Dine In

Take Out

Catering

Beachwood

BBQ

Good Food!

Good Beer!

Good Times!

(562) 493-4500

131 Main St.

Seal Beach, CA 90740

(562) 436-4020

210 E. 3rd St.

Long Beach, CA 90802

www.beachwoodbbq.com

Salads

Salads served with corn bread

Field Greens Salad, goat cheese, pea tendrils, red onion, applewood smoked bacon, and asparagus.

Tossed in watermelon vinaigrette.

Full \$10/ Half \$7

Fried Green Tomato Salad, house smoked mozzarella, fried green heirloom tomatoes, basil and arugula with tangy Tabasco vinaigrette

Full \$12/ Half \$8

Butter Lettuce Salad, rosemary blue cheese dressing, candied pecans, smoked pears and roasted peppers

Full \$10/ Half \$7

Barbecue Chicken Salad, smoked chicken breast tossed with mixed greens, grilled corn, red onions, tortilla strips, cheddar, jicama and cilantro, with smoked chili buttermilk dressing

Full \$13/ Half \$9

Cobb Salad, smoked ham, turkey, applewood smoked bacon, swiss cheese, bleu cheese, hard boiled eggs, and avocado mixed with romaine lettuce

Full \$13/ Half \$9

Steak Salad, Cold smoked Flat Iron, red onion, bleu cheese, teardrop tomatoes, spicy croutons, & dried cherries. Petrus Aged Pale Vinaigrette

Full \$15/ Half \$10

Smoked

All items served with choice of 2 sides and corn bread

Ribs

(dry rubbed & slow smoked with applewood, pecan & oak)

Baby Back... Full slab \$25/ Half slab \$17

Meats

(dry rubbed & slow smoked with applewood, pecan & oak)

Beef Short Rib...\$17

Brisket...\$17

Pulled Pork...\$16

Smoked Chicken...\$14

Sausage...\$13

Smoked Ham...\$14

Fish

(cold smoked with oak and finished on the grill)

Salmon...\$17

Albacore...\$18

Combo

Choose any 2 from above...\$17

Choose any 3 from above...\$19

add \$2 for ribs

add \$2 for Fish

Sandwiches

Served with choice of 1 side

Brisket...\$11

Slow smoked and served on a toasted potato roll with sweet and spicy

BBQ sauce

Pulled Pork...\$11

North Carolina style, dipped in our red wine vinegar BBQ sauce & served on a pretzel bun topped with coleslaw

Pulled Chicken...\$9

North Carolina style, dipped in our red wine vinegar BBQ sauce & served on a pretzel bun topped with coleslaw

Smoked Albacore...\$13

Cold smoked albacore, seared rare w/ mango-onion marmalade

Spicy Sausage... \$9

Served on a pretzel bun with roasted peppers and onions

Smokehouse Burger... \$12

1/2 pound ground smoked brisket and sirloin steak mixed with caramelized onions and herbs. Served on artesian bun with traditional garnishes.

Smoked Ham...\$11

Beer and coffee glazed smoked ham.

Served on an onion bun with smoked onions, Brie cheese & arugula

Fried Green Tomato... \$9

Smoked fresh mozzarella, basil, mixed field greens, balsamic and tabasco vinaigrette served on a potato roll.