

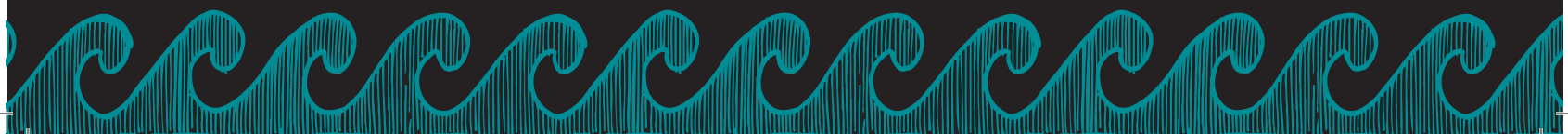


ALWAYS FRESH

*The Red Snapper Inn was established in 1987
by Ivan Stathopoulos as a seasonal restaurant to serve summer tourists.
In 1991, Ivan's son-in-law, Lin Biar brought his Louisiana inspired seafood favorites
to a burgeoning year-round operation that boasts
some of the best seafood served on the Texas Gulf Coast.*

*Since its opening, the Red Snapper Inn has been fresh sourced & relied
on local commercial fishermen & shrimpers to provide all of its Fresh Gulf Seafood
which is filleted & processed in house.*

*With its cheerfully beach flotsam décor,
The Red Snapper Inn is laid back, but its food & service has been
recognized & featured in magazines & newspapers for over thirty years.*



APPETIZERS

FETA CHEESE & OLIVES 10.99

SHRIMP COCKTAIL 8.99

ICED BOILED SHRIMP
(1 Doz) 14.99 | (1/2 Doz) 8.99

FRIED ZUCCHINI 7.99

JALAPEÑO PEPPERS
Stuffed with crabmeat dressing 8.99

CHEESE CROQUETTES 7.99

SHRIMP REMOULADE 8.99

GRILLED JUMBO SHRIMP
With a la grecque sauce 14.99

FRIED CALAMARI 8.99

FRESH LUMP CRABMEAT COCKTAIL
(When available) market

OYSTER BROCHETTE
With meunier butter 18.99

FRIED CRAB CLAW 19.99
(When available)

FRIED ASPARAGUS
With shrimp & crab in lemon,
chive cream sauce 17.99

SAUTÉED OYSTERS CHOICE OF SAUCE
Garlic chili or A La Grecque 18.99

CHOLULA SNAPPER FINGERS 12.99

TEMPURA FRIED OYSTERS
With sriracha aioli 18.99

BAR TRASH
Blackened shrimp topped with jumbo lump crab
meat & garlic, jalapeño meunier butter 20.99

SOUP & SALADS

SEAFOOD GUMBO
cup 4.99 bowl 7.49

TUNA FISH SALAD PLATE 8.99

OLD FASHIONED CHOPPED CHEF'S SALAD 8.99

GREEK SALAD 10.99
With boiled shrimp 14.99
With grilled shrimp, with charbroiled shrimp, with blackened shrimp 20.99
With choice of charbroiled or blackened snapper 25.99

OLD FASHIONED CHOPPED SHRIMP SALAD 9.99

FRESH LUMP CRABMEAT SALAD (When available) market

SOUP & SALAD COMBO
Cup of gumbo & small Greek salad 11.99
Sub – bowl of gumbo 14.99



ALL TIME TRADITIONS

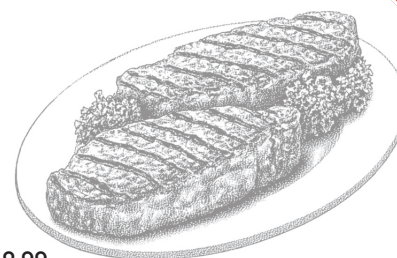
Served with green salad & vegetable of the day

CHICKEN FRIED STEAK
Smothered in cream gravy, choice of baked or home-fried potatoes 17.99

CHARBROILED GREEK MEATBALLS WITH SPAGHETTI MARINARA 18.99

FRESH GROUND ROUND STEAK
With brown sauce & smothered onions. Choice of baked or home-fried potatoes 18.99

U.S. CHOICE 14 OZ. RIB-EYE STEAK Choice of baked or home-fried potatoes 32.99



LIN'S SPECIALS

Served with vegetable of the day & green salad.

