



STARTERS

- BRAISED SHORT RIB & BLEU CHEESE QUESADILLA arugula apple salad | 17
- SEARED AHI TUNA SASHIMI** soy mustard sauce, sesame seaweed salad, arugula, pickled ginger | 21
- CHICKEN WINGS buffalo, mango habanero or general tso | 16
- BUTTER POACHED POTATO GNOCCHI truffle parmesan sauce | 17
- CRISPY CHICKEN TERIYAKI WONTONS thai vinaigrette, soba noodle | 16
- BABY BACK RIBS pineapple hoisin soy glaze | 17
- GRILLED OCTOPUS hummus, crisp chickpea, olives, roasted tomato, lemon cumin vinaigrette | 21
- CHICKPEA FRIES tzatziki sauce | 15
- SOUTHWEST CHIPOTLE CHICKEN EMPANADA guacamole, tomato salsa | 16

LOBSTER APPETIZERS

- LOBSTER BLT SLIDER X3 | 21
- WARM LOBSTER KNUCKLE SANDWICH** butter toasted bread, lobster meat, truffle fried sunny egg | 21
- LOBSTER GUACAMOLE & CHIPS | 21
- LOBSTER TRUFFLE MAC & CHEESE sautéed mushrooms | 21

SALADS

- CLASSIC CAESAR SALAD | 16
- BABY LETTUCE SALAD tomato, cucumber, balsamic vinaigrette | 14
- CHOPPED SALAD* cranberry, bleu cheese, bacon, walnuts, cucumber, tomato, croutons | 17
- CRISPY KALE SALAD* almonds, pear, goat cheese, crispy prosciutto, currants, lemon truffle dressing | 17
- WEDGE SALAD ranch dressing, blue cheese, caramelized & crispy onions, tomato, bacon bits, croutons | 17
- ROASTED BEET SALAD* oranges, pistachios, frisee, horseradish goat cheese | 17

MAKE IT AN ENTRÉE SALAD:
Chicken 10 | Shrimp 15
Steak 15 | Tuna Steak 15

ENTREES

- GRILLED HANGER STEAK** mashed potatoes, grilled asparagus, red wine sauce | 34
- BRAISED SHORT RIB WELLINGTON wrapped in puff pastry, potato purée, mushroom red wine sauce | 36
- SHRIMP SCAMPI RISOTTO lemon, artichoke, roasted garlic, herb breadcrumbs | 33
- SALMON teriyaki glaze, chili crisp, soba noodles, pineapple, ginger | 33
- CHICKEN MILANESE baby arugula, goat cheese, tomato salad, parmesan, balsamic basil reduction | 28
- GRILLED AHI TUNA "STEAKHOUSE STYLE"*** creamed spinach, peppercorn sauce, truffle parmesan herb fries | 34
- PENNE VODKA crushed tomato, basil, garlic, cream, crispy prosciutto | 26
- BAJA BURRITO BOWL grilled chicken, mexican yellow rice, black bean mango salsa, guacamole, chipotle | 28
- POTATO GNOCCHI BOLOGNESE classic slow braised beef, pork & tomato ragu, parmesan, basil, olive oil | 29

- GRILLED PORK CHOP hot & sweet cherry pepper sauce, soft polenta, broccoli rabe | 34
- GRILLED NY STRIP STEAK** blue cheese crust, balsamic shallot sauce, mashed potatoes | 50

SIMPLY GRILLED

All plates served with assorted grilled vegetables, basil oil and balsamic reduction

- HANGER STEAK** | 34
- CHICKEN BREAST | 28
- SALMON | 33
- TUNA** | 34
- SHRIMP | 33
- NY STRIP** | 48

SNAP'WICHES

- GRILLED CHICKEN focaccia, arugula, roasted peppers, goat cheese, prosciutto, balsamic, fries | 28
- PIG DIP roasted & braised pork shoulder, broccoli rabe, provolone, cherry peppers, toasted french bread, fries, mustard pork jus to dip | 29
- CLASSIC STEAK SANDWICH** sliced hanger steak, caramelized onions, mozzarella, chimichurri, fries | 34

BURGERS

All Burgers Served on a Butter Toasted Sesame Seed Bun with Truffle Herb Parmesan Fries

