



## AWARD-WINNING SOUPS & CHOWDERS

cup 4.99 • bowl 6.99

Crab Bisque • N.E. Clam Chowder  
Minorcan Conch Seafood Chowder  
New Minorcan

1/2 New England, 1/2 Minorcan

## LITE BITES

### Coconut Crusted Shrimp

Coated with fresh coconut and deep fried.

Served with a Caribbean piña colada dipping sauce 9.99

### Peel n' Eat Shrimp

1/2 lb served hot or cold 11.99

### Spinach, Artichoke and Crab Dip

Fresh spinach, artichokes, crabmeat and 3 cheeses, ovened till warm and bubbling, served with tortilla chips 10.99

### 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 with tortilla chips 8.99

### Sunset Datil Wings

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

### Chicken Tenders

All white-meat chicken with a Southern crunch 9.99

### Buffalo Chicken Tenders

Coated in our signature Datil pepper sauce, served with our homemade bleu cheese. Mild, medium or hot – even our mild has a kick! 10.99

### Mozzarella Sticks

Served with marinara sauce for dipping (5) 6.99

### Beer-Battered Onion Rings

You know you want them... 5.99

### Award-Winning Chowder Fries

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



It's Late  
Night at the  
Grille!



## SANDWICHES

All Sunset sandwiches are served with crisp french fries.

Apologies, no substitutions for french fries on the late night menu

### All American Burger

1/2 lb of 100% Black Angus burger,  
topped with lettuce and tomato 8.99

### The Ultimate Chicken Sandwich

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

### Fried Fish Filet Sandwich

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

### Mahi Mahi Melt

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

### The Ultimate Fish Sandwich

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

### Ahi Tuna Tacos

Sesame-seared, rare and topped with sweet Asian slaw and spicy wasabi  
cucumber sauce (cusabi). Served with french fries 13.99

## ENTRÉES

All entrées are served with crisp french fries and coleslaw. Our apologies,  
no substitutions are available for french fries on our late night menu

### NY Strip Steak

Hand-cut, served with our demi glace 23.95

### Shrimp Platter

Grilled or blackened 14.99

### Coconut Crusted Shrimp

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

### Award-Winning Baby Back Ribs

Served with fries and coleslaw 23.99 • half rack 13.99

### Fish & Chips

A white, flaky fillet lightly coated and deep fried to a golden brown,  
served with coleslaw and malt vinegar 13.99



## 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





## 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 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 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 8.00 · bottle 28.00