BAKED SHRIMP

With feta cheese, fresh tomatoes & onions. Served on buttered spaghetti 19.99

SAUTÉED SHRIMP IN GARLIC & MUSHROOMS

Served on Mediterranean style rice 19.99

GRILLED JUMBO SHRIMP WITH A LA GRECQUE SAUCE

A Greek sauce of pulverized onions, olive oil, & lemon juice. Served with a choice of starch 19.99

FLOUNDER WITH MUSHROOMS & ARTICHOKE

Fresh sautéed flounder topped with mushrooms & artichoke hearts in a brown sauce with white wine & lemon & served with a choice of starch 25.99

OYSTERS BROCHETTE WITH MEUNIER BUTTER

Grilled bacon-wrapped oysters on Mediterranean rice, topped with browned butter sauce 21.99

SAUTÉED SOFTSHELL CRABS WITH MEUNIER BUTTER

Soft shell crab topped with a browned butter sauce with lemon & sherry, choice of starch 36.99

CRAB FLORENTINE (When Available)

Lump crabmeat casserole with spinach, mushrooms, & Alfredo sauce, topped with Swiss & Romano cheese. Served with choice of rice, baked or home fried potato market

SAUTÉED OR BLACKENED SHRIMP FETTUCCINE ALFREDO

Six jumbo shrimp sautéed with butter, garlic, cream, spices, & fresh Romano cheese 19.99

SAUTÉED FILET OF FRESH RED SNAPPER A LA GRECQUE

Sautéed snapper filet served on Mediterranean rice & topped with an authentic Greek sauce of pulverized onions, olive oil, lemon & spices, opa! 25.99

SAUTÉED FILET OF SNAPPER MARINARA WITH SPAGHETTI

Sautéed snapper filet topped with our homemade marinara sauce & Romano cheese 25.99

SAUTÉED FILET OF SNAPPER VERACRUZ

Snapper served on Mediterranean rice topped with fresh tomatoes, onions, bell pepper, green olives, and capers with cilantro and sherry 25.99

SAUTÉED FILET OF SNAPPER PONTCHARTRAIN

Sautéed snapper filet topped with home-made beef stock, garlic, mushrooms, chopped shrimp and crab. Served with potato fritters 28.99

SAUTÉED FILET OF SNAPPER NEW ORLEANS

Sautéed snapper filet topped with chopped shrimp and crabmeat in a creamy Alfredo sauce. Served with potato fritters 28.99

SAUTÉED FILET OF SNAPPER BAYOU TECHE

Snapper filet topped with sautéed oysters and lump crabmeat in garlic chili butter served with potato fritters 28.99

SAUTÉED FILET OF SNAPPER OPELOUSAS

Snapper filet blackened and topped with spicy Alfredo sauce with shrimp, crabmeat, and crawfish. Served with potato fritters 28.99

FRESH FISH

Served with Mediterranean style rice, baked or home-fried potatoes, vegetable & green salad
Substitute Gumbo for Salad 1.99 | Substitute Small Greek Salad 3.99 | Substitute Any Like Item 1.50

BONELESS FLOUNDER Stuffed with crabmeat dressing 29.99

CHARBROILED WHOLE BABY RED SNAPPER (Please allow 30-35 min) 40.99

GRILLED WHOLE FLOUNDER (Allow 20-25 min) 30.99

CREATE YOUR OWN



CHOOSE YOUR FISH

RED SNAPPER FILET 25.99 -OR- **FLOUNDER FILET** 24.99



CHOOSE YOUR COOKING STYLE

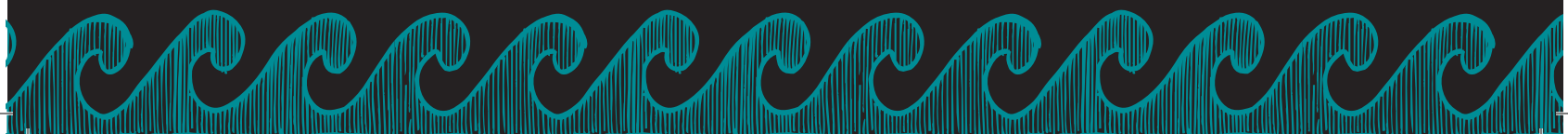
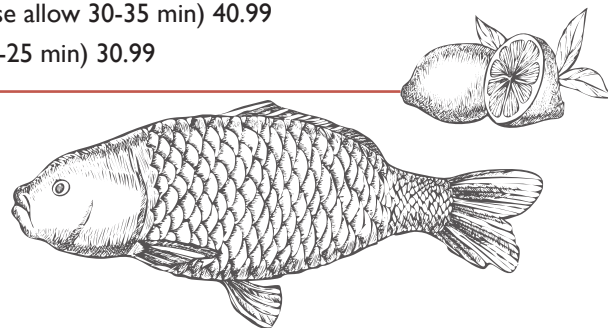
BLACKENED: coated in our nine cajun spice mix, & seared on the flat grill served on a bed of rice with meunier butter .99

CHARBROILED (Snapper Only) dusted in flour, char grilled with olive oil, lemon, oregano

GRILLED: dusted in flour, seared on flat grill in olive oil, brushed with lemon juice & olive oil

FRIED: served with homemade tartar sauce on the side • cocktail sauce by request only!

