

BAYBORO BBQ

BBQ Smoked with Bourbon Barrel Staves

Our BBQ is slow-smoked to perfection using reclaimed bourbon barrel staves that were once used to age rich, flavorful beers. The staves impart a unique, smoky sweetness with subtle hints of oak and vanilla, creating a deep, layered flavor profile that enhances the natural tenderness of our meats. The combination of bourbon and beer-aging wood gives every bite a one-of-a-kind, bold character that you won't find anywhere else.

PULLED PORK SAMMIE \$13.5

topped with pickles, pickled red onions, barbeque sauce, served with baked beans & mac salad.
substitute: coleslaw, fries \$2 or tater tots \$2.

PULLED PORK NACHOS \$13.5

crispy tortilla chips topped with pulled pork, chili, queso, pico de gallo, sour cream & a drizzle of barbeque sauce.

Pork Belly Burnt Ends \$13.50

tender, smoky, melt-in-your-mouth bites of pork belly, caramelized in a barbeque glaze, served with baked beans & mac salad. substitute: coleslaw, fries \$2 or tater tots \$2.

LIGHTER BITES

CAESAR \$10.5

romaine tossed with a creamy dressing, parmesan & topped with croutons. add on: grilled chicken \$2.

COBB \$12.5

romaine topped with grilled chicken, cherry tomatoes, bacon, eggs, blue cheese crumbles & green onions.
your choice of *housemade ranch or blue cheese*
(served on the side).

BURRITO BOWL \$13.5

barbeque chicken served with cilantro lime rice, romaine, housemade pico de gallo, black beans, corn & topped with a drizzle of barbeque sauce.

The Bayboro Eats

SHAREABLE PLATES

HUMMUS PLATE \$10.5

housemade hummus topped with paprika & parsley. served with pita bread, peppers, carrots & celery.

MOZZARELLA STICKS \$8.5

deep-fried until crispy on the outside & melted gooey cheese on the inside.

COCONUT SHRIMP \$10.5

fresh shrimp, golden brown & served with sweet chili dipping sauce.

BRATWURST PLATE \$10.5

2 grilled German bratwursts served over sauerkraut & topped with spicy mustard.

CHIPS N DIPS \$8.5

crispy tortilla chips served with housemade pico de gallo & queso.

ST PETE STREET CORN \$5.00

Grilled to perfection and slathered with creamy, tangy mayo, spicy chili powder, and a sprinkle of fresh cotija cheese, our St Pete Street Corn brings a burst of bold flavors in every bite. Finished with a squeeze of lime for the perfect balance of smoky, savory, and zesty goodness.

SPICY CAULIFLOWER BITES \$9.5

battered, fried & tossed in your choice of gator sauce or buffalo sauce. served with housemade ranch or blue cheese.

JALAPENO HUSHPUPPIES \$10.5

housemade & served with spicy ranch & hot honey dipping sauce.

BUFFALO CHICKEN DIP \$9.5

topped with blue cheese crumbles, green onions & served with crispy tortilla chips.

GERMAN PRETZELS \$9.5

3 German pretzels served with beer cheese dipping sauce.

THE CURE \$10.5

tots loaded with chili, cheese, topped with sour cream & green onions.

WINGS

TWICE COOKED WINGS

smoked & fried. tossed in your choice of gator sauce or buffalo sauce. served with housemade ranch or housemade blue cheese.

6 wings.....\$12

12 wings.....\$21

18 wings.....\$30

OLD BAY WINGS

smoked & fried. tossed in our old bay seasoning dry rub.

6 wings.....\$12

12 wings.....\$21

18 wings.....\$30

HANDHELDS

CHICKEN SANDWICH \$16.5

fried chicken tossed in buffalo sauce, topped with lettuce, tomato, onion, spicy mayo & blue cheese crumbles.

HOT ITALIAN \$15.5

salami, ham, pepperoni, roasted red peppers, mozzarella & pesto pressed on Cuban bread.

BLACK BEAN BURGER \$13

topped with Swiss cheese, lettuce, tomato, red onions & spicy aioli.

SMASHBURGER \$12.5

topped with Swiss cheese, lettuce, tomato, red onions & spicy aioli. add ons: fried egg \$1 & bacon \$1.

THE CUBANO \$15.5

Tampa-style Cuban with La Segunda Cuban bread, smoked Mojo pork, ham, salami, pickles, Swiss & Mojo mustard.

KELCY'S GRILLED CHEESE \$10

gooey cheddar cheese on the inside, golden brown Texas toast on the outside. add ons: tomato slices \$0.75, bacon \$1 & pulled pork \$2.5.

FOR THE KIDS

DINO NUGGIES \$5.5

a classic! served with french fries.

The Bayboro Eats

SPECIALS

TUESDAY

Pork Belly Burnt Ends \$10

tender, smoky, melt-in-your-mouth bites of pork belly, caramelized in a barbeque glaze, served with baked beans & mac salad. substitute: coleslaw, fries \$2 or tater tots \$2.

WEDNESDAY

PULLED PORK SAMMIE \$9.5

topped with pickles, pickled red onions, barbeque sauce, served with baked beans & mac salad. substitute: coleslaw, fries \$2 or tater tots \$2.

THURSDAY

SMASHBURGER \$9.5

topped with Swiss cheese, lettuce, tomato, red onions & spicy aioli. add ons: fried egg \$1 & bacon \$1.

FRIDAY

Unlimited Wings (1pm to 5pm) \$25.00

smoked & fried. tossed in your choice of gator sauce, buffalo sauce or our old bay seasoning dry rub. served with housemade ranch or housemade blue cheese.

2 Person Maximum per Order

SATURDAY & SUNDAY SPECIALS

SMOKED BBQ PLATTER \$38

8 wings, pulled pork, brisket & sausage served with coleslaw, mac salad, baked beans & all the sauces.

BRISKET SAMMIE \$15

open faced, topped with pickles, pickled red onions & served with barbeque sauce, baked beans & mac salad. substitute: coleslaw, fries \$2 or tater tots \$2.

BRISKET BURNT ENDS \$13.5

tender, smoky, melt-in-your-mouth bites of brisket, caramelized in a barbeque glaze, served with baked beans & mac salad. substitute: coleslaw, fries \$2 or tater tots \$2.

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HAPPY HOUR

**Monday through Thursday
4pm to 6pm**

\$5 wells and select drafts

SUNDAY SCARIES

Bloody Mary \$5

barton's natural vodka

Bloody Maria \$5

montezuma blanco tequilla

Mimosa \$5

orange juice or cranberry juice