

groundbreaking achievements of both military and civilian African American men and women who answered the call to serve their country during the World War II and Korean War eras in the laboratories of both Camp Evans and Fort Monmouth.

Also located within the Marconi Hotel is a detailed replica exhibit of Marconi's wireless jump across the Atlantic, which shows how wireless telegraph works along with Morse code.

The InfoAge Science and History Center offers school groups the opportunity to supplement what is being taught in today's classroom by visiting the campus and the museums. One of InfoAge's visions is a parking lot filled with yellow school buses brimming with students of the generation that's going to develop the next phase of technology. "The founders of the next Silicon Valley will hopefully have visited InfoAge and been inspired by what they saw," said Doran. A host of experts in a wide range of topics are available to present at events held by local groups, businesses, conferences, and community organizations through **InfoAge's Speakers Bureau.**

With plans for more museums, exhibits, and displays in the works, the InfoAge Science and History Center continues to evolve with the present while preserving the past for future generations.

—Jill Ocone

The InfoAge Science and History Center at Historic Camp Evans is located at 2201 Marconi Road in Wall Township. It is open Wednesdays, Saturdays, and Sundays from 1:00 PM to 5:00 PM. Admission: \$7. (ages 13 and up); \$4. (ages 12 and younger). Visitors are encouraged to dress for weather as you will be outside as you travel to the various buildings. Parking is free. Special events and group/school tours are available by appointment.

In order to continue honoring veterans and providing a place of learning for all, InfoAge offers yearly memberships and accepts tax-deductible donations. To learn more, volunteer, or donate, visit www.infoage.org or call (732) 280-3000.

Jersey Shore BBQ

Smoking the Shore One Rack at a Time



Doug Walsh, owner of Jersey Shore BBQ in Belmar.

The intoxicating smell as you walk into Belmar's Jersey Shore BBQ (JSBBQ) is so full of smoky richness, you can almost taste your meal before you've even ordered it. That tantalizing aroma and the non-stop cycle of customers is evidence that owner Doug Walsh knows BBQ like nobody else.

Walsh spent a few years living in Texas, and after helping a buddy with a BBQ catering gig on a ranch, he fell in love with the process of preparing BBQ and began cooking it himself. "Texas BBQ has such a unique, smoky flavor. My passion is creating that taste, and after cooking for friends and family, I launched my own business called Jersey Shore BBQ Catering," Walsh said.

After catering out of his Point Pleasant home for three years, Walsh looked for a commercial kitchen to house the catering business. The Belmar location fell into his lap, and he opened the restaurant in 2010.

"We took a leap and my passion turned into a career," Walsh said. During JSBBQ's first four years, Walsh also worked full-time as an information technology consultant during the day until he decided to focus full-time

on the restaurant. JSBBQ is a family business, with Walsh's wife, Dana (who serves as their coordinator of donations and outreach), and his children, Grace (seventh grade) and Douglas (sixth grade) helping with catering events and in the store.

In March 2017, the Walsh family, along with Denis Barnao, opened a second location in East Brunswick.

JSBBQ promises a consistent, savory, slow-cooked, artisanal experience. Everything on the menu, except for the rolls and beverages, are made in-house from scratch, including the sauces. Their casual Belmar atmosphere combines a down-home Texas feel with a laid back beach vibe typical of the shore.

It takes JSBBQ between sixteen and forty-eight hours to prepare one meal, which is why top-selling items like the brisket and ribs often sell out quickly, especially on Fridays and Saturdays. Service Manager Dan Serpi said, "Our attention to traditional BBQ detail is what sets us apart from other places. If we run out of brisket, which we often do, we don't sacrifice quality by rushing another batch."

Walsh explained the process to cre-
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ate his award-winning, smoked meats. First, the meat is hand-seasoned with a custom blend of spices known as a dry rub. Then it is cooked in a smoker filled with local hardwoods where it bastes for hours. “This is what creates the distinctive and unique taste symbolic of Jersey Shore BBQ,” he said. “We do not flash-create our meals, so we apologize if we have already sold out of something a customer wants to order.”

