

APPETIZERS

STOTTLEMYER'S FAMOUS CORNBREAD- \$8.99
4 pieces of our homemade cornbread served with butter

BACON-WRAPPED JALAPENOS- \$12.99
Served with a Buffalo cream cheese filling

CRAB RANGOONS- \$10.99
Homemade Rangoons stuffed with a creamy crab filling and served with sweet Thai chili sauce

SMOKEHOUSE MEATBALLS - \$12.99
Made from a blend of beef, veal, and pork and topped with Romano and Fontina cheese

BBQ NACHOS- \$14.99
Housemade chips topped with baked beans, cheddar cheese sauce, diced tomatoes, pickled jalapeños, and coleslaw. Choice of pulled pork or smoked chicken topped with our signature sweet or spicy BBQ sauce. Substitute brisket for \$2.

CHEESE NACHOS- \$9.99
Housemade chips topped with cheddar cheese sauce, diced tomatoes, and green onions

CHICKEN WINGS- 6 for \$13.99 - 12 for \$22.99
Choice of smoked, naked, or breaded wings tossed with Buffalo sauce, Korean BBQ sauce, Nashville Hot sauce, Hot Honey, or our Homemade BBQ sauce (Sweet or Spicy)

LOADED FRENCH FRIES- \$11.99
Crispy fries topped with cheddar cheese sauce, diced bacon, and green onions

CHILI CHEESE FRIES- \$14.99
Housemade brisket chili on a bed of crispy fries topped with shredded cheddar cheese, sour cream, and green onions

COMFORT FRIES- \$6.99
Crispy fries topped with our housemade brown gravy

MOZZARELLA STICKS- \$10.99
Mozzarella cheese fried, served with marinara dipping sauce

FRIED OKRA- \$10.99
Okra fried and served with ranch dipping sauce

SHRIMP BITES- \$11.99
White shrimp pieces fried and served with chipotle mayo dipping sauce

SMOKED FISH DIP- \$14.99
White fish mixed with cream cheese and a touch of spice. Served with veggies and saltine crackers



SANDWICHES

*Served with coleslaw or potato salad and housemade chips.
Substitute French Fries \$2*

PULLED PORK- \$15.99
Topped with our signature sweet or spicy BBQ & coleslaw. Served on a brioche bun

SLICED BRISKET- \$17.99
Topped with our signature sweet or spicy BBQ sauce, cheddar cheese, and fried onion rings. Served on a brioche bun

GROUPEL- \$20.99
Fried, blackened, or grilled with a side of tartar sauce. Topped with lettuce, tomato, onion, & pickle. Served on a brioche bun

FAMOUS FRIED CHICKEN- \$15.99
Served with lettuce, tomato, onion, & pickles on a brioche bun. Served Nashville style, hot honey, or naked

FRENCH DIP- \$18.99
Shaved prime rib served with mushrooms, sauteed onions, and topped with Swiss cheese. Served on a toasted hoagie with au jus sauce

BURGER- \$14.99
Angus beef served with lettuce, tomato, onion, and pickle on a toasted brioche bun. Add American, provolone, swiss, cheddar, pepperjack, bacon, pickled jalapenos, mushrooms, or sauteed onions \$1 each

SHRIMP PO'BOY- \$16.99
Lightly breaded shrimp pieces fried golden brown. Served on a toasted hoagie roll with sliced tomato, shredded lettuce, and chipotle mayo

CHICKEN PHILLY- \$15.99
Pulled smoked chicken, sauteed mushrooms, and onions topped with provolone cheese. Served on a toasted hoagie bun

SALADS & SOUPS

*ADD CHICKEN BREAST \$6, BRISKET \$8,
GROUPEL \$10, SHRIMP BITES \$6*

STEVE'S GARDEN SALAD- Large \$11.99 - Small \$7.99
Mixed greens, grape tomatoes, cucumber, red onion, red pepper, croutons, and cheddar cheese

STOTT'S COBB SALAD- \$17.99
Pulled smoked chicken, diced bacon, cucumber, grape tomato, kalamata olive, red onion, roasted corn, sliced pepperoncini, and gorgonzola on a bed of mixed greens

GREEK SALAD - Large \$13.99 ~ Small \$9.99
Romaine, tomato, cucumber, onion, kalamata olives, pepperoncini, and feta cheese

CAESAR SALAD- Large \$11.99 - Small \$7.99
Chopped romaine tossed in a creamy Caesar dressing topped with croutons and grated parmesan

NEW ENGLAND CLAM CHOWDER- \$11.99
Made daily by our chef with bacon, celery, garlic, parsley, chopped Quahog clams, and diced potato in a creamy base. Served in a 16 oz mug with our famous cornbread

