

SUNSET SPECIALTIES

Frozen Delights

Captivating Coladas

Piña, strawberry or passion fruit 8.00

Delectable Daiquiris

Strawberry or passion fruit 8.00

Frozen Mudslide

Island Oasis ice cream, Kahlúa, vodka and Bailey's Irish Cream 8.00

MUCHO MOJITOS

A classic Cuban muddler.

Bacardi Superior rum, mashed limes, mint and sugar with a splash of club soda, all garnished with fresh mint 8.00

Try it in your favorite flavor!

Mango, strawberry or raspberry

MARVELOUS MARGARITAS

Original, strawberry or blue moon 7.00

Wine

Lindeman's Bin 65 Chardonnay

glass 6.50 • bottle 18.00

Kendall Jackson Chardonnay

glass 9.00 • bottle 28.00

Forestville Pinot Grigio

glass 6.50 • bottle 18.00

Gabiano Pinot Grigio

glass 7.50 • bottle 24.00

Chateau Ste Michelle Riesling

glass 7.00 • bottle 22.00

Nobilo Sauvignon Blanc

glass 7.50 • bottle 24.00

Mark West Pinot Noir

glass 8.50 • bottle 28.00

Ruta 22 Malbec

glass 7.50 • bottle 24.00

Josh Cellars

Cabernet Sauvignon

glass 8.50 • bottle 26.00

Lindeman's Bin 45 Cabernet

Sauvignon

glass 6.50 • bottle 18.00

Forestville Merlot

glass 6.50 bottle 18.00

Martinis

Bella-Tini

Award winning! Absolut Citron, Cointreau orange liquor, freshly squeezed limes, cranberry and passion fruit juice 8.00

Key Lime Martini

A Florida favorite! Absolut vodka, vanilla liqueur, melon liqueur, lime juice and cream, rimmed with graham crackers and a lime wedge 8.00

Organic Lemon Cosmo

Myer Lemon vodka, Cointreau, cranberry and fresh lime 8.00

Cocktails

Original Hawaiian Mai Tai

Light rum, Triple Sec, sour and pineapple with a Myers float 8.00

Sunset Bikini

Malibu rum, midori and pineapple juice 8.00

Rum Runner on the Rocks

Light rum, dark rum, banana liquor, blackberry brandy, grenadine, pineapple and orange juices, garnished with cherries 8.00

Ultimate Margarita

Patron Silver, Citronge orange liquor, agave nectar and sweet & sour 9.00

The Captain's Coconut

Captain Morgan's rum, Malibu rum, pineapple and Dekuyper Blue Curacao 8.00

Pain Killer

Gosling dark rum, Malibu rum, coconut cream, pineapple and OJ, topped with nutmeg 8.00

Caribbean Rum Punch

Dark rum, light rum, pineapple, OJ, lime juice and grenadine 8.00

Hurricane

Light rum, dark rum, passion fruit puree, OJ, grenadine and fresh squeezed lime juice 8.00

Goombay Smash

Light rum, dark rum, coconut rum, apricot brandy, pineapple and OJ, with a splash of 151 8.00

Sunset Lemonade

Stoli orange vodka, lemonade and cranberry juice 7.00

Miami Mojito

Stoli Orange Vodka, mint leaves, lime juice, passion fruit puree and club soda 8.00

Florida Mule

Locally distilled St. Augustine Vodka, ginger beer and lime wedge 8.00

I'd rather be...



HOMEMADE DESSERTS

Key Lime Pie 4.99 • Peanut Butter Pie 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



Fountain drinks 2.50

Pepsi • Diet Pepsi • Sierra Mist- Caffeine Free • Mountain Dew
Tropicana Lemonade • Pomegranate Sobe Lifewater Zero Cal
Saratoga Sparkling Water 2.99 • Aquafina Bottled Water 2.25

Fresh Brewed Iced Tea 2.50 • Bottle Root Beer 1.99

Naturally Sweetened Mexican Coca-Cola 2.50

Chocolate Milk 2.50

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

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." Please Note: An 18% gratuity will be added to parties of 6 or more. Separate checks are available to large parties making payments by major credit card or exact change only and a gratuity of 18% will be added. Please present coupons before ordering.



421 A1A Beach Blvd. • St. Augustine, FL 32080

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Have an
A1A
Day



ST. AUGUSTINE BEACH, FLORIDA
www.sunsetgrillea1a.com

A1A Life



AWARD WINNING SOUPS & APPETIZERS

Cup 4.99 • Bowl 6.99. Both chowders contain bacon

N.E. Clam Chowder

Crab Bisque

Minorcan Conch Chowder

New Minorcan 1/2 New England, 1/2 Minorcan

Award-Winning Chowder Fries

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

Crab Legs

1 1/2 lb. filled with succulent crabmeat, served with drawn butter Market

Peel 'n Eat Shrimp 1/2 lb. served hot or cold 11.99

Fried Calamari With homemade marinara sauce 9.99

Coconut Crusted Shrimp

Shrimp coated with fresh coconut and deep fried, served with a Caribbean piña colada dipping sauce 9.99

Chicken Tenders

All white meat chicken with a Southern crunch 9.99

Mozzarella Sticks With homemade marinara sauce 6.99

Spinach, Artichoke & Crab Dip

Fresh spinach, artichokes, crabmeat, 3 cheeses and baked until bubbling. Served with tortilla chips 10.99

Nacho Diablo Dip

A savory bean dip with cheddar cheese baked until bubbling, garnished with sour cream and jalapeños and served with tortilla chips and salsa 8.99

Smoked Mahi & Sockeye Salmon Dip

Served with crunchy wonton chips 8.99

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 topped with fresh spinach, artichokes, crabmeat and three cheese blend, then broiled 13.99

Fried Pickles Served with Datil ranch 7.99

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! Served with homemade bleu cheese and celery sticks (10 wings) 10.99

Traditional Hot Buffalo Wings

Served with homemade bleu cheese and celery sticks (10 wings) 10.99

Buffalo Chicken Dip

Creamy and spicy, with tortilla chips 8.99

Ahi Tuna App

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

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 sauce 10.99

Datil Shrimp & Crab Egg Rolls

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

SANDWICHES & BURGERS

All of our burgers are 1/2 lb. fresh ground 100% Black Angus beef.

