



SNOOK INN

Marco Island

SPECIAL CARRY OUT & DELIVERY MENU



Island Time Snacks

Chilled Shrimp Cocktail \$15.99

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

Smokehouse Baby Back Ribs \$11.99 ✂

1/2 Rack Ribs, Smoked Barbecue Sauce

Jamaican Jerk Wings \$10.99

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

Coconut Shrimp \$12.99

(5) Fresh Coconut, Pineapple-Coconut Aioli

Caprese Stack \$11.99 ✂

Tomato, Mozzarella, Basil, Balsamic Reduction, EVOO

Jumbo Lump Crab Cake \$14.99

Smoked Tomato Aioli

Soups & Salads

Roasted Crab & Grouper Chowder \$8.99

Maine Lobster Stock, Roasted Corn, Potatoes, Onion, Celery

Island Conch Stew \$7.99 ✂

Ground Conch, Diced Potatoes & Vegetables

Wedge Salad \$11.99 ✂

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

Polynesian Salad \$14.99

Roasted Pulled Chicken, Mixed Greens, Macadamia Nuts, Crisp Wontons, Mandarin Oranges, Red Onions, Cucumbers, Miso-Ginger Vinaigrette

Classic Caesar Salad \$9.99

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

Salad Add Ons

Available Blackened or Grilled

- (1) Chicken Breast \$4.99
- (5) Shrimp \$6.99
- 4 oz Yellowfin Tuna \$6.99
- 4 oz Atlantic Salmon \$6.99
- 4 oz Grouper \$7.99

Island Specialties

Comes with house salad or caesar salad with a pickle at no charge.

Seafood Scampi \$26.99

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

Luau Salmon \$25.99 ✂

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

Snook Inn Platter \$29.99

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

Crab-Stuffed Shrimp \$25.99

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

Shrimp de Jonghe \$24.99

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

Blackened Mahi Mahi Tacos \$18.99

Served with Pico de Gallo, Shredded Lettuce, Shredded Cheddar Jack Cheese, Avocado Cream, Black Beans and Rice

Havana Chicken \$23.99 ✂

Mojo-Marinaded & 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)

Giant Onion Rings \$7.99

Vidalia Onions, Housemade Remoulade

Kids Menu

\$6.99

- Chicken Fingers
- Grilled Chicken

Both come with your choice of Seasonal Vegetables or French Fries



SIMPLY FRESH

Comes with house salad or caesar salad, a pickle, and your choice of side at no charge.

Off the Docks

New England Scallops \$26.99

Day Boat Sea Scallops

Gulf Grouper \$27.99

Line-Caught, Gulf of Mexico

Mahi Mahi \$26.99

Line-Caught, Caribbean

Atlantic Salmon \$23.99

Sustainably Ocean Farm-Raised

From the Stockyards

All steaks are cooked on our oak wood grill.

6 oz Petite Filet* \$28.99 ✂

Tender Filet Mignon

Smokehouse Baby Back Ribs \$21.99 ✂

Full Rack Ribs, Smoked Barbecue Sauce

Craft Sandwiches

All sandwiches are served with fries or black beans and rice. Baked potato available after 4 pm.

\$1.99 substitute onion rings.

Comes with house salad or caesar salad with a pickle at no charge.

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

Crispy Grouper Reuben \$19.99

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

Mahi Sandwich \$18.99

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

Isle Burger* \$12.99

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* \$17.99

Garlic Bread Hoagie, L.T.O.

Crab Cake Sandwich \$17.99

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

Beyond Burger \$15.99 ✂

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

Family Style

\$55.99

Served With Asparagus, Black Beans And Rice, House Salad Or Ceaser Salad, And A Side Of Pickles

CHOOSE 2 ENTREE'S

- Filet Mignon
- Luau Salmon
- Crab Stuffed Shrimp
- Havana Chicken
- Gulf Grouper
- Shrimp De Jonghe



Thank You For Your Continued Support!

Please Be Patient As This Is A New Feature We Are Offering For Carry Out And Delivery

- THE CARVELLI GROUP -

Executive Chef - Anthony Newton | ✂ Gluten-Free | *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.