



SNOOK INN

Marco Island



Island Time Snacks

Chilled Shrimp Cocktail \$15.99

(6) White Gulf Shrimp, Fresh Lemon, Housemade Cocktail Sauce

Crispy Calamari \$13.99

Served with Marinara Sauce

Smokehouse Baby Back Ribs \$11.99

1/2 Rack Ribs, Smoked Barbecue Sauce

Ahi Tuna Nachos* \$16.99

Spiced Tuna, Seaweed Salad, Avocado, Scallions, Cucumber, Wasabi Cream, Sriracha, Crispy Wontons

Wisconsin Cheese Curds \$9.99

Flash-Fried & Seasoned, Served with Marinara Sauce

Jamaican Jerk Wings \$12.99

Crispy Chicken Wings, Jamaican Jerk Glaze (Also available Buffalo or Plain)

Snooks' Stuffed Oysters \$16.99

(5) Baby Spinach, Bacon, Onion, Parmigiano Cheese, Pernod Cream Sauce

Coconut Shrimp \$13.99

Fresh Pineapple, Orange Marmalade

Caprese Stack \$11.99

Tomato, Mozzarella, Basil, Balsamic Reduction, EVOO

Smoked Wahoo Fish Dip \$14.99

Fresh Lemon, Manhattan Toasted Crackers

Jumbo Lump Crab Cake \$15.99

Smoked Tomato Aioli

The Calusa Flatbread \$12.99

Fire-Roasted Red Pepper, Pesto, Portobello Mushroom, Buffalo Mozzarella and Balsamic Reduction

Escargot \$12.99

Herbs, Garlic Butter, Garlic Bread

Soups & Salads

Seafood Chowder \$8.99

Chef's Selection Of Fresh Caught Seafood, Maine Lobster Stock, Roasted Corn, Potatoes, Onion, Celery

Island Conch Stew \$8.99

Ground Conch, Diced Potatoes, Vegetables

Cobb Salad \$14.99

Romaine Lettuce, Chopped Boiled Eggs, Avocado, Corn, Blue Cheese Crumbles, Tomatoes, Honey Sriracha Candied Bacon, Balsamic Vinaigrette

Wedge Salad \$13.99

Iceberg Wedge, Bacon, Gorgonzola, Tomatoes, Blue Cheese Dressing

Snook Salad \$12.99

Spring Mix, Tomatoes, Quinoa, Carrots, Cucumbers, Basil Vinaigrette

Classic Caesar Salad \$9.99

Fresh Romaine Hearts, Homemade Dressing, Beefsteak Tomatoes, Garlic & Herb Croutons, Parmigiano Cheese

Salad Add Ons

Available Blackened or Grilled

- (1) Chicken Breast \$5.99
- (5) Shrimp \$7.99
- Yellowfin Tuna \$7.99
- Atlantic Salmon \$7.99
- Grouper OR Snapper \$9.99
- (1) Cold Water Lobster Tail MP
- (2) Sea Scallops \$5.99
- (1) Jumbo Lump Crab Cake \$10.99

Salad Bar \$8.99

Create Your Own Salad from Our Selection

Soup & Salad Bar \$15.99

The Raw Bar

We serve Aqua Pure Oysters. They are blast pasteurized to keep us from vibrio virus. Farm raised from the pristine waters of Galveston Bay.

Oysters on the Half Shell* ✗

1/2 Dozen \$12.99 - 1 Dozen \$24.99

Littleneck Clam* \$12.99 ✗

One Dozen - Sweet Clams Served Raw or Steamed

Peel and Eat Shrimp* \$13.99 ✗

1/2lb. Shrimp, Served Hot or Cold

All items are served with Raw Horseradish and Fresh Lemon.

Island Specialties

All entrées are served with one complimentary trip to the salad bar.

Luau Salmon \$25.99 ✗

Pineapple Miso Glaze, Citrus Salsa, Coconut Rice, and Seasonal Vegetables

Seafood Scampi \$27.99

1/2 Lobster Tail, Scallops, Shrimp, Breadcrumbs, Garlic Butter, Roasted Tomato, Parmigiano Cheese, Seasonal Vegetables, Coconut Rice

Shrimp Denny \$25.99

Breaded Shrimp, Smoked Bacon, Jumbo Scallops, Garlic Parmesan Sauce, Coconut Rice, Vegetables

Caribbean Mahi Mahi \$27.99 ✗

Cajun and Jamaican seasonings, Black Beans and Rice, Key Lime Cajun Aioli

Snook Inn Platter \$29.99

Grouper, Mahi, Scallops, Shrimp, Petite Crab Cake, Seasonal Vegetables, Coconut Rice, Lemon Beurre Blanc Sauce

Fish N' Chips \$19.99

(Substitute Grouper \$25.99)

Beer-Battered Haddock & House Fries

Braised Short Ribs \$30.99

Cabernet Demi-Glace, Mashed Potatoes, and Seasonal Vegetables

Crab-Stuffed Shrimp \$26.99

(6) Homemade Crab Stuffing, Lemon Beurre Blanc Sauce, Seasonal Vegetables, Coconut Rice

