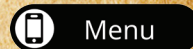


Please ask your server for our
GLUTEN-FREE &
VEGETARIAN MENUS



STARTERS

STEAMER BASKET

A dozen steamed clams piled high and served with drawn butter

18.00

MUSSELS

Prince Edward Island mussels bathed in a sweet and spicy coconut curry broth, and topped with fresh scallions and tomatoes

18.00

TUNA NACHOS

Ahi tuna that is served atop fried wontons and a seaweed salad, and garnished with sesame seeds, wasabi aioli and a sweet chili sauce

21.00

TUNA TOWER

A poke tower of ahi tuna, avocado and rice, and served with fried wontons and a sweet soy sauce (made to share)

31.00

COLOSSAL CLAM STRIPS

Half a pound of colossal clam strips, served with cocktail sauce

17.00

COCONUT SHRIMP

House-made fried coconut shrimp, served with a piña colada dipping sauce

19.00

CALAMARI

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

19.00

CLASSIC CLAMS CASINO

Littleneck clams steamed in white wine and crowned with a mixture of bacon, peppers, onions, panko and a hint of hot sauce

17.00

SPINACH ARTICHOKE DIP

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

19.00

SMOKED CHICKEN WING DIP

Served with fresh tortilla chips

18.00

CHICKEN WINGS

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

SINGLE 18.00 DOUBLE 34.00

CHICKEN FINGERS

Mild, medium, hot, BBQ, honey garlic, salt & pepper, sweet heat and Sunset suicide (+\$2.00), served with blue cheese dip

16.00

SALADS

BLT CAESAR SALAD

Romaine topped with smoked bacon, tomatoes, toasted croutons and shaved Parmesan cheese

16.00

WEDGE SALAD

Iceberg lettuce served with cherry tomatoes, red onions, bacon, 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

TEX MEX GRAIN BOWL

Rice blend topped with grilled chicken, corn salsa, avocado, pickled red onions, black beans and queso fresco cheese. Served with a jalapeño ranch dressing

22.00

ADD TO ANY SALAD

CHICKEN 9 | SHRIMP 11 | SALMON 15
BURGER 11 | CHICKEN CUTLET 10

HAND HELD'S

served alongside fresh-cut fries; make it a wrap for \$1.00; substitute tater tots for \$2.00

ORANGE SESAME CHICKEN

orange sesame glazed grilled chicken topped with an Asian slaw, pickled onions and mandarin orange aioli

19.00

BEEF ON WECK

House-roasted beef served on a freshly baked Kimmelweck roll

20.00

POT ROAST SANDWICH

Pot roast topped with caramelized onions and Cheddar cheese, and served with horseradish mayonnaise; make it in a wrap for \$1.00

20.00

SUNSET STEAK & CHEESE

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

31.00

LOBSTER BISCUITS

Two fresh butter biscuits filled