

RUDDELL'S SMOKEHOUSE

IN THE DELI CASE

Smoked Salmon	\$19.00 lb.
Smoked Albacore*	\$19.00 lb.
Smoked Chicken	\$8.50 each
Smoked Pork Loin	\$10.00 lb.
Smoked Oysters	\$2.00 each \$24 dozen

SALADS

Fresh spring mix, tomatoes, black olives, celery, chopped apples, green onions, and shredded carrots.

Tossed Green	\$7.00
Add Albacore or Salmon	\$11.50
Add Chicken	\$10.50

TACOS

Tacos include all the fixings and are served on a hot flour tortilla. Five great options:

Smoked Pork Loin	\$4.50
Smoked Chicken	\$4.50
Smoked Albacore	\$5.25
Smoked Salmon	\$5.25
Veggie Taco	\$3.50

SANDWICHES

Served on a fresh baked roll, and come with spicy mustard, mayonnaise, sliced tomatoes and fresh salad greens.

Smoked Pork Loin	\$9.50
Smoked Chicken	\$9.50
The Ultimate Tuna	\$10.50
Smoked Salmon	\$10.50
Veggie	\$7.00

BEVERAGES

Bottled water and soft drinks	\$1.25 plus tax
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*Available in season. All prices subject to change due to seasonal availability.



Open 7 days a week

11:00am – 6:00pm



You'll find savory satisfaction every day on the beach in Cayucos.

That's where owner and chef "Smoker" Jim Ruddell uses gourmet ingredients and only the freshest meat, fish and poultry to create his smoked-to-perfection deliciousness.

His masterful technique and unique blend of flavors add up to food that consistently gratifies visitors, locals, and critics alike.



101 D Street • Cayucos

(805) 995-5028

www.smokerjim.com