Honey Sriracha Snapper \$30.99

Panko Encrusted Snapper, Kimchi, Honey Sriracha Sauce

Shrimp de Jonghe \$26.99

(10) Garlic Herb Dijon Butter, Breadcrumbs, Seasonal Vegetables, Coconut Rice

Surf and Turf - MP ✗

5oz. Lobster Tail, 6oz. Filet, Oak-Grilled, Mashed Potatoes, Seasonal Vegetables

Blackened Mahi Mahi Tacos \$18.99

Served With Pico de Gallo, Shredded Lettuce, Shredded Cheddar Jack Cheese, Avocado Crema, Black Beans and Rice

Havana Chicken \$25.99 ✗

Mojo-Marinated & Slow-Roasted Half Chicken, Black Beans and Rice, Fried Plantains

Sides \$4.99

- Black Beans & Rice
- Fried Plantains
- French Fries
- Baked Potato (after 4 pm)
- Asparagus
- Coconut Rice
- Seasonal Vegetables

Giant Onion Rings \$7.99

Vidalia Onions, Housemade Remoulade

Pirate Menu \$9.99

(for ages 12 and under. includes fries and a soda.)

For every kid meal purchased, we will gladly donate \$1.00 to the Marco Island Academy High School for the betterment of local education and athletics. Please enjoy our official pirate hat souvenir as a way of saying 'Thank You' for supporting the children of our beautiful Island Community!

- Cheese Curds
- Cheeseburger
- Fish and Chips
- (3) Fried Shrimp
- Chicken Fingers
- Grilled Chicken Breast with Seasonal Vegetables

SIMPLY FRESH

All entrées are served with one complimentary trip to the salad bar & choice of one side.

Off the Docks

Preparation styles available: Grilled, Blackened, Pan-Seared or Fried

Shrimp Your Way

(10) White Gulf Shrimp \$26.99
(10) Coconut Shrimp \$27.99

Floridian Catch Of The Day MP

Locally Caught and Sourced Fish from Florida Waters

Cold Water Lobster Tail MP

Single Tail OR 5oz Twin Tails

New England Scallops \$28.99

Day Boat Sea Scallops

Gulf Grouper \$28.99

Line-Caught, Gulf of Mexico

Florida Snapper \$28.99

Line-Caught Florida Waters

Mahi Mahi \$26.99

Line-Caught, Caribbean

Atlantic Salmon \$24.99

Sustainably Ocean Farm-Raised

From the Stockyards

All steaks are cooked on our oak wood grill.

18oz Center-Cut Ribeye \$39.99 ✗

U.S.D.A. Choice

6oz Petite Filet \$29.99 ✗

Tender Filet Mignon

Smokehouse Baby Back Ribs \$23.99 ✗

Full Rack Ribs, Smoked Barbecue Sauce

Add-Ons

- (1) Cold Water Lobster Tail MP
- (5) Grilled Shrimp \$7.99
- (2) Sea Scallops \$5.99
- (1) Jumbo Lump Crab Cake \$9.99

Craft Sandwiches

All sandwiches are served with fries or black beans & rice. Baked potato available after 4pm. Substitute onion rings for \$1.99.

Includes a single trip to the salad bar.

Snook Inn's Famous

Grouper Sandwich \$18.99

Brioche, L.T.O., Fried, Blackened or Grilled

Marco Chicken Sandwich \$15.99

Brioche, L.T.O. Grilled, Jamaican Jerk or Blackened

Shrimp Po'Boy \$17.99

Vine Ripe Tomatoes, Lettuce, Onion, Hoagie Roll, Cajun Remoulade Sauce

Crispy Grouper Reuben \$19.99

Toasted Rye Bread, Coleslaw, Swiss Cheese, 1,000 Island Dressing

Traditional Fish Sandwich \$16.99

Haddock, Brioche, L.T.O., Deep-Fried

Mahi Sandwich \$18.99

Brioche, L.T.O., Grilled, Fried or Blackened

Iste Burger \$13.99

8 oz Ground Angus Beef, Grilled To Your Liking, Brioche, L.T.O.

- Add American Cheese \$1.99
- Add Applewood Smoked Bacon \$2.99

Ribeye Sandwich, Center-Cut \$18.99

Garlic Bread Hoagie, L.T.O.

Marco Reuben \$15.99

Corned Beef Brisket, Sauerkraut, 1,000 Island Dressing, Swiss Cheese, Rye Bread

Crab Cake Sandwich \$19.99

Brioche, L.T.O., Smoked Tomato Aioli

Beyond Burger \$16.99 ✗

Grilled All-Vegan Patty, Gluten-Free Bun, L. T. O., Avocado Crema

CHEF - Ardany Rivas | ✗ Gluten-Free | Share Plate Charge is \$8.99 and includes one additional trip to the salad bar and an extra side.

Eat Your Own Catch (Only filleted and cleaned fish ready for cooking — maximum 12 oz per person) \$15.99 with one side and a trip to the salad bar.

*There is a risk associated with consuming raw shellfish or any raw animal protein. If unsure of your risk, please consult a Physician. Florida Department of Natural Resources.



