

***WWW.THESHEDBBQ.COM***



*OurMenuOnline.com*

# THE SHED BBQ

***Down Home Southern Barbeque  
Real Blues and Ice Cold Drinks!***

**Open Wed. - Sun.  
11 am until 9 pm  
(10 pm on Fri. & Sat.)  
Live Music Sat. and Sun.**

**WE CATER  
BIG TIME!**

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**Exit 57 (BBQ Heaven) off  
I-10, North 1,000 yards  
Ocean Springs, Mississippi  
228-875-9590**

**No catering order too large.  
We'll just build another  
kitchen!!!  
For information contact  
228-875-5582**



**M E - N - U  
A D V E R T I S I N G**

(A DIVISION OF ABC ENTERPRISES)

(662) 321-7851  
menu@nexband.com

NOTE: All of our meats are hand pulled. Please be aware there could be an occasional bone!

Want it Extra Spicy? Just ask!  
Want your sauce on the side?  
Tell em' you want it dry!



SPARE THE PIG SAYS,  
"THANKS FER GETTIN'  
FED AT THE SHED!!!"

### TO BEGIN WITH!!!

Tender Delicious **Chicken Wings**  
\$5.99 lb (12 - 15 wangs)

**SPECIALTY OF THE HOUSE**  
Slow smoked, "fall off the bone"  
**Rack of Baby Backs .....\$18.99**  
**PITMASTER HOB'S DELIGHT**  
Tender, mouthwatering  
**Rack of Spare Ribs.....\$15.99**

### PLATES

Your choice of two sides

(G-Maw's Beans, Daddy O's Coleslaw,  
Mom's Mac Salad, Chuck's Baked Potato Salad)

**Jumbo your plate for \$1.50**

**Shed Sampler Platter..... \$14.99**

Some of everything & 3 sides, no subs  
Jumbo Your Sampler for \$3.00!

**Shed Combo Plate..... \$10.25**

Choice of 2 meats

**Slow Smoked Brisket..... \$7.25**

**Lip Smackin' Chicken..... \$7.25**

**Serious Sausage..... \$7.25**

**Mouth Watering Spare Ribs..... \$7.75**

**Shed's Famous Pulled Pork..... \$7.25**

**Oh Baby, Baby Back Plate..... \$8.99**

### SANDWICHES

**¼ lb..... \$4.25**

**½ lb..... \$5.25**

Your choice of Brisket, Pork, Chicken or Sausage  
Add Slaw Topper for 50 cents!

### BRAD'S FAVORITE

**Baby Back Sandwich..... \$5.99**

Add Slaw Topper for 50 cents!

### SANDWICH PLATES

**Choice of two sides..... \$7.25**

**Baby Back Sandwich Plate..... \$8.25**

## NEW ITEM

### BARBEQUE SALADS ..... \$6.99

Lettuce, Cheddar, Red Onion & Bell Pepper  
With your choice of Pork, Beef or Chicken

## A-LA-SHED CART ITEMS

### *Meat by the Rack*

Baby Back Rack.....	\$18.99
Spare Rib Rack.....	\$15.99

### *Meat by the Pound*

Baby Backs.....	\$9.99
Spare Ribs.....	\$8.99
Pulled Chicken.....	\$10.50
Chicken (Whole or Quartered).....	\$9.99
Pulled Pork.....	\$8.99
Brisket.....	\$8.99
Chicken Wangs (12-15).....	\$5.99

### *Other Meats*

Slice of Brisket.....	\$2.50
Slice of Pork.....	\$2.50
Sausage Link.....	\$2.25

## SIDES

G-Maw's Beans  
Daddy O's Coleslaw  
Mom's Mac Salad  
Chuck's Baked Potato Salad

Single Serving.....	\$1.50
Pints (feeds 3).....	\$3.50
Quarts (feeds 6).....	\$6.99

## LITTLE SHEDHED PLATES



Under 10 yrs.  
Please

### Your choice of 1 meat

(Brisket, Pork, Chicken or Sausage)

and 2 sides.....	\$4.99
Sandwich & Bag of Chips.....	\$4.99
Little Pig Rib Plate.....	\$5.99

## DRINKS

Bottomless Ice Tea.....	\$1.49
Fountain Drinks.....	\$1.49
Bottled Water.....	\$1.17
Barq's or Coke in a bottle.....	\$1.17
Lemonade.....	\$1.17

THIS MENU IS THE PROPERTY OF ME-N-U ADVERTISING  
Ask your waitress for a souvenir menu or purchase this menu for \$19.95

The National Barbecue  
News Magazine's  
"Best of the Best BBQ  
Restaurants in America"  
2003, 2004, 2005 list

Coast Nightlife Observer's  
Covey Awards  
"Best BBQ on the Coast"  
and  
"Best Venue of Coast  
Attitude"  
2004

Ms Gulf Coast  
Chamber's  
Tapestry Award  
"Retail Small  
Business of the  
Year" 2005

National BBQ News  
Magazine's  
Spirit of Barbeque  
"Restaurant of the  
Year"  
2004

## The Story of The Shed

Once there was a guy that spent most of his out of class time at Ole Miss scouting out, jumping in, and rummaging through dumpsters and street side garbage piles. The highlight of his week was the "night before trash day".

After graduation, he wanted to move back to the Coast. One sobering morning he surveyed all he had collected over the years. It was everywhere, it was insane, used two by fours, old tin roofing, bent nails, ugly windows, mountains of pure unadulterated junk! Not knowing what to do with it nor willing to part with a single plastic bucket or warped record, he loaded it all up, built a trailer out of junk no less (picture here the Beverly Hillbillies), and moved back to the Coast.

One evening while dumpster diving on the Coast (a virtual gold mine of goodies) the guy, Brad Orrison, knee deep in hardwood flooring said "Hey I'm gonna' build me a Barbeque Restaurant". Brad and his sister Brooke, hammered and nailed, they practiced cooking, smoking, and timing meat to perfection. After endless attempts Brad perfected his SECRET SHED RUB. Then they began the search for the "perfect" sauce. As if from heaven Poppa Jack came on the scene. Poppa had spent the past twenty years making his sauce for his friends, his friend's friends, and now THE SHED had found him. The day Brad's baby backs got rubbed with the rub and slapped with the sauce "THE SHED" was born and the thunder rolled. The rest is history. You'll probably have to stand in line when you go to The Shed, cause it ain't fast food; it's FINE food. Folks that are in a real big hurry usually call in first. THE SHED is closed on Mondays and Tuesdays for resting and dumpster diving.

There's even more to the story. After eating at The Shed, people started volunteering to help, bringing them more junk, building additions for them for free, offering to do anything they could do to help them put out more BBQ to keep up with the crowds. These folks are now known as official "Shed Heads". The Shed Head group is growing at an alarming rate. These fine folks just love great barbeque!

The Shed's not a fancy restaurant; it's an experience. Shed Heads bring their families, sit by the bonfires, hug their kids, and eat the best darn barbeque on the bayou. The music's kickin', the food's finger lickin', and the folks there couldn't be more friendly. Formal attire is not recommended.

That, my friend, is the story of The Shed!

WELCOME TO THE ORIGINAL SHED  
OCEAN SPRINGS, MS.

For Franchising Information contact The Shed Corporate Office at 228-875-8538  
or look us up on the web at [www.theshedbbq.com](http://www.theshedbbq.com)