



## 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 and 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, lemonade and cranberry juice 8.00

### Florida Mule

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

### Dark & Stormy

Gosling's Bermuda Black Rum, ginger and lime wedge 8.00

## MARTINIS

### Bella-Tini

Award winning! Absolut Citron, Citronge 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

## FROZEN DELIGHTS & SUNSET SPECIALTIES

### Captivating Coladas

Piña, strawberry or passion fruit 8.00

### Delectable Daiquiris

Strawberry or passion fruit 8.00

### Marvelous Margaritas

Original, strawberry or blue moon 7.00

### 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





## WINE

### Lindeman's Bin 65 Chardonnay

*Australia. A delightful chardonnay nose with touches of melon, tropical fruit, peaches and nectarines. Full-bodied and soft with bright flavors of pineapple and fig. The palate is creamy and smooth with touches of spice that define the long, stylish finish. Ideally suited to salad, chicken and seafood*  
glass 6.50 · bottle 18.00

### SeaGlass Chardonnay

*California. Tropical fruit, apple and Meyer lemon flavors balanced with a bright acidity in this un-oaked style wine*  
glass 8.00 · bottle 24.00

### Kendall Jackson Chardonnay

*California. Green apples, peaches, honey and vanilla balance flavors of baked apples, lemon, pineapple and mango. A hint of spiced nuts and toasted oak round out the lingering finish*  
glass 9.00 · bottle 28.00

### Forestville Pinot Grigio

*California. Slightly dry with citrus, melon and peach flavors. A fantastic addition to any of our seafood dishes*  
glass 6.50 · bottle 18.00

### Gabbiano Pinot Grigio

*Italy. Lively flavors of grapefruit citrus and melon with a long bright green apple finish*  
glass 7.50 · bottle 24.00

### Chateau Ste Michelle Riesling

*Washington. Mouth-watering flavors of ripe peach and juicy pear make this Riesling a wonderful complement to Peel n' Eat Shrimp, Calamari or Crab Legs*  
glass 7.00 · bottle 22.00

### Nobilo Sauvignon Blanc

*New Zealand. A quintessential Marlborough Sauvignon Blanc. After a day at the beach, enjoy your Sunset Salad or Coconut Shrimp with style. Nobilo offers crisp, citrus notes that will enhance the taste of any meal*  
glass 7.50 · bottle 24.00

### Forestville Merlot

*California. Rich fruit flavors of ripe plum, cherry and currants with oak and soft tannins. This wine pairs well with our Steaks, Ribs and blackened Seafood Entrées*  
glass 6.50 · bottle 18.00

### Ruta 22 Malbec

*Argentina. Our award-winning Baby Back Ribs deserve this treat. Ruta 22 expresses itself with raspberry, blackberry and plum jam notes that are sure to please the palate*  
glass 7.50 · bottle 24.00

### Josh Cellars Cabernet Sauvignon

*California. Organically grown with layers of black currant and spicy berry make this Cabernet a sure crowd pleaser. Best when paired with Fresh Tuna or our New York Strip*  
glass 8.50 · bottle 26.00

### Lindeman's Bin 45 Cabernet Sauvignon

*Australia. Cassis and bramblefruit with dark fruit on the nose. A medium to full-bodied cabernet sauvignon with dark berry fruit and cassis. Hints of chocolate and mint with a long juicy finish. Great with beef or burgers*  
glass 6.50 · bottle 18.00

### Mark West Pinot Noir

*California. Ripe blueberry, black cherry and plum balanced by rich vanilla notes*  
glass 8.00 · bottle 28.00