

THE RED SNAPPER

STARTERS

STEAMERS

littleneck clams sautéed in lemon
garlic butter sauce 12

SHRIMP COCKTAIL

jumbo prawns, served over crushed ice with our
house made cocktail sauce 14

SANTE FE CRAB CAKES

made with alaska king crab and lump blue crab,
topped with chipotle aioli 13

CALAMARI

locals favorite, lightly breaded and served with
lemon-caper aioli 12

PORK POTSTICKERS

steamed asian dumplings, served with spicy
plum sauce 10

OYSTERS*

half dozen fresh oysters, your choice of on
the half shell or classic rockefeller, baked with
spinach, bacon and pernod 14

TEQUILA SHRIMP

jumbo shrimp, sautéed with fresh garlic
and cilantro, finished with tequila-lime
cream sauce 14

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

cup 4.5 | bowl 6.5

SOUP OF THE DAY

cup 4.5 | bowl 6.5

SALAD BAR

Durangos best salad bar
a selection of over twenty fresh ingredients and
your choice of mashed potatoes, wild rice or
baked potato 12.5
substitute cup of soup +1

THE RED SNAPPER

ENTREES

entrees are served with fresh breads, sautéed seasonal vegetables and your choice of mashed potatoes, baked potato or rice
add salad bar +9.5

MIXED GRILL*

choose any two items from the selections below 46

SAUTÉED SHRIMP

FLAT IRON STEAK

LOBSTER TAIL

KING CRAB LEGS

FRUTTI DI MARE

medley of lobster, shrimp, clams and mussels, sautéed in a spicy marinara broth over linguine 27

MEDITERRANEAN CHICKEN

stuffed with prosciutto and fontina cheese, finished with a wild mushroom sage and brown butter sauce 22

TEMPURA SHRIMP

jumbo shrimp, in a tempura batter, served over asian slaw, topped with thai peanut sauce 20

FILET MIGNON*

grilled beef tenderloin, served with a classic mushroom bordelaise sauce 37

SALMON*

grilled fresh salmon, finished with orange-bourbon beurre blanc 24

TEQUILA SHRIMP

jumbo shrimp, sautéed with fresh garlic and cilantro, finished with tequila-lime cream sauce served over linguine 20

FLAT IRON*

8oz premium shoulder cut grilled and served with onion confit 25

MAHI MAHI

grilled and served over saffron risotto, finished with citrus butter 27

AHI TUNA

pan-seared in a sesame crust over asian slaw, finished with a thai peanut sauce 26

RUBY RED TROUT

blackened and grilled, finished with crayfish creole sauce 23