SNOOK INN

SPECIALS

NOVEMBER 10TH, 2026

SOUP OF THE DAY

ROASTED CHICKEN & VEGETABLES
Served with white rice

APPETIZER

Available all day

ISLANDER TUNA TARTARE* $24
Ginger, Soy, Avocado Cream, Mango Mole, Plantain Chips

LUNCH SPECIAL

FRIED SHRIMP TACOS $24
Fried Shrimp on a Warm Tortilla, Topped with Mango-Papaya Slaw, Sweet Thai Chili, Truffle Fries

DINNER SPECIALS

LOBSTER & ROCK SHRIMP BUCATINI PASTA $42
½ Broiled Maine Lobster, Rock Shrimp, Tomato, Basil & Bucatini Pasta in a Spicy Lobster Pink Sauce

BRAISED PORK SHANK OSSO BUCO $39
Creamy Boursin Polenta, Asparagus & Dr. Pepper BBQ Sauce

FLORIDA STONE CRAB SEASON

Served chilled with classic cocktail sauce and our house horseradish-mustard cream sauce.

MEDIUM CLAWS
*** ½ lb. (4 claws) — $30 * 1 lb. (8 claws) — $60**

LARGE CLAWS
*** ½ lb. (2 claws) — $40 * 1 lb. (4 claws) — $80**

SEAFOOD TOWER— $95

Served chilled with classic cocktail sauce and our house horseradish-mustard cream sauce.

*** 6 green mussels - * Lima ceviche - * 6 Medium Stone Crab Claws – * 6 fresh oysters - * 6 chilled shrimp-*1/2 Lobster**

LOBSTER FEATURES

*** Lobster Tail Add-On — $28**

*** Single Lobster Tail Dinner — $36 * Double Lobster Tail Dinner - $70**

PRIME RIB

*** Queen Cut — $37.50 * King Cut — $56.50**