SNOOK INN

Cocktail List



\$12.00
Piña Colada
Strawberry Daiquiri
Rum Runner
Mango Daiquiri

FROZEN DRINKS
 Add a Rum Floater for \$2
FROSE \$11
Our signature recipe: Pink Flamingo Rosé,
 Fresh Grapefruit Juice, Absolut Grapefruit Vodka
 Add an Absolut Vodka Floater for \$2

\$12.00
Frozen Margarita
Frozen Peach Margarita
 Virgin Daiquiris \$7: Piña Colada,
 Mango, Strawberry, Peach

WINE LIST

| | SPLIT | GL | BTL |
|--|-------|----|-----|
| House Chardonnay | | 8 | |
| House Pinot Grigio | | 8 | |
| SPARKLING/BUBBLES/ROSÉ | | | |
| Chandon Brut, California | 15 | | |
| Champagne, Veuve Clicquot, France | | | 99 |
| Sparkling Rosé, Charles Lafitte, France | | 10 | 38 |
| Rosé, Pink Flamingo, Camargue, France | | 11 | 42 |
| AROMATIC/PINOT GRIGIO | | | |
| Riesling, Chateau St. Michelle, Washington | | 10 | 38 |
| Pinot Grigio, Barone Fini, Italy | | 10 | 38 |
| Pinot Grigio, Santa Margarita, Italy | | 16 | 60 |
| Sauvignon Blanc, Oyster Bay, New Zealand | | 11 | 40 |
| Sauvignon Blanc, Kim Crawford, New Zealand | | 12 | 42 |
| Sauvignon Blanc, Decoy By Duckhorn, California | | | 42 |
| CHARDONNAY | | | |
| Kendall Jackson, California | | 12 | 42 |
| Ferrari-Carano, Sonoma | | 15 | 55 |
| La Crema, Monterey | | | 48 |
| PINOT NOIR | | | |
| Meiomi, California | | 13 | 48 |
| Belle Glos, Monterey | | | 62 |
| Flowers, Sonoma | | | 85 |
| INTERESTING REDS | | | |
| Malbec, Graffigna, Argentina | | 11 | 40 |
| Chianti Classico, Peppoli Antinori, Italy | | 14 | 50 |
| CABERNET | | | |
| Josh, California | | 11 | 40 |
| Decoy By Duckhorn, California | | 15 | 58 |
| Justin, Paso Robles, California | | | 60 |
| Stag's Leap, Napa Valley, California | | | 95 |

COCKTAILS

Snook Inn Loaded Bloody Mary \$16
 Tito's Handmade Vodka, Snook Bloody Mary Mix, Celery, Spicy Green Bean, Stuffed Olives, Antipasti Skewer, Honey Sriracha Candied Bacon

The Original Rum Runner \$12
 Plantation White Rum, Goslings Dark Rum, Pomegranate-Blood Orange Purée, Fresh Lime Juice, Pineapple Juice

1930s Mai Tai \$13
 Cruzan Rum, Orgeat, Orange Liqueur, Housemade Pineapple Syrup, Fresh Lime Juice, Goslings Rum Floater

Pineapple Express \$16
 Pineapple Plantation Rum, Peach Puree, Sour, CBD Gummy Garnish

The Perfect Greyhound \$11
 Absolut Grapefruit Vodka, Simple Syrup, Fresh Lime Juice, Fresh Grapefruit Juice

Spicy Grapefruit Jalapeño Margarita \$13
 Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Fresh Jalapeño Slices, Sriracha Salt

Strawberry Spritzer \$12
 Absolut Juice Strawberry Vodka, Strawberry Purée, Fresh Lime Juice, Charles Lafitte Sparkling Rosé

Raspberry Mojito \$13
 Cruzan Rum, Raspberry Purée, Fresh Lime Juice, Mint

El Corazón Margarita \$12
 Tequila, Pomegranate-Blood Orange Purée, Fresh Lime Juice, Salt

Strawberry Basil Gin Mojito \$15
 Gray Whale Gin, Strawberry Purée, Fresh Lime Juice, Soda, Basil



BOTTLED BEER

| | |
|------------------------------------|---------|
| Budweiser Can | \$4.50 |
| Bud Light Can | \$4.50 |
| Busch NA Can | \$4.50 |
| Coors Light Can | \$4.50 |
| Corona Bottle | \$5.50 |
| Corona Light Bottle | \$5.50 |
| Funky Buddha Bottle (Wheat Ale) | \$7.00 |
| Heineken Bottle | \$5.50 |
| Michelob Ultra Bottle | \$4.50 |
| Miller 64 Bottle | \$4.50 |
| Miller Lite Can | \$4.50 |
| White Claw (Black Cherry OR Mango) | \$6.00 |
| Import Bucket (5) | \$25.00 |
| Domestic Bucket (5) | \$20.00 |

DRAFT BEER

| | |
|----------------|--------|
| Bud Light | \$5.00 |
| Islamorada IPA | \$7.00 |
| Michelob Ultra | \$5.00 |
| Peroni | \$6.00 |
| Yuengling | \$7.00 |

Ask About Our Draft Beer Of The Month!