- SNAP BURGER** chargrilled angus burger, bacon, american cheese, lettuce, tomato, pickle | 21
- SURF & TURF** same as snap burger, topped with lobster salad | 25
- PIGGYBACK** same as snap burger, topped with BBQ pulled pork | 23
- TRUFFLE** topped with truffle cheese, truffle mushrooms, caramelized onion, truffle aioli, tomato, arugula | 23
- CALI** topped with caramelized onion, goat cheese, basil aioli, arugula, prosciutto | 23
- MAC TRUCK** topped with pepperjack mac & cheese, BBQ sauce, lettuce, bacon, tomato, pickle | 23
- COWBOY** avocado bacon ranch dressing, bourbon BBQ onions, smoked gouda | 23
- JACKHAMMER** topped with braised short rib, bleu cheese, fried egg, bacon | 23
- LA BAMBA** pepperjack cheese, bacon, guacamole, crispy tortilla, charred jalapeño mayo, tomato salsa | 23
- WE BRIE JAMMIN'*** brie cheese, pears, fig jam, arugula | 23

SIDES

- GRILLED ASPARAGUS | 12
- TATER TOTS | 10
- SOFT POLENTA | 10
- POTATO PURÉE | 10
- TRUFFLE PARMESAN FRIES | 10
- TRUFFLE MAC & CHEESE sautéed mushrooms | 10
- BACON HOT HONEY BRUSSELS SPROUTS | 10
- GRILLED VEGETABLES | 10
- FRENCH FRIES | 8

Before placing your order, please inform your server if a person in your party has a food allergy.
*Contains Nuts **Consuming raw or undercooked meat, fish, shellfish or shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Thank you for joining us and we hope to see you again soon!



CLASSIC COCKTAILS | 15

- MOJITO** rum, lime, mint, club soda
- OLD FASHIONED** rye or bourbon, angostura bitters, sugar, orange peel, luxardo cherry
- THE COSMOPOLITAN** vodka, triple sec, cranberry, lime
- PERFECT MANHATTAN** bourbon, sweet vermouth, angostura bitters, luxardo cherry
- MARGARITA** classic, spicy, mango, coconut, pineapple, strawberry
- MOSCOW MULE** vodka, ginger beer, lime
- APEROL SPRITZ** aperol, prosecco, club soda, orange
- SOUTH BEACH** vanilla vodka, coconut rum, pineapple
- FIG SPRITZ** fig vodka, chambord, prosecco
- SANGRIA** ask your server for today's selection

MARTINI CORNER | 15

- CLASSIC MARTINI** gin or vodka, vermouth, lemon twist
- FILTHY DIRTY MARTINI** with blue cheese stuffed olives
- SNAPS ESPRESSO MARTINI**
- COCONUT MARTINI**
- APPLE MARTINI**
- WATERMELON MARTINI**
- ORANGE MARTINI**
- PINEAPPLE MARTINI**
- CHOCOLATE MARTINI**
- KEY LIME MARTINI**
- SMORES MARTINI**
- SAKATINI**

**BEERS
&
SELTZERS**

DRAFTS

- GUINNESS** | 9
- WARSTEINER PILSNER** | 9
- MONTAUK JUICY IPA** | 9
- MILLER LITE** | 8
- PERONI** | 9
- BROOKLYN LAGER** | 9

BOTTLES & CANS

- BUD/BUD LITE** | 6
- HEINEKEN** | 8
- BLUE MOON** | 8
- CORONA** | 8
- BARRIER MONEY IPA (16oz)** | 13
- MICHELOB ULTRA** | 6
- LAGUNITAS** | 8
- WHITE CLAW** | 8
- SURFSIDE** | 10

NON-ALCOHOLIC BEERS, MOCKTAILS & REFRESHERS | 8

- HEINEKEN ZERO • GUINNESS 0.0**
- SHIRLEY TEMPLE • LUXARDO CHERRY COKE • MANGO MOSCOW MULE**
- BLUEBERRY LEMONADE FIZZ • SPARKLING PEACH ICED TEA**

WINES

BUBBLES

PROSECCO, LA LUCA, ITALY..... 14

ROSÉ

ROSÉ, H & B, FRANCE 14..... 42

WHITES

PINOT GRIGIO, DUE TORRI, ITALY..... 14 42

SAUVIGNON BLANC, GEISEN, NEW ZEALAND 15 45

CHARDONNAY, SALMON CREEK, CALIFORNIA 12 36

RIESLING, CARL GRAFF, GERMANY 14 42

REDS

CABERNET, SALMON CREEK, CALIFORNIA 12 36

CABERNET, EDUCATED GUESS, CALIFORNIA 15 45

PINOT NOIR, ANGELS INK, CALIFORNIA 14 42

MALBEC, DOMAINE BOUSQUET, ARGENTINA 14 42

OPEN FOR DINNER & HAPPY HOUR

Tuesday - Sunday

ON & OFF PREMISE CATERING ALWAYS AVAILABLE

Ask Us About Our Private Party Room