

APPETIZERS

Steamed Clams	\$13	Double Steamed Clams	+\$7
A pound of steamed clams in scampi sauce; served with garlic toast.			
Quinoa Shrimp	\$12 (HHP \$9)		
Quinoa Breaded Shrimp topped with a Boom Boom Sauce; served over Shredded Vegetables.			
Sauteed Shrimp	+\$3		
Marinate Steak Tips			\$14
Steak tips cooked to order; served with Horseradish Aoli			
Kraken			\$17 (HHP \$13)
Jumbo Pretzel wheel stuffed with Crab Dip and Cheddar Cheese			
Dodge Balls			\$10 (HHP \$7.50)
Breaded Mashed Potato Balls with Bacon, Cheddar Cheese and Ranch Dip			
Fried Mozzarella			\$9 (HHP \$7)
House breaded Mozzarella Cheese; served with Marinara sauce			
Snappers Nachos			\$12 (HHP \$10)
Tortilla chips topped with Snappers Chili, Cheddar Cheese sauce, Lettuce, Tomatoes and Jalapenos; served with Salsa & Sour Cream			
Snappers Crab Dip			\$16 (HHP \$13)
Served with warm Pita Chips			
Philly Cheesesteak Egg Rolls			\$13 (HHP \$11)
Served with Marinara sauce			
Flatbread Pizza			\$14 (HHP \$11)
Flatbread topped with Marinara and Mozzarella			
Extra Toppings (Sausage or Pepperoni, Mushrooms, Onions, Peppers) +\$.85			
Chips & Salsa			\$5
Wings			
(6) Wings \$9	(12) Wings \$16	(24) Wings \$30	Boneless (10) \$11 (HHP \$9)
Sauce Choices: Hot, Mild, BBQ, Snapper, Garlic Parmesan, Old Bay, Hot Garlic, Sweet Thai Chili, Mango Habanero, Smokers			
Blue Cheese / Ranch / Celery \$1.50		Extra Sauce \$1.50 Two Sauces \$2.00	
Chicago style \$2.50			

SOUPS

Snappers Chili	\$5 Cup	\$7 Bowl
Snappers Crab Corn Chowder	\$6 CUP	\$8 Bowl
Soup Du Jour	\$5 Cup	\$7 Bowl

SPECIALS

STEAK DIANE	\$26
Seared medallions smothered in a creamy cognac mushroom sauce with your choice of 2 sides	
SPANISH CITRUS PASTA	\$14
Linguini pasta, carrots, tomatoes, scallions & chickpeas, all tossed in a citrus butter sauce	
Add Chicken or Steak \$8, Salmon or Shrimp \$10, or Crab Cake \$12	
ITALIAN FLATBREAD	\$15
Flatbread topped with ham, salami, & provolone cheese topped with mozzarella	
Dipping sauce: Marinara or Spicy Mayo - \$.50 extra	
MEATBALL SUB	\$14
Sub roll stuffed with meatballs marinara topped with melted mozzarella cheese served with chips	
PEROGIES	\$18
Perogies with caramelized onions & kielbasa sausage sauteed in butter served with sour cream	

