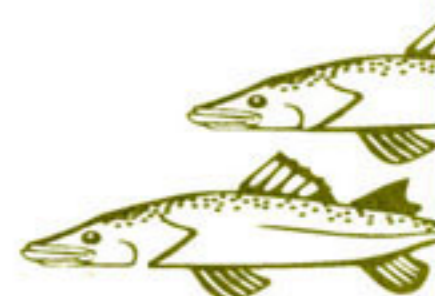


# SNOOK'S BAYSIDE



## SOUPS

**Island Conch Chowder** 7.  
Tender Conch, hearty vegetables in a spicy tomato broth

**Classic French Onion Soup** 7.  
Topped with a blend of melted cheeses

## APPETIZERS

**Lobster & Shrimp Cakes** 14.  
Petite cakes of lobster & shrimp finished with a mango cinnamon chutney

**Cracked Conch** 9.  
Conch Steak tenderized, lightly fried with a roasted red pepper sauce

**Conch Fritters** 8.  
With cocktail sauce & roasted red pepper dipping sauces

**Shrimp & Scallops Night Out** 15.  
Shrimp & Scallops wrapped in bacon and served with a creamy horseradish dipping

**Flame grilled Portabella Mushroom** 12.  
Stuffed with fresh crab meat and a creamy red pepper sauce

**Yellowtail Ceviche** 12.  
Diced Yellowtail Snapper prepared in a citrus juice with red onions, peppers, tomato, cucumbers and cilantro served in a crisp wonton shell

**Calamari** 8.  
Fried golden brown & served with a hearty tomato marinara sauce

**Appetizer Platter...great for four or more!** 34.  
Thai Mahi Tenders, Conch Fritters, Garlic Baguette & Calamari

**Stone Crab Claws** Market Price  
½ lb. Florida Stone Crab Claws served with homemade honey mustard dipping

## SALADS

**Caesar Salad** 7.  
Romaine lettuce tossed in our Caesar dressing, garlic croutons and anchovies

**Snook's Salad** 12.  
Chopped greens, black olives, mushrooms, cucumbers, tomato & hearts of palm, marinated artichokes finished with a feta cheese vinaigrette

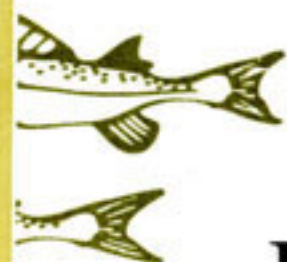
**Chopped Antipasto Salad** 9.  
Romaine lettuce, genoa salami, provolone cheese, olives, artichoke hearts & peppers

**Sunset Salad** 13.  
Diced shrimp, bacon, tomato, onion, cucumbers over greens with a vinaigrette

18% Gratuity on parties of 5 or more. A Charge of \$4. for all Entrees shared.  
We can not accommodate separate checks on parties over 4 guests.

Visit us at: [www.snooks.com](http://www.snooks.com)

# SNOOK'S BAYSIDE



## ENTREES

*Served with a small house salad, vegetables & starch du chef*

**CATCH OF THE DAY** "Dressed your way" 20. Yellowtail Snapper Add: \$4.

Blackened\* Grilled\* Fried\* Sauteed with lemon butter\* Grenoblaise\* Francaise\*

**WASABI TENDERLION** 34.

Seared rare Angus Filet sliced and touched with wasabi cream & teriyaki glaze

**YELLOWTAIL BAYSIDE** 26.

Yellowtail snapper topped with a crab meat cake and finished with Bearnaise sauce

**FRIED SHRIMP PLATTER** 24.

Shrimp fried golden brown and served with dipping sauces

**YELLOWTAIL ROJO COULIS** 25.

Yellowtail snapper, artichoke hearts, capers & polenta in a roasted garlic tomato

**APPLE MOLASSES PORK TENDERLION** 19.

Pork finished with apples, molasses, red onion, sweet peppers and Dijon mustard

**8OZ. ANGUS FILET MIGNON** 32.

Choice of: Bearnaise Sauce or Champignon Savage

**SURF & TURF** 44.

8oz. Angus Filet Mignon & 7oz. Florida Spiny Lobster Tail

**CONCH REPUBLIC MAHI MAHI TACOS** 24.

Lightly blackened Mahi stuffed in a warm spinach tortilla with diced tomatoes, green onions, shredded cheese, chopped lettuce and a salsa verde sour cream

**PISTACHIO ENCRUSTED YELLOWTAIL SNAPPER** 29.

Served over baby greens with a mango salsa and fried plantains

**SNOOK'S HAZELNUT CHICKEN** 23.

Chicken dusted with crushed hazelnuts finished with a Frangelico orange-thyme

**FRA DIABLO** 24.

Scallops, Mahi & Shrimp over pasta with a spicy red pepper, white wine, garlic red sauce  
Grilled Chicken: Add \$7.

**CHICKEN ROULADE** 21.

Chicken stuffed with spinach & ricotta cheese finished with a tomato garlic cream

**FROM OUR GARDEN** 14.

Grilled vegetables finished with a shallot pesto cream sauce served over pasta  
Grilled Chicken: Add \$7.

**SNOOK'S INDECISION** "Are you undecided?" 38.

Broiled seafood combination of shrimp, scallops, lobster tail and Catch of the Day

**We pride ourselves on preparing your meal with only the freshest ingredients!**

**Please be patient as we prepare your 'cook to order' selections. Enjoy!**

*Sunset Weddings & Rehearsal Dinner from 2-200 guests*