



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 | 17

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 | 22

CHICKPEA FRIES tzatziki sauce | 15

SOUTHWEST CHIPOTLE CHICKEN EMPANADA guacamole, tomato salsa | 16

LOBSTER APPETIZERS

LOBSTER BLT SLIDER X3 | 22

WARM LOBSTER KNUCKLE SANDWICH** butter toasted bread, lobster meat, truffle fried sunny egg | 22

LOBSTER GUACAMOLE & CHIPS | 22

LOBSTER TRUFFLE MAC & CHEESE sautéed mushrooms | 22

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, string beans, red wine sauce | 34

BRAISED SHORT RIB WELLINGTON wrapped in puff pastry, potato purée, mushroom red wine sauce | 36

GRILLED JUMBO SHRIMP butternut squash sauce, cranberry pumpkin seed wild rice | 33

SALMON maple sweet potato puree, hazelnut brown butter | 33

CHICKEN MILANESE baby arugula, goat cheese, tomato salad, parmesan, balsamic basil reduction | 28

SESAME SEARED TUNA** pineapple fried rice, soy ginger glaze | 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

SALMON | 33

SHRIMP | 33

CHICKEN BREAST | 28

TUNA** | 34

NY STRIP** | 50

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 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

STRING BEANS | 10

TATER TOTS | 10

SOFT POLENTA | 10

POTATO PURÉE | 10

SWEET POTATO MASH | 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 OKTOBERFEST | 9
MONTAUK JUICY IPA | 9
MILLER LITE | 8
PERONI | 9
BROOKLYN POST ROAD PUMPKIN ALE | 9

BOTTLES & CANS

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

WHITES

- PINOT GRIGIO, SANTA MARINA, ITALY** 14 42
SAUVIGNON BLANC, NOBILO, NEW ZEALAND 15 45
CHARDONNAY, MARKSTONE, CALIFORNIA 12 36
RIESLING, CARL GRAFF, GERMANY 14 42

REDS

- CABERNET, MARKSTONE, CALIFORNIA** 12 36
CABERNET, LINE 39, CALIFORNIA 15 45
PINOT NOIR, HAHN, CALIFORNIA 14 42

OPEN FOR DINNER & HAPPY HOUR

Tuesday - Sunday

ON & OFF PREMISE CATERING ALWAYS AVAILABLE

Ask Us About Our Private Party Room