While JSBBQ is known for its smoked brisket, other customer menu favorites include The Longhorn Sandwich (their signature sandwich—chopped brisket burnt ends topped with jalapenos, grilled onions, and pepper jack cheese), The “Steve” Sandwich (pulled pork topped with “Benny” sauce, collards, provolone, and garlic aioli), and the Monmouth Trifecta (choice of three meats including pulled pork, pulled chicken, sliced beef brisket, kielbasa, St. Louis Ribs, or smoked turkey breast). Also popular is their extensive choice of homemade sides: sweet potato fries, cole slaw, bacon potato salad, mac n’ cheese, ranch beans, hand-cut fries, JSBBQ pickles, tomato cucumber salad, collard greens, corn bread, or small house salad.

Other JSBBQ signature menu items include a wide array of appetizers, nachos, quesadillas, burgers, and greens. There are also several vegan and gluten free options on the menu. “We have a server who cannot eat gluten, so she helps with our gluten free items and being careful about

cross-contamination of food. Believe it or not, our sauces are gluten free, and we offer salads in place of bread and vegetables,” Walsh said.

JSBBQ’s catering service is still as active as ever and grows every season. They work with customers to design a menu to fit the needs of every budget and event. “We can handle any event, small gatherings to large weddings. It’s what we do best and the cornerstone of the business,” Walsh said. Services offered by JSBBQ Catering include made-on-site entrees and desserts, and prices include set-up and delivery.

New this year is a line of custom sodas, which was Serpi’s idea. “Island Girl Beverages in Hasbrouck Heights bottles them for us, and our flavors complement the taste of any type of BBQ,” Serpi said. Current flavors include raspberry lime, root beer, diet root beer, birch beer, orange, and black cherry.

Serpi said that what he loves most about his job is that it is family friendly. “Here, you’re not a number as an employee or a customer. You are part of Doug’s family, and he’s a really good guy.”

Walsh is humble about his mastery of BBQ, but the countless awards he’s received speak for themselves. “My favorite award is the ‘NJ Magazine Readers Choice Award for Best BBQ in New Jersey.’ We won that in 2013 and in 2017,” Walsh said.

Behind the scenes of the restaurant and catering business, JSBBQ thrives upon giving back to the local

community. “We opened our kitchen as a soup kitchen during Superstorm Sandy to feed volunteers and victims,” Walsh said. JSBBQ works hand in hand with other local businesses every year, including Point Pleasant Beach’s Point Lobster Company and Atlantic Spear and Scuba, to benefit local children who are stricken with medical issues and out-of-pocket expenses related to those issues. JSBBQ also actively supports local youth sports teams, parent-teacher organizations, and the Valentine House in Point Pleasant Beach.

Last fall, the restaurant donated a lunch, in collaboration with the Gary Sinise Foundation, to the NBC TV show “George to the Rescue,” which filmed an episode featuring Jersey Shore army veteran Tyler McGibbin, who was injured in Kuwait. McGibbin’s home was rebuilt to better accommodate his injuries with help from other Jersey Shore locals, including Point Pleasant businesses Tracy Pearce Interior Design and Brian Cole Plumbing.

With his restaurant now a staple of the Jersey Shore, Walsh looks forward to what the future will bring. “The key to success for any business is to continue to evolve, and during the off-season, we will tweak our menu and continue to build our brand and become an even better restaurant and catering business.”

—Jill Ocone

Jersey Shore BBQ has two locations. The Belmar location is at 811 Belmar Plaza and is open daily from 11:00 AM - 9:00 PM, although the hours vary seasonally. The phone is (732) 894-9009. The East Brunswick location is at 77 Tices Lane and is open Sun. - Thurs.: 11:00 AM - 8:00 PM and Fri. - Sat.: 11:00 AM - 9:00 PM. The phone is (732) 210-2521. Third party delivery is available at both locations through DoorDash.com.

For more information, visit www.jerseyshorebbq.com. You can also find them on Facebook and Twitter @ JSBBQ and Instagram @ jsbbq_belmar.

For more information about their catering services, call (732) 267-2268 or email catering@jerseyshorebbq.com. The catering office is separate from their Belmar and East Brunswick locations and is open from 12:00 PM - 5:00 PM.



The Monmouth Trifecta platter with pulled pork, brisket, and ribs.