All burgers and sandwiches are served with our crispy french fries

Maui Wowie Mahi Sandwich

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

Mahi Mahi Melt

Grilled or blackened topped with melted Swiss, lettuce and tomato 11.99

Fried Shrimp Po' Boy Chow Chow

Shrimp battered and deep fried to a golden brown served with Datil ranch and homemade pickled chow chow 10.99

Fried Fish Filet Sandwich

A white flaky filet lightly coated and deep fried to a golden brown 9.99

The Ultimate Fish Sandwich

Fish filet deep fried and topped with melted American cheese, grilled onions, shredded cabbage, special sauce and tomatoes 10.99

Sea BLT

Fried white flaky fillet with bacon, lettuce, tomato served with homemade tartar sauce 10.99

Seafood Salad Melt

Lobster, shrimp and crab tossed in a traditional lobster roll sauce served on a grilled ciabatta bun with melted cheese 14.99

Pita Darios

Sliced chicken breast, fresh spinach, feta cheese, oregano and homemade Kalamata olive dressing served on a grilled pita 9.99

Homemade Chicken Salad Pita

A generous serving of all white meat chicken salad piled high on a grilled pita, served with lettuce and tomato 8.99

Fried Chicken

With American cheese, pickles, lettuce, tomato and Datil ranch 9.99

TACOS AND MAS

Fried Fish Tacos

Flaky white fish served on two warm flour tortillas layered with our bean and cheese dip, crispy tortilla strips, cabbage and topped with Datil ranch 8.99

Chicken Tacos

A mix of seasoned chicken, cheddar, peppers and onions served on two warm flour tortillas layered with our bean and cheese dip, crispy tortilla strips, cabbage and topped with Datil ranch. Served with beans and rice 7.99

Grilled Mahi Tacos

Seasoned mahi served on two warm flour tortillas layered with our bean and cheese dip, crispy tortilla strips, cabbage and topped with Datil ranch. Served with beans and rice 10.99

The Ultimate Chicken Sandwich

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

The Ultimate Steak Sandwich

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

Philly Cheesesteak

Thinly shaved ribeye grilled and topped with melted provolone "wit or wit out" grilled onions 11.99

Paradise Burger

American cheese, lettuce and tomato, Heinz 57 and french fried potatoes; Jimmy's favorite 10.99

The BIG Daddy Burger

Open wide! This burger is stacked with bacon, beer battered onion rings and American cheese, served with lettuce and tomato 11.99

Grilled Cheeseburger

A juicy burger with four slices of melted American cheese on grilled bread served with lettuce and tomato 11.99

All American Burger

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

A1A Steakhouse Burger

Topped with our homemade Vidalia onion and steak sauce pickle relish and crumbled bleu cheese, served with lettuce and tomato 12.99

Chicken Parmesan

With marinara and mozzarella cheese 9.99

Fried Chicken Po' Boy

Datil chow chow and Datil ranch 9.99

Chicken Quesadilla

Grilled flour tortilla stuffed with a mix of seasoned chicken, mozzarella, cheddar, peppers and onions 9.99

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



SALADS

Add to Your Salad

Grilled/Blackened Steak

or Mahi Mahi just 7.00

Grilled/Blackened Chicken or Shrimp 6.00

Sunset Salad

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

Caesar Salad

Crisp romaine lettuce tossed with homemade Caesar dressing, croutons and Parmesan 7.99

Fried Goat Cheese

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

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

Steak & Bleu Cheese Salad

Filet mignon medallions sautéed with mushrooms and onions, topped with crumbled Gorgonzola served on a bed of mixed greens and roasted red peppers with homemade bleu cheese dressing 13.99

Chicken Salad Salad

Homemade chicken salad served over mixed greens, cucumbers, roasted red peppers, sunflower seeds, dried cranberries and Mandarin oranges 10.99

Baja Fresh Ensalada

Chicken, shrimp or 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

Greek Salad

Feta cheese, artichoke hearts, roasted red peppers, cucumbers and oregano on a bed of mixed greens served with our homemade Kalamata olive vinaigrette 9.99

Chicken BLP Salad

Grilled chicken with warm bacon and cheddar, mixed greens, cucumbers and roasted red peppers, served with our homemade ranch 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, crab, chopped tomatoes, artichoke hearts and fresh basil with balsamic glaze and feta cheese served on a bed of mixed greens 13.99

ENTRÉES

Served with two sides

Shrimp Platter

Grilled, blackened or fried with two sides 14.99

Coconut Crusted Shrimp

Shrimp coated with fresh coconut and deep-fried served with a Caribbean piña colada dipping sauce 15.99

Fish 'n Chips

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

Fried Seafood Lover's

Filet of fish, shrimp and scallops lightly breaded and deep fried to a golden brown 19.99

Award Winning Baby Back Ribs

Dry rubbed, slow roasted and basted with BBQ sauce. Oh so tender! Full Rack 23.99 • Half Rack 13.99

Crab Legs

1 1/2 lb. of snow crab filled with succulent meat served with drawn butter Market

ON THE SIDE

French Fries • Rice

Black Beans & Rice • Coleslaw

French Green Beans