



Spring RESTAURANT WEEK



2 Course Pri Fixe Lunch \$24. / Sun. April 26th thru May 3rd

STARTERS

Soup Du Jour

Chef's Selection

Italian Style Baked Clams

Hint of Tomato & Bacon

Snapper Inn Garden Salad

Mixed Greens, Grape Tomato, Cucumber, Red Onion, Shaved Carrots,
Roasted Red Peppers, Creamy Peppercorn Dressing

Umami Butter Fired Great South Bay Oysters

Brown Butter Miso, Crispy Shallots

ENTREES

Sandwiches Choice of Cole Slaw or Fries
(Sweet Potato Waffle Fries +\$3.)

Snapper Inn Flounder Sandwich

Grilled, Blackened or Fried - Lettuce, Tomato, Chipotle Aioli,
Served on a Brioche Bun

Crispy Chicken Sandwich

Buttermilk Chicken, Pickles, Buffalo Mayo, Kale Slaw
Served on Brioche Bun

Strawberry & Burrata Salad

Spring Mixed Greens, Strawberries, Red Onion, Candied
Walnuts, Basil, Citrus Champagne Vinaigrette

Shrimp & Scallops Scampi

Lemon White Wine Sauce, Vegetable Medley, Over Angel Hair Pasta

Chicken Milanese

Breaded Chicken Breast, Lemon White Wine Sauce,
Sauteed Spinach, Fresh Mozzarella, Bruschetta, Mashed Potatoes

(no substitutions)

THE SNAPPER INN

WATERSIDE DINING & EVENTS



THE SNAPPER INN

WATERFRONT RESTAURANT

- SPRING - RESTAURANT WEEK

3 COURSE PRIX FIXE DINNER - \$39.
SUN. APR 26TH THRU SUN. MAY 3RD

FIRST COURSE

Roasted Cauliflower Bites

Lemon Rosemary Aioli

Crispy Chicken Wontons

Lemongrass Chicken Dumpling, Sriracha,
Teriyaki & Cusabi Drizzle

Long Island Littleneck Clams Casino

Red Bell Pepper Compound Butter, Lemon,
White Wine, Chopped Bacon

Umami Butter Fired Oysters

Brown Butter Miso, Crispy Shallots

Soup Du jour

Chef's Selection

Snapper Inn Garden Salad

Mixed Greens, Grape Tomato, Cucumber, Red Onion, Shaved
Carrots, Roasted Red Peppers, Creamy Peppercorn Dressing

SECOND COURSE

Snapper Inn Seafood Platter

Long Island Fluke, Bay Scallops & Shrimp, Seasoned Breadcrumbs,
Lemon White Wine Sauce, Rice Pilaf, Haricot Verts

Shrimp Oreganata

Garlic Oregano Seasoned Breadcrumbs, Lemon White Wine,
Mashed Potatoes & Broccoli

Potato Crusted Montauk Cod

Horseradish Beurre Blanc, Haricot Verts

Miso Maple Glazed Atlantic Salmon

Root Vegetable Hash, Grilled Asparagus, Honey Butter

Chicken Milanese

Breaded Chicken Cutlet, Lemon White Wine Sauce, Fresh Mozzarella,
Sautéed Spinach, Bruschetta, Mashed Potatoes

Short Rib Pappardelle

Peas, Wild Mushrooms, Short Rib Ragù

Queen Cut Prime Rib of Beef +\$7.

Slow Roasted Rib Eye of Beef Carved to Order, Au Jus, Horseradish
Remoulade, Mashed Potatoes, Sautéed Broccoli

DESSERTS

Brownie Ala Mode * Raspberry Sorbet
Chocolate Mousse * Banana Bread Pudding
* Haagen-Dazs Ice Cream

(no substitutions)