BAKED: brushed with olive oil, lemon juice, sprinkled with paprika, & baked under broiler



FRIED FAVORITES

Served with Mediterranean style rice, baked or home-fried potatoes, vegetable & green salad
 Substitute Gumbo for Salad 1.99 | Substitute Small Greek Salad 3.99 | Substitute Any Like Item 1.50

FRIED SOFTSHELL CRABS With remoulade sauce 36.99

JUMBO SHRIMP

Deep fried, charbroiled or blackened 18.99

FRIED STUFFED SHRIMP

Three jumbo shrimp stuffed with crabmeat dressing 18.99

DEEP FRIED OYSTERS

1/2 Doz 18.99 | Doz. 24.99

DEEP FRIED SHRIMP & OYSTERS 18.99

FRIED COMBO

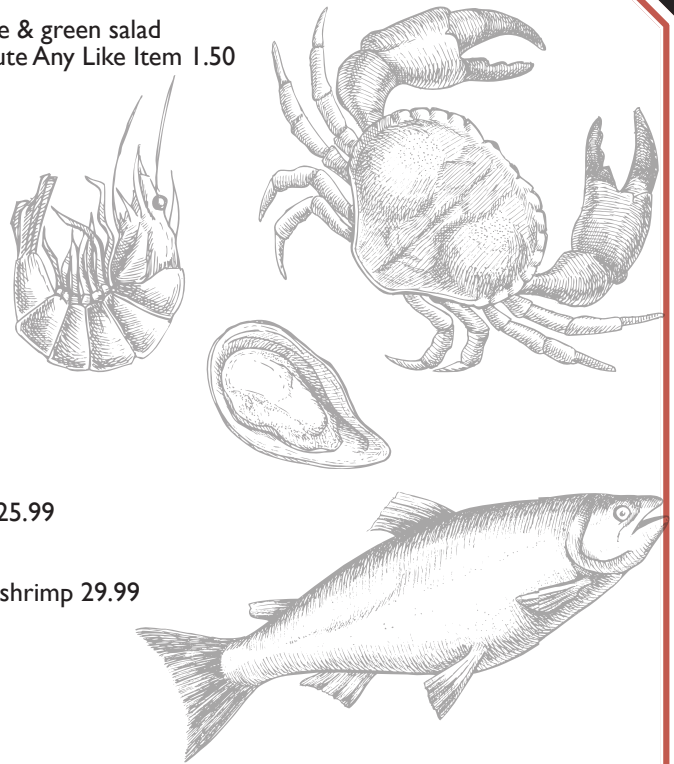
Choice of snapper or flounder filet & choice of fried shrimp or fried oysters 25.99

SEAFOOD PLATTER (No Substitutions, please)

Three fried shrimp, three fried oysters, fried fish, one crab cake & two boiled shrimp 29.99

FRIED CRAB CAKES 21.99

FRIED CRAB CLAWS With remoulade sauce (When Available) 23.99



SANDWICHES

Served with choice of French fries or home-fries.
 Add bacon, or mushrooms 2.00

HAMBURGER

Charbroiled 1/2 lb. Hamburger on a bun 11.99

CHEESEBURGER 12.49

Items Below Served From 11 Am – 2 Pm Only!

OYSTER PO BOY 10.99

SHRIMP PO BOY 10.99

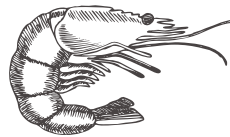
FRESH FISH PO BOY 10.99

SOFT SHELL CRAB PO BOY 17.99

TUNAFISH SALAD ON RYE 8.99

SHRIMP & OYSTER PO BOY 11.99

CHICKEN FRIED STEAK sandwich 10.99



KIDS

(12 Yrs. & under)

FRIED SHRIMP 8.99

FRIED FISH FILET 8.99

CHICKEN FRIED STEAK Smothered in cream gravy 9.49

HAMBURGER STEAK 8.99

Above items served with home fries & child salad

SPAGHETTI with marinara sauce 7.99

FETTUCCINE ALFREDO served with child salad 8.49

Adults age 55+ may order for additional 2.00



Caution: All Fresh Seafood may contain small bones, loose shell, or scales. Please alert your Server of any food allergies prior to ordering.
 We are not responsible for an individuals' allergic reaction to our food or ingredients.