

THE SNAPPER INN

WATERSIDE DINING & EVENTS

LI Oyster Week Oct 16th thru Oct 20th

Featured Oysters

Deep Water Oyster Co., Great South Bay

Bright Brine, Mildly Sweet, Lingering Salinity

Great Gun Oyster Co., Moriches Bay

Sharp Upfront Brine, Buttery Garlic Finish

Lucky 13, Great South Bay

Pure Ocean-Makes You Realize Why Everyone Went
Gaga Over Bluepoints Back in the Day!

Oyster Ponds Shellfish, Peconic Bay

Briny, Well Balanced Flavor with a Hint of
Mineral on the Finish

Appetizers

Oysters on the ½ Shell - \$1.

Chef's Selection

Umami Oysters (5) - \$17.

Deep Water Oysters, Fermented Garlic Butter,
Seasoned Panko Breadcrumbs, Lemon

Tropical Oysters Casino (5) - \$18.

Lucky 13 Oysters, Mango-Passion Fruit, Bell Pepper
Compound Butter, Crispy Bacon

Oysters Oreganata (5) - \$18.

Great Gun Oysters, Garlic-Oregano Seasoned
Breadcrumbs, Lemon White Wine

Oysters Rockefeller - \$19.

Deep Water Oysters, Spinach, Pernod, Gruyere,
Panko, Lemon

Buffalo Oysters - \$12.

Great Gun Oysters, Buffalo Sauce, Bleu Cheese

Sampler

3 Great Guns, Moriches Bay

3 Lucky 13s, Great South Bay

3 Oyster Ponds, Peconic Bay

\$12.

Entrees

Long Island Potato Crusted Codfish - \$29.

Oyster Ponds Oyster Sauce, Beurre Blanc,
Sautéed Spinach

Oyster Po' Boy - \$25.

Great Gun Oysters, Breaded & Fried, Cajun Aioli,
Lettuce, Tomato on Toasted Brioche Bun

Oyster Stew - \$28.

Oyster Pond Oysters, Rich & Creamy Stew with
Carrots, Celery, Onion, Potatoes, Crostini

Long Island Oyster Platter - \$34

Lucky 13 Roasted Oysters, Bay Scallops, Montauk Cod,
Garlic Oregano Seasoned Breadcrumbs, Mashed
Potatoes, Sautéed Broccoli