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SANDWICHES, BURGERS, WRAPS

Includes choice of Chips or Cole Slaw	
Fries, Sweet Potato Fries or Onion Rings \$2 Side Salad \$2.50	
Snapper Burger or Grilled Chicken	\$14
7oz Black Angus Burger or Grilled Chicken served on a Brioche roll with Bacon, Lettuce, Tomato and American Cheese	
Mechanicsburger	\$15
7oz Black Angus Burger served on Brioche roll with Bacon, Fried Egg, Onion, Lettuce, Tomato, French Fries, Cheddar Cheese and Spicy Mayonnaise	
Cheeseburger Wrap	\$14
Black Angus Burger, Lettuce, Tomato, Pickle, American Cheese, and Mayonnaise wrapped in a Flour Tortilla	
Southwest Wrap	\$14
Steak or Chicken, Black Beans, Corn, Onion, Cheddar Cheese, Lettuce, and Tomato, tossed in a Spicy Ranch sauce and wrapped in a Flour Tortilla	
Killer BLT	\$14
Grilled White Texas Toast stacked high with crispy Bacon, Lettuce, Tomato and Mayonnaise	
Greek Gyro	\$14
Gyro Meat, Lettuce, Tomato, Onion, Tzatziki Sauce wrapped in a soft Pita	
Chicken Tenders	\$15
Chicken Tenders fried to a perfect crisp with French Fries	
Smash Burger	\$15 (HHP \$13)
Two smashed Beef Burgers with American Cheese; served on a mini Brioche Roll with Lettuce, Tomato and French Fries	
Mushroom Swiss Burger	\$14
7oz Black Angus Burger served on a Brioche Roll with Sauteed Mushrooms and melted Swiss Cheese	
Chicken Mushrooms Melt	\$15
Grilled Chicken Breast topped with Mushrooms, Lettuce, Tomato and Melted Swiss Cheese; served on crispy Ciabatta Bread	
Italian Grinder	\$15
Ham, Salami, Provolone Cheese, Lettuce, Tomato, and Spicy Mayonnaise on crispy Ciabatta Bread	
Prime Rib Melt	\$16
Shaved Prime Rib, Onions, Mushrooms, Provolone Cheese and Horseradish Aoli served on a Brioche Roll	
Philly Cheesesteak	Chicken \$14 or Beef \$16
Shaved Prime Rib or Chicken with Onion, Peppers, Mushrooms, American Cheese on a Sub Roll with a side of marinara sauce	
Crab Cake Sandwich	\$21
Broiled lump Crab Cake with Lettuce and Tomato served on a Brioche Roll with a side of Tartar sauce	
Fish Sandwich	\$15
Beer battered Haddock served on Ciabatta Bread with Lettuce, Tomato and a side of Tartar sauce	
Fish Fry	\$16
Beer battered Haddock served with French Fries and Cole Slaw	

TACOS

Mahi Mahi Tacos	\$19
3 Mahi Mahi tacos with Pineapple Mango salsa, Citrus slaw, and Avocado	
Haddock or Shrimp Tacos	\$12
3 Fried Haddock or Fried Shrimp tacos with Lettuce, Pico De Gallo and Chipotle Lime Aoli in a flour Tortilla	
Salmon or Sauteed Shrimp Tacos	\$18
3 Salmon or Sauteed Shrimp tacos with Lettuce, Pico De Gallo and Chipotle Lime Aoli in a flour Tortilla	

HHP = Happy Hour Price 4 - 6pm

ALL PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY AND MAY NOT BE ELIGIBLE FOR SEPARATE CHECKS

SALADS

Butternut Squash and Red Beet	\$12
Mixed Greens, Butternut Squash, Red Beets, Spicy Pumpkin Seeds, Goat Cheese tossed in a House Orange Vinaigrette	
Cajun Chicken	\$14
Mixed Greens, Blackened Chicken, Corn, Tomato, Onions, Cheddar Cheese, Black Beans tossed in Ranch Dressing and topped with Tortilla strips	
Garden	\$12
Mixed Greens, Carrots, Red Cabbage, Tomato, Cucumbers with choice of dressing	
Chopped Greek	\$12
Mixed Greens, Tomato, Olives, Cucumbers, Peppers, Onions, Feta Cheese with a side of House Greek Dressing	
Caesar	\$12
Mixed Greens, Croutons, and Parmesan Cheese tossed in a House Caesar dressing	
Italian Chef	\$14
Mixed Greens, Ham, Salami, Provolone Cheese, Tomatoes tossed in a Balsamic dressing	
Pittsburgh Style	\$12
Mixed Greens, Carrots, Red Cabbage, Tomatoes, Cucumbers, Cheddar Cheese, French Fries and choice of dressing	
Crispy Chicken	\$15
Mixed Greens, Carrots, Red Cabbage, Tomato, Cucumbers topped with Bacon, Cheddar Cheese, and Crispy Chicken with choice of dressing	