SMOKED BRISKET CHILI- \$12.99
Made daily by our chef with onion, celery, red pepper, kidney beans, chipotle pepper, and special house seasoning in a tomato base. Served in a 16 oz mug with our famous cornbread

DRESSINGS:

Ranch, Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Roasted Tomato Vinaigrette, Honey Mustard

AUTHENTIC BBQ

Seasoned in our secret rub and slow-smoked with hard pecan wood. Served with our signature sweet or spicy BBQ sauce and choice of two sides

BEEF BRISKET- 8 oz \$24.99 - 12 oz \$33.99

Slow cooked overnight and sliced to order

BABY BACK RIBS- Half rack \$22.99 - Full rack \$34.99

Smoked hot and fast daily

SMOKIN' PULLED PORK- \$20.99

Slow smoked pork shredded and seasoned with our house rub

SMOKED CHICKEN- Half \$18.99 - Breast and Wing \$15.99

Dark Thigh and Leg \$15.99

Tender, smoked chicken that falls off the bone

EAST ROAD SAMPLER- \$32.99

Half rack of baby back ribs, 6oz of sliced brisket, and choice of light or dark smoked chicken

MINI SAMPLER- \$25.99

Quarter rack of baby back ribs, 4oz sliced brisket, and choice of light or dark smoked chicken

CORNBREAD SMOKESTACK- \$20.99

Our famous cornbread toasted with butter and topped with your choice of smoked chicken, pulled pork, or brisket for \$2, and coleslaw. Topped with your choice of our signature sweet or spicy BBQ sauce.

MAC ATTACK- \$14.99

A bowl of our housemade mac & cheese topped with cheese sauce, onion rings, and our signature sweet or spicy BBQ sauce. Your choice of chicken, pork, or sauteed broccoli. Substitute brisket for \$2

SIDES

PINEAPPLE COLESLAW, SOUTHERN POTATO SALAD, FRENCH FRIES, ONION RINGS, BAKED BEANS, MAC & CHEESE, MASHED POTATOES & GRAVY, COLLARD GREENS, BLACK BEANS, JASMINE RICE, BROCCOLI, FRIED OKRA, SIDE SALAD (+\$2)



FISH

Served with your choice of two sides

DAILY FISH SPECIAL- \$MP

Ask your server what the chef has prepared for you today

FRIED HADDOCK- \$20.99

North Atlantic Haddock fillet lightly dusted with cornmeal and served with lemon and tartar sauce

FRIED SHRIMP- \$16.99

Lightly breaded white shrimp fried golden brown and served with chipotle mayo

KIDS

12 and under, served with choice of side and soda

MAC AND CHEESE- \$8.99

PULLED PORK SANDWICH- \$9.99

8" CHEESE OR PEPPERONI PIZZA- \$8.99

CHICKEN TENDERS- \$11.99

DESSERTS

PEANUT BUTTER PIE ~ \$8.99

KEY LIME PIE ~ \$8.99

ABOUT THE SMOKEHOUSE

At Stottlemeyer's, we honor and celebrate our "Old Florida" roots. From the classic, pecan-smoked southern BBQ to the traditional Chickee Hut structure, we welcome you to a local Southwest Florida experience.

The Chickee Hut above you is a style of construction that originated with the Calusa Peoples, who inhabited the Southwest coast of Florida from Cedar Key to the Everglades. The huts reflect the deep local knowledge of the Calusa and the Seminole, who adapted the Chickee style: typically constructed of logs cut from cypress trees and covered with native palm leaves, they are built to withstand hurricane-force winds. "Chickee" is the word the Seminole use for "house."

Our Chickee was built in 2009, and owners Steve and Terry Stottlemeyer expanded the hut to house Stottlemeyer's Smokehouse in 2015: a one-of-a-kind, family-friendly restaurant with incredible food and free live music from Southwest Florida's most talented musicians. Steve Stottlemeyer's family moved to Sarasota in 1950, settling on Siesta Key, and his father acquired the property where the Smokehouse stands in 1955, when much of Fruitville Road was dirt, frequently underwater. Steve and his wife Terry built the adjoining Fruitville Texaco in 1995, where hundreds of working people come daily to eat a home-cooked breakfast and lunch.

Barbecue, smoked using only pecan wood, is the Smokehouse specialty. And we invite you to try our award-winning fried chicken, our oven-fired pizza, our fresh fish, or our perfectly stacked sandwiches. It's our mission to make your visit to Stottlemeyer's one you will remember. Tell your friends and neighbors, "Come on down to Stottlemeyer's Smokehouse!"

- Steve and Terry Stottlemeyer

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20% gratuity may be added to parties of 8 or more and to tabs left open at the bar.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.