

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

~ BRINGING THE HEAT OF ~

BBQ & Grill Flavours

FOR THE MONTH OF APRIL

PULLED PORK SANDWICH 30

24-Hour Cooked Boston Butt, House Made BBQ Sauce, Pickles, Coleslaw, Potato Bun

BABY BACK PORK RIBS 34

12-Hour Twice Cooked, House Made BBQ Sauce, Smokey Mac N Cheese, Coleslaw

OAK SMOKED JALAPEÑO AND CHEDDAR CHEESE LINKS 30

Smokey Mac N Cheese, Rum Baked Beans & Smoked Bacon, Coleslaw, Soft Roll

OAK SMOKED BBQ CHICKEN 34

Housemade BBQ Sauce, Rum Baked Beans & Smoked Bacon, Coleslaw, Soft Roll

BLACKENED WAHOO A LA CRIOLLA 36

Creole Sauce, Potato & Scallion Salad, Coleslaw, Soft Roll

THE PITMASTER PLATTER 49

Choose 4 from the Meat or Fish Items
Plus 2 Hot & 2 Cold Sides & Sliced White Bread

SIDES

HOT 11

- Rum Baked Beans & Smoked Bacon
- Smokey Mac N Cheese (V)
- Collard Greens Braised with Ham Hock
- Jalapeno Buttered Corn On The Cob (V)

COLD 9

- Potato & Scallion Salad (V)
- Coleslaw (VG)
- Pickles (VG)
- Corn Bread & Soft Dinner Rolls

(V - Vegetarian) (VG - Vegan)

17% gratuities will be added to the menu price listed.

Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.