*Add Chicken or Steak \$8 Salmon or Shrimp \$10 Crab Cake \$12

Dressing Choices: House Greek, White Balsamic Vinaigrette, Orange Vinaigrette, Bleu Cheese, Honey Mustard, Buttermilk Ranch

SIDES

Fresh Cut Fries	Chefs Potatoes	Cole Slaw	Chefs Vegetable
Onion Ring	House Salad	Apple Sauce	
Rice Pilaf	Sweet Potato Fries	Mac and Cheese	

DESSERTS

Cheesecake (Plain or Raspberry)	Peanut Butter Pie
Warm Apple Pie a la mode	Limoncello Cake
Molten Lava Cake with Ice Cream	Coconut Cream Pie
Snappers Coffee: Freshly Brewed Coffee with Bailey’s, Kahlua, Frangelico, and Whipping Cream	

BEER & WINE

<i>Wine Pricing: 6oz / 9oz</i> <i>Regular: \$8 / \$10</i> <i>Top Shelf: \$10 / \$13</i>	
Yuengling Lager	Chardonnay
New Trail Broken Heels	Top Shelf Chardonnay
Troegs Perpetual	Pino Grigio
Miller Lite	Riesling
Blue Moon	Sauvignon Blanc
Juicy Juicy IPA	Top Shelf Sauvignon Blanc
	Moscato
	White Zinfandel
	Merlot
	Pinot Noir
	Cabernet Sauvignon
	Top Shelf Cabernet Sauvignon
	Lambrusco
<i>Ask us about our 2 Rotating Drafts</i>	

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ENTREES

Salmon or Chicken Oscar	\$28
Grilled Salmon Fillet or Grilled Chicken Breast topped with Crab Meat and Sherry Cream Sauce; served with choice of 2 sides	
Chicken Piccata	\$28
Grilled Chicken Breast topped with a Crab Meat Piccata Sauce; served with choice of 2 sides	
Crab Cake	(1) \$22 (2) \$28
Broiled house-made lump Crab Cake served with choice of 2 sides	
Shrimp and Crab	\$26
Pan seared Shrimp topped with Crab Meat and tasty Lemon Butter Sauce; served over Rice with a Side Salad	
Alfredo	Chicken \$23 or Shrimp \$27
House Alfredo sauce with choice of Chicken or Shrimp tossed with Linguini pasta; served with a Side Salad	
Salmon	\$24
Seared Salmon, Rice Pilaf, and Chefs Vegetables	
Mahi Mahi	\$23
Mahi Mahi with Chimichurri sauce and choice of 2 sides	
Grilled Chicken Parmesan	\$22
Grilled Chicken Beast with Marinara sauce, Provolone Cheese and Linguini; served with a Side Salad	
Meat Lovers Pasta	\$23
Italian Meatballs, Sausage, Marinara sauce, and Linguini; served with a side Salad	
Cowboy Ribeye	\$27
12oz Rib-eye served with Sauteed onion, mushrooms, garlic on a sizzle plate with your choice of 2 sides	
Snapper Stir Fry	\$23
Choice of Chicken, Steak <i>OR</i> shrimp with Vegetables and General Tso sauce; served over rice with a side Salad	
Grilled Chicken	\$22
Grilled Chicken Breast, Rice Pilaf, and Chefs Vegetable	

COCKTAILS


THE PEAR-FECT MARGARITA Casamigos Blanco, Pear Nectar, Lime, Agave & Pear with a Cinnamon Sugar Rim
FIG-ET ABOUT IT Woodinville Bourbon, Fig Jam, Lemon Juice, Hot Honey Syrup & Thyme
TWILIGHT BRAMBLE Belvedere Vodka, Fresh Blackberry Puree, Lemon Juice, Thyme-Infused Syrup, Thyme & Blackberry
CARAMEL SHIPWRECK Captain Morgan, Caramel Liqueur, Cold Apple Cider with a Caramel Drizzle Rim
CARAMEL WHITE RUSSIAN Smirnoff Kissed Caramel, Mr Black Liqueur & Cream <i>*Rich, Smooth & A Crowd Favorite*</i>
PBJ OLD FASHIONED Luxardo Cherry, Chocolate Bitters & Screwball Whiskey

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