



FAMOUS FROSTIES

SERVED IN A SOUVENIR CUP | 8
FLOAT OF LIQUOR | 3

BUTCHWACKER

Kahlúa, dark cream de cocoa,
dark island rum and ice cream

DAIQUIRITA

Margarita and strawberry daiquiri

MIAMI VICE

Piña colada and strawberry daiquiri

PAIN-IN-THE-ASS

Piña colada and rum runner

FROSÉ

Float of rosé | 3

RUM RUNNER

Cherry daiquiri

STRAWBERRY DAIQUIRI

MARGARITA

PIÑA COLADA

**MAKE IT A
SANDPAIL | 25**

Refill | 22
you keep the pail!

MOCKTAILS | 4

Sandpail | 15
Virgin daiquiri
Virgin piña colada
Virgin miami vice

WINE

BLUSH

Steele Rosé 9 | 35

BUBBLES

La Marca Prosecco 8 | SPLIT
Risata Moscato D'asti 9 | 35

WHITE

Caymus Conundrum White Blend 8 | 30
Cavit Pinot Grigio 7 | 27
Santa Margherita Pinot Grigio | 45
Kim Crawford Sauvignon Blanc 8 | 30
La Crema Chardonnay 9 | 35

RED

BV Coastal Red Blend 7 | 25
Chateau Souverain Merlot 8 | 30
Athena Pinot Noir 7 | 26
Meiomi Pinot Noir 9 | 35
Cannonball Cabernet 8 | 30
Simi Cabernet | 45

HOUSE WINES

Bubbles 6 | 22
Chardonnay 6 | 22
Merlot 6 | 22
Cabernet 6 | 22

BEVERAGES

FOUNTAIN DRINKS | 2.25

Coke, diet coke, pibb extra, sprite, shirley temple,
cherry coke, pink lemonade, iced tea

BEER

SPECIALTY, SELTZER AND 16OZ. DOMESTIC CANS | 5

SPECIALTY DRAFT 16OZ. 5.50 | 24OZ. 6.50

DOMESTIC DRAFT 16OZ. 4.50 | 24OZ. 5.50

COCKTAILS

MOJITO | 8

Traditional, lime, lemon, mango, strawberry, pineapple,
passion fruit, or coconut

SNAPPERS MULE | 8

Lime, lemon, cucumber, blueberry, strawberry, grapefruit,
raspberry, watermelon-mint, peach-orange, or
pineapple-jalapeño

ALOHA MULE | 8

Coconut, pineapple and lime vodka with diet ginger beer

BAREFOOT PARROT | 6

Cranberry juice, flavored rum and a lime
flavors: lime, pineapple, passion fruit, strawberry, mango

COBALT MARGARITA | 9

Made with patron silver, served on the rocks

SPICY MARGARITA | 8

Cuervo gold, pineapple jalapeño moonshine, house
margarita mix and jalapeño slices

CAPTAIN BUTCHES PALOMA | 7

Grapefruit vodka, diet squirt, lime juice and a lime wedge

BLUEBERRY LEMONADE | 7

Blueberry vodka, pink lemonade, splash of simple syrup, and
garnished with blueberries

CREAMSICLE MARTINI | 7

Frothy and refreshing like sherbert ice cream

KEY LIME PIE MARTINI | 8

Tastes just like you're on Duval having dessert

DIRTY MONKEY MARTINI | 8

Coffee liqueur, irish cream and banana rum

ROSÉ SANGRIA SPRITZER | 9

Fragrant flavors of rosé paired with our house sangria mix
loaded with fresh strawberries, mint and lemons

PEACH TEA | 6

Birddog peach whiskey with unsweetened tea and a lemon
wedge

**BOOBIE
DRINK!**

SALTY MELONS | 6

a portion of sales from this drink will be donated by
parks marina for breast cancer research and prevention!

captain morgan watermelon splash, pink lemonade,
lemon wedge, served with a salted rim

SHAREABLES

SHRIMP COCKTAIL | 16

5 florida gulf coast shrimp, served with cocktail sauce and lemon

COLOSSAL COCONUT SHRIMP | 18

5 coconut crusted gulf shrimp, served with sweet chili orange sauce

* AHI POKE BOWL | 14

Sashimi grade tuna, rice, scallion, cucumber, avocado, leaf lettuce and wasabi

QUESADILLA | 10

Kahlúa pork or spicy jerk chicken

FRESH GUACAMOLE | 9

ADD SALSA · 2 | ADD QUESO · 4

Jalapeños, cilantro, lime and avocados served with tortilla chips

CARIBBEAN NACHOS | 11

Slow roasted pork, black beans, mango relish, and avocado. Served with cheese sauce on fresh tortilla chips

WINGS | 10

8 traditional bone-in or boneless wings sauced with 6 mile (hot), hawaiian, jerk, buffalo, or bbq

CHICKEN GIZZARDS | 9

Served with house made bbq sauce

PRETZEL BITES | 9

Served with queso cheese sauce

TURTLE EGGS | 8

2 each of our deviled eggs, served three ways: bacon, traditional and avocado



SALADS

ADD ONS

CHICKEN | 4 STEAK | 7 SHRIMP | 9 TUNA | 8

HOUSE | 9

Spring mix, carrots, cherry tomatoes, radishes, cucumbers served with a lime vinaigrette

WEDGE | 9

Iceberg wedge, bacon, bleu cheese dressing and crumbles, cherry tomatoes, crispy shallots

GREEK | 11

Spring mix, cherry tomatoes, red onion, pepperoncini, kalamata olives, artichoke and feta served with greek dressing

CAPRESE | 12

Roma tomatoes, mozzarella, fresh basil, and balsamic drizzle over mixed greens

* SEARED AHI | 16

Seared ahi tuna, spring mix, tomatoes, radishes, cucumbers, carrots and avocado served with sesame ginger dressing

ENTREES

ADD 3 JUMBO SHRIMP | 9 ADD A SIDE SALAD | 5

10OZ. BLACK ANGUS RIBEYE 28 | 8OZ. SIRLOIN 22

Grilled and served with asparagus and baby potatoes

* PAN SEARED ISLAND STYLE SALMON | 24

Rubbed in BBQ spices and finished with charred pineapple and hand breaded onion rings, served with asparagus and baby potatoes

FISH AND CHIPS | 17

Lightly breaded walleye, charred lemon, and a side of tartar sauce served with Snappers fries

ISLAND TACOS | 18

3 coconut crusted Mahi Mahi fillets, topped with kewpie aioli, ramen cabbage slaw served with caribbean mac salad

SEAFOOD MAC & CHEESE | 22

Caribbean lobster and crab meat, sprinkled with tarragon-truffle panko

BUFFALO CHICKEN MAC & CHEESE | 14

Crispy buffalo chicken and bacon

SANDWICHES

INCLUDES CHOICE OF ONE SIDE | PREMIUM +1

* MARINA BURGER | 14

8oz. hand pattied angus burger, caramelized onions, garlic aioli, spinach and gruyere cheese served on a fresh bakery bun

* BOAT HOUSE BURGER | 14

8oz. hand pattied angus burger, bacon, cheddar cheese, lettuce, tomato and onion served on a fresh bakery bun

EAST LAKE CHICKEN SANDWICH | 13

Grilled chicken breast, garlic aioli, leaf lettuce, tomato, avocado and house made honey mustard served on a fresh bakery bun

* MAHI MAHI SANDWICH | 19

Blackened or grilled dorado fillet, leaf lettuce, tomato and creole aioli served on a baguette

AVOCADO BLT | 12

Traditional BLT with fresh avocado and mayo served on whole grain toast

STEAK SANDWICH | 18

6oz. sirloin served open face on a baguette with caramelized onions and horseradish creme

WEST LAKE WRAP | 12

Grilled chicken, mango relish, avocado, lettuce, tomato and house lime vinaigrette

CUBAN | 13

Slow roasted pork loin served on a ciabatta hoagie with ham, pickle, swiss cheese and soy mustard

SIDES | 4: Caribbean mac salad, ramen cabbage salad, roasted baby potatoes, steamed broccoli, Snappers fries

PREMIUM SIDES | 5: asparagus, fresh fruit, side salad

SOUPS

CUP | 4 BOWL | 6

CARIBBEAN CONCH CHOWDER

SOUP DE JOUR

CUP OF SOUP AND SIDE SALAD 8

ASK US ABOUT DESSERT!

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces risk of foodborne illness. Individuals with certain health conditions may be at higher risk of these foods are consumed raw or undercooked. Consult your physician or public health official for further information.