

GUIDE

Best Barbecue in NYC by Neighborhood

BY KELLY DOBKIN | AUGUST 2, 2016

The barbecue trend continues to blow up in NYC, where you can now get some real-deal smoked meat from a variety of local pitmasters, many of whom have gone down South to learn from the legends. With newcomers like [Sammy's House of BBQ](#) joining the dance floor over the last few months, this is an ideal time to take a look at some of the best BBQ options in NYC. Below, we've updated our list of must-try BBQ joints in each neighborhood, so you're never more than a stone's throw away from a plate of smoky, slow-cooked meat. Grab your Wet-Naps, because it's about to get messy.

[VIEW AS LIST](#)

1 of 12



Gowanus: **Pig Beach**

The 150-seat outdoor eatery returned this summer with an all-star culinary team. The barbecue team behind Salty Rinse and Ribdiculous Bar-B-Krewe, made up of partners Shane McBride ([Balthazar](#)), Ed McFarland ([Ed's Lobster Bar](#)), and Matt Abdoo ([Del Posto](#)) bring their award-winning signature meats to Pig Beach. Look for their championship babyback ribs, homemade sausage, and a brisket and short-rib burger. To drink, select from frozen cocktails like the Siesta (tequila, Campari, lime and grapefruit), rosé wine on tap, and craft beers from Other Half and Brooklyn Brewery, among others. The 13,000-sq.-ft. space on the waterfront features picnic tables, corn hole, ping pong, string lighting and high-top tables.

Don't miss: Babyback ribs, burger

Side dish: Deviled eggs, purple coleslaw

480 Union Street, Brooklyn