



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 | 14
- SOUTHWEST CHIPOTLE CHICKEN EMPANADA guacamole, tomato salsa | 16
- BURRATA bruschetta, roasted tomato, sweet bell pepper, basil, arugula | 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 | 15
- BABY LETTUCE SALAD tomato, cucumber, balsamic vinaigrette | 12
- CHOPPED SALAD cranberry, bleu cheese, bacon, walnuts, cucumber, tomato, croutons | 16
- CRISPY KALE SALAD almonds, pear, goat cheese, crispy prosciutto, currants, lemon truffle dressing | 16
- WEDGE SALAD ranch, bleu cheese dressing, caramelized & crispy onions, tomato, bacon bits, croutons | 16
- ROASTED BEET SALAD oranges, pistachios, frisee, horseradish goat cheese | 16

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

SNAP'WICHES

- GRILLED CHICKEN focaccia, arugula, roasted peppers, goat cheese, prosciutto, balsamic, fries | 27
- PIG DIP roasted & braised pork shoulder, broccoli rabe, provolone, cherry peppers, toasted french bread, fries, mustard pork jus to dip | 28
- CLASSIC STEAK SANDWICH sliced hanger steak, caramelized onions, mozzarella, chimichurri, fries | 30

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 | 19
 - SURF & TURF same as snap burger, topped with lobster salad | 24
 - PIGGYBACK same as snap burger, topped with BBQ pulled pork | 21
 - TRUFFLE topped with truffle cheese, truffle mushrooms, caramelized onion, truffle aioli, tomato, arugula | 21
 - CALI topped with caramelized onion, goat cheese, basil aioli, arugula, prosciutto | 21
 - MAC TRUCK topped with pepperjack mac & cheese, BBQ sauce, lettuce, bacon, tomato, pickle | 21
 - COWBOY avocado bacon ranch dressing, bourbon BBQ onions, smoked gouda | 21
 - JACKHAMMER topped with braised short rib, bleu cheese, fried egg, bacon | 21
 - LA BAMBA pepperjack cheese, bacon, guacamole, crispy tortilla, charred jalapeño mayo, tomato salsa | 21
 - WE BRIE JAMMIN BURGER brie cheese, pears, fig jam, arugula | 21

ENTREES

- GRILLED HANGER STEAK blue cheese potato hash, grilled asparagus, cabernet balsamic reduction | 31
- BRAISED SHORT RIB WELLINGTON wrapped in puff pastry, potato purée, mushroom red wine sauce | 35
- GRILLED JUMBO SHRIMP lemon-artichoke risotto, fennel-orange-olive salad | 32
- GRILLED SALMON maple sweet potato purée, truffle hazelnut brown butter | 30
- CHICKEN MILANESE baby arugula, goat cheese, tomato salad, parmesan, balsamic basil reduction | 27
- SEARED AHI TUNA chilled sesame soba noodles, edamame, mango, ginger ponzu | 33
- PENNE VODKA crushed tomato, basil, garlic, cream, crispy prosciutto | 25
- BAJA BURRITO BOWL grilled chicken, mexican yellow rice, black bean mango salsa, guacamole, chipotle | 27
- POTATO GNOCCHI BOLOGNESE classic slow braised beef, pork & tomato ragu, parmesan, basil, olive oil | 26

- GRILLED PORK CHOP cherry pepper-sweet pepper-caramelized onion relish, rosemary roasted potatoes | 31
- GRILLED NY STRIP STEAK mashed potatoes, cognac peppercorn sauce | 44

SIMPLY GRILLED

- All plates served with assorted grilled vegetables, basil oil and balsamic reduction
- HANGER STEAK | 31
 - SALMON | 30
 - SHRIMP | 31
 - CHICKEN BREAST | 27

SIDES

- GRILLED ASPARAGUS | 10
- TATER TOTS | 10
- ROSEMARY ROASTED POTATOES | 10
- POTATO PURÉE | 10
- TRUFFLE PARMESAN FRIES | 10
- TRUFFLE MAC & CHEESE sautéed mushrooms | 10
- ROASTED BRUSSEL SPROUTS bacon mustard dressing | 10
- GRILLED VEGETABLES | 10
- MAPLE SWEET POTATO PURÉE | 10
- FRENCH FRIES | 8

Before placing your order, please inform your server if a person in your party has a food allergy.
**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!



WINES

BUBBLES

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

ROSE

ROSE, H & B, FRANCE 12 44

WHITES

PINOT GRIGIO, DUE TORRI, ITALY..... 13 48

SAUVIGNON BLANC, GEISEN, NEW ZEALAND 13 48

CHARDONNAY, SALMON CREEK, CALIFORNIA 11 40

RIESLING, CARL GRAFF, GERMANY 12 44

REDS

CABERNET, SALMON CREEK, CALIFORNIA 11 40

CABERNET, EDUCATED GUESS, CALIFORNIA 15 54

MALBEC, DOMAINE BOUSQUET, ARGENTINA 13 48

PINOT NOIR, ANGELS INK, CALIFORNIA 14 52

BEERS

DRAFTS

GUINNESS | 8

WARSTEINER PILSNER | 8

MONTAUK JUICY IPA | 8

MILLER LITE | 8

PERONI | 8

BROOKLYN LAGER | 8

BOTTLES & CANS

BUD/BUD LITE | 5

HEINEKEN | 6

BLUE MOON | 6

CORONA | 6

BARRIER MONEY IPA (16oz) | 12

MICHELOB ULTRA | 6

LAGUNITAS | 6

NON-ALCOHOLIC BEERS, MOCKTAILS & REFRESHERS | 6

HEINEKEN ZERO • GUINNESS 0.0

SHIRLEY TEMPLE • LUXARDO CHERRY COKE • MANGO MOSCOW MULE

BLUEBERRY LEMONADE FIZZ • SPARKLING PEACH ICED TEA

SIGNATURE LIBATIONS | 15

SOUTH BEACH vanilla vodka, coconut rum, pineapple

BAD SEED jalapeño infused tequila, mango juice, lime, honey, agave

THE NEW BOND gin, lime, elderflower, cucumber, ginger ale

BACON BOURBON SMASH bacon infused bourbon, orange, maple syrup, splash of soda

FIG SPRITZ fig vodka, chambord, prosecco

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

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 or spicy

GIN GIMLET gin, lime, simple syrup

MOSCOW MULE vodka, ginger beer, lime

NEGRONI gin, campari, vermouth, orange peel

APEROL SPRITZ aperol, prosecco, club soda, orange

DAIQUIRI rum, lime, sugar

LI ICED TEA

SANGRIA ask your server for today's selection

NOW OPEN FOR DINNER & HAPPY HOUR

Tuesday - Sunday

WEEKEND BRUNCH

Saturdays & Sundays | 12pm to 3pm

\$70 8 COURSE CHEF'S TASTING MENU

Please Ask Your Server