

SUNSET GRILLE

Seafood

Award-Winning Soups

Cup 4.99 Bowl 6.99
(All chowders contain bacon)

1. New England Clam Chowder
2. Crab Bisque
3. Minorcan Conch Chowder
4. New Minorcan

1/2 New England, 1/2 Minorcan

Appetizers

Award-Winning Chowder Fries

Crispy fries topped with our award-winning clam chowder, cheddar and bacon. Cup 5.99 Bowl 8.99 • Double Order 16.99

Sunset Datil Wings

Jumbo wings, mild, medium or hot, coated in our signature Datil pepper sauce. Our sauce will leave you wanting more! Our mild has a kick! (10) wings 10.99 • (20) wings 21.99

Traditional Hot Buffalo Wings

(10) wings 10.99 • (20) wings 21.99

Mozzarella Sticks

With homemade marinara sauce (5) 6.99 • (10) 11.99

Nacho Diablo Dip

A creamy bean dip with melted cheddar cheese and jalapeños, baked until bubbling and topped with sour cream. Served with tortilla chips and salsa 8.99

Buffalo Chicken Dip

Creamy and spicy, served hot with tortilla chips 8.99

Peel 'n Eat Shrimp

Served hot or cold (1/2 lb.) 11.99 (1 lb.) 21.99

Spinach, Artichoke & Crab Dip

Fresh spinach, artichokes, crabmeat and 3 cheeses, baked 'til bubbling, served with tortilla chips 10.99

Coconut Crusted Shrimp

Shrimp coated with fresh coconut, deep-fried and served with our signature Caribbean piña colada dipping sauce (6) 9.99 • (12) 18.99

Smoked Mahi & Sockeye Salmon Dip

Served with crunchy wonton chips 8.99 Double Order 16.99

Fried Pickles with Datil Ranch

7.99

Fresh Fish Bites

A combo of Mahi, Grouper and Snapper breaded and deep-fried with housemade tartar sauce 8.99

Sunset Oysters

1/2 dozen oysters topped with fresh spinach, artichokes, crabmeat and three cheeses, then broiled 13.99

Ahi Tuna App

Sesame seared rare, sliced and finished with a light soy ginger glaze. Served rare only. Great for sharing! 13.99

Seared Scallops

Served over a bed of flash-fried spinach with a soy ginger glaze and wasabi cream 13.99

Fried Calamari

With homemade marinara sauce 9.99

Seafood Bruschetta

Chilled shrimp, crab and scallops, chopped tomatoes with a balsamic glaze 10.99

Crab Rangoon Dip

Crabmeat, 3 savory cheeses, served with crispy wonton chips and sweet and sour 10.99

Datil Shrimp & Crab Egg Rolls

Stuffed with shrimp, crab and Datil pepper chow chow served with Datil ranch 8.99



Fish 'n Chips

A white, flaky fillet lightly coated and deep fried to a golden brown, served with potato wedges, coleslaw and malt vinegar 14.99

Shrimp Platter

Grilled, blackened or fried. Served with your choice of two sides (8) 14.99 • (12) 19.99

Coconut Shrimp

Shrimp coated with fresh coconut, deep-fried and served with our signature Caribbean piña colada dipping sauce, served with your choice of two sides 15.99

Fried Seafood Lover's

Fillet of fish, shrimp and scallops served with your choice of two sides 19.99

Crab Legs

1 1/2 lbs. of snow crab – filled with succulent meat. Served with your choice of two sides Market

Ahi Tuna Tacos

Sesame seared, rare sliced and topped with sweet Asian slaw and spicy wasabi cucumber sauce (Cusabi). Served with beans and rice 13.99

Award-Winning Shrimp & Grits

Deep-fried cheese grits served with shrimp sautéed in tomatoes, bacon, scallions and a Minorcan Datil pepper sauce with white wine and garlic, (10 shrimp) 18.99 Double Order (20 shrimp) 35.99



Fresh Tuna

Seared and finished with a light soy ginger glaze, served on a bed of sautéed fresh spinach and mushrooms with sesame ginger rice. Garnished with fried ginger and wasabi. Suggested temperature rare to medium rare 25.99

Local Fresh Catch

Hand-cut daily and served seared or blackened with your choice of two sides

Mahi Mahi 24

Snapper 25

Grouper 26

Sunset

Topped with our creamy shrimp and crab sauce

Island

Topped with piña colada sauce, candied pecan bits, mango, red pepper and green onion

Macadamia Crusted

Coated with roasted macadamia nuts and topped with Passion Fruit sauce and sweet potato nest

Caribbean

Topped with homemade fresh mango pineapple and papaya salsa



Meat

Steak Augustine

Sliced filet mignon sautéed with mushrooms and onions served open face over a toasted ciabatta roll and topped with our balsamic demi-glaze and crumbled bleu cheese with your choice of two sides. The size of our hand-cut filet may vary, therefore we cannot guarantee a requested temperature 15.99

12 oz. New York Strip

Choice beef hand-cut, served with our demi glaze and your choice of two sides 23.99

Award-Winning Baby Back Ribs

Dry rubbed, slow roasted and basted with BBQ sauce; the meat oh so tender! Served with your choice of two sides

Half Rack 13.99 Full Rack 23.99 Double Order 2 Racks 44.99

Chicken Parnesan

Juicy chicken breast lightly breaded, sautéed and topped with marinara sauce and melted mozzarella cheese, served with cheese ravioli and one side 14.99 Double Order 26.99

On the Side

Baked Potato 2.00

Add 1.50 for cheese sauce

Add 2.50 for cheese sauce and bacon

Baked Sweet Potato 2.00

Super Veggie Mix 2.00

Julienne cut kale, red cabbage, broccoli, cauliflower, brussels sprouts, golden beets and carrots

French Green Beans 2.00

Black Beans & Rice 1.50

Coleslaw 1.25

Corn on the Cob 1.50





Fresh Garden Salad

Sunset Salad

Mixed greens, cucumbers, shredded carrots, sunflower seeds, dried cranberries and Mandarin oranges 8.99

Add To Your Salad:

Grilled/blackened steak or Mahi Mahi for just 7.00

Grilled/blackened chicken or shrimp 6.00

Fried Goat Cheese Salad

Fried goat cheese medallions served on a bed of fresh mixed greens, spicy pecans, dried cranberries, Mandarin oranges, sunflower seeds, artichoke hearts and roasted red peppers served with a homemade Key lime vinaigrette 12.99

Steak & Bleu Cheese Salad

Filet mignon medallions sautéed with mushrooms and onions, topped with crumbled Gorgonzola, served on a bed of fresh mixed greens and roasted red peppers with homemade bleu cheese dressing. The size of our hand cut filet may vary, therefore we cannot guarantee a requested temperature 13.99

Baja Fresh Ensalada

Chicken, shrimp or Mahi Mahi grilled or blackened, served on a bed of mixed greens with beans, rice and sweet corn topped with tortilla strips and served with fresh salsa and our homemade avocado ranch dressing 13.99

Ahi Tuna Salad

Sesame seared rare and sliced, served on top of mixed greens, cucumbers and Asian slaw, drizzled with our Cusabi dressing 13.99

Seafood Bruschetta Salad

Chilled shrimp, crab and scallops, chopped tomatoes, artichoke hearts and fresh basil with balsamic glaze and feta cheese over mixed greens 13.99

Ultimate Seafood Salad

Lobster, shrimp and crab tossed in a traditional lobster roll sauce served over mixed greens, cucumbers, roasted red peppers and dried cranberries, served with our Key lime vinaigrette 14.99

In accordance with Section 3-603.11 of the FDA Code- "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

CONSUMER INFORMATION: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

-Section 64D-3.040(8), Florida Administrative Code

Double orders serve up to 4 adults



Sandwiches

Served with crispy french fries

A1A Steakhouse Burger

1/2 lb. 100% Black Angus burger topped with our homemade Vidalia onion, lettuce, tomato and steak sauce pickle relish and crumbled bleu cheese 12.99

All-American Burger

1/2 lb. 100% Black Angus burger topped with lettuce and tomato 9.99

The Ultimate Chicken Sandwich

Grilled, blackened or fried, topped with beer battered onion rings, melted Swiss cheese, bacon, lettuce, tomato and ranch dressing 9.99

The Ultimate Steak Sandwich

Filet mignon, melted provolone, grilled onions and bacon on toasted ciabatta bread. The size of our hand cut filet mignon may vary, therefore we cannot guarantee a requested temperature, served with a creamy mushroom demi glace 13.99

The Ultimate Fish Sandwich

A fillet of white flaky fish deep-fried and topped with melted American cheese, grilled onions, shredded cabbage, special sauce and tomatoes 10.99

Maui Wowie Mahi Mahi

Grilled or blackened, topped with finely shredded cabbage and our kicked up citrus jalapeño sauce and tomato 11.99

Pasta

Served with side salad or small Caesar

Sunset Shrimp & Scallops

Shrimp and scallops sautéed with garlic, white wine, pesto, bacon, mushrooms, tomatoes, scallions then tossed with mozzarella, Parmesan and a touch of cream over penne pasta 19.99
Double Order 37.99

Tortellini Alfredo

Fresh tortellini tossed with a creamy Parmesan sauce 12.99
Add grilled or blackened chicken or shrimp for 6.00

Lobster Ravioli

Pasta pockets stuffed with lobster, sautéed in a creamy shrimp and crab sauce. Lobster, crab and shrimp, all in one delectable bite!
(4) 13.99 • (6) 20.99 • (12) 39.99

Lobster Mac & Cheese

Cold water lobster and three cheeses topped with toasted bread crumbs 23.99

Pow Pow Peanut Noodles

Rice noodles with our homemade peanut sauce and super veggie mix (julienne cut kale, red cabbage, broccoli, cauliflower, brussels sprouts, golden beets and carrots) 9.99
Add grilled chicken or shrimp 6.00



Desserts

Key Lime Pie

Sweet, tangy, light and airy- a homemade Florida classic 4.99

Peanut Butter Pie

Creamy peanut butter and chocolate come together on our homemade recipe you can't buy in a store 4.99

The Ultimate S'mores Brownie

Three layers of chocolate goodness, homemade marshmallow and caramel, served warm and sprinkled with graham cracker crust 6.99