

choice of 2 sides

GLUTEN-FREE

STARTERS

STEAMER BASKET

A dozen steamed clams piled high and served with drawn butter
18.00

CALAMARI

Calamari dusted in seasoned flour and fried, and served atop a Thai salad garnished with peanuts and a sweet chili sauce
19.00

SPINACH ARTICHOKE DIP

Creamy spinach and artichoke dip made with Parmesan and Asiago cheeses, and served alongside tortilla chips
19.00

SMOKED CHICKEN WING DIP

Served with fresh tortilla chips
18.00

CHICKEN WINGS

Mild, medium, hot, BBQ, honey garlic, salt & pepper, and Sunset suicide (+\$2.00), served with blue cheese dip
Add celery and carrots for \$3.00
SINGLE 18.00 DOUBLE 34.00

SALADS

WEDGE SALAD

Iceberg lettuce served with cherry tomatoes, red onions, blue cheese crumbles and creamy blue cheese, and finished with a balsamic reduction
16.00

BLUE CHEESE BURGER WEDGE

Iceberg lettuce served with cherry tomatoes, bacon and blue cheese crumbles, and topped with a grilled burger and creamy blue cheese
22.00

MANGO STRAWBERRY SALAD

Field greens topped with mango, strawberries, red onion and coconut-coated cashews, and dressed with a honey vinaigrette
17.00

STEAMER POTS

All pots are served with baby red potatoes, corn on the cob, Andouille sausage, drawn butter and lemon

BASE POT

Steamed clams, mussels and shrimp
33.00

CRAB SHACK

A pound of snow crab, steamed clams and shrimp
55.00

LOBSTER BAKE

Two 4 oz lobster tails, steamed clams and shrimp
59.00

SUNSET POT

Two 4 oz lobster tail, half pound of crab, steamed clams, mussels and shrimp
69.00

ADD 1 LB SNOW CRAB TO ANY MEAL + 39.00

ADD TWO 4 OZ LOBSTER TAIL TO ANY MEAL + 29.00

SANDWICHES

All sandwiches are made with a gluten-free roll and served with fresh-cut fries and a pickle; substitute tater tots for \$2.00

BEEF ON WECK

House-roasted beef served on a freshly baked Kimmelweck roll
21.00

POT ROAST SANDWICH

Pot roast topped with caramelized onions and Cheddar cheese, and served with horseradish mayonnaise
21.00
TRY IT IN A WRAP +1.00

SUNSET STEAK & CHEESE

Thinly sliced ribeye with caramelized onions and melted American cheese on a toasted roll
32.00

SEAFOOD WRAP

A sun-dried tomato wrap filled with a mixture of shrimp, lobster, diced scallions, spices, and light mayonnaise
24.00

SHRIMP TACOS

Tacos filled with butter-poached shrimp, mango salsa and mixed greens, and drizzled with a cilantro lime aioli; coconut rice is served on the side
24.00

BURGERS

All burgers are an 8 oz specialty blend of tenderloin, ribeye and sirloin that is served on a toasted gluten-free roll with lettuce, tomato and onion; fresh-cut fries and a pickle are served on the side

BACON BLUE BURGER

Crispy bacon, blue cheese crumbles and creamy blue cheese

SUNSET BURGER

Caramelized onions, sautéed mushrooms and American cheese

BLAZING BURGER

Jalapeño peppers, Pepper Jack cheese and Sriracha aioli
21.00

ENTREES

Add a house salad for \$6.00

LINGUINE & CLAMS

Gluten-free linguine tossed with chopped and whole clams sautéed in a white wine and garlic sauce
30.00

SHRIMP & LOBSTER MAC 'N' CHEESE

Butter-poached shrimp and lobster bathed in a creamy cheese sauce and served over gluten-free pasta
37.00

LOADED 14 OZ RIBEYE

Topped with caramelized onions, sautéed mushrooms and melted mozzarella cheese. Served with mashed potatoes and grilled asparagus
47.00

BBQ RIBS

Served with sweet potato fries, corn and coleslaw
33.00

SIDES

FRESH-CUT FRIES ~ 6
GRILLED ASPARAGUS ~ 7
CHEESY CAULIFLOWER ~ 8



3 O'CONNELL ISLAND ~ WILSON, NY 14172
SUNSETGRILLWILSON.COM



Menu

VEGETARIAN

STARTERS

SPINACH ARTICHOKE DIP

Creamy spinach and artichoke dip made with Parmesan and Asiago cheeses, and served alongside pitas fried in-house

19.00

SALADS

WEDGE SALAD

Iceberg lettuce served with cherry tomatoes, red onions, blue cheese crumbles and creamy blue cheese, and finished with a balsamic reduction

16.00

MANGO STRAWBERRY SALAD

Field greens topped with mango, strawberries, red onion, and coconut-coated cashews, and dressed with a honey vinaigrette

17.00

SIDES

CHEESY CAULIFLOWER ~ 8

ENTREES

Add a house salad for \$6.00

MANGO TACOS

Three tortillas filled with coconut rice, avocado, mango salsa and mixed greens, and drizzled with a cilantro lime aioli; fresh-cut fries are served on the side

17.00

FRIED PORTOBELLO SANDWICH

Brioche roll filled with fried portobello mushrooms, caramelized onions and mozzarella cheese, and topped with a garlic aioli; fresh-cut fries are served on the side

18.00

PASTA PRIMAVERA

Linguine tossed with mixed vegetables sautéed in a garlic sauce

23.00

BUTTERNUT SQUASH ROLL-UP

Pasta rolled with butternut squash, ricotta and mozzarella cheeses, and topped with a garlic and sage bechamel sauce

29.00

SWEET & SPICY STIR-FRY

Coconut rice topped with snow peas, bell peppers and onions sautéed in a sweet and spicy soy sauce

24.00

VEGAN

SALADS

MANGO STRAWBERRY SALAD

Field greens topped with mango, strawberries, red onion, and coconut-coated cashews, and dressed with a honey vinaigrette

17.00

ENTREES

Add a house salad for \$6.00

MANGO TACOS

Three tortillas filled with coconut rice, avocado, mango salsa and mixed greens; fresh-cut fries are served on the side

17.00

FRIED PORTOBELLO SANDWICH

Fried portobello mushrooms and caramelized onions; fresh-cut fries are served on the side

18.00

PASTA PRIMAVERA

Linguine tossed with mixed vegetables sautéed in a garlic sauce

23.00

SWEET & SPICY STIR-FRY

Coconut rice topped with snow peas, bell peppers and onions sautéed in a sweet and spicy soy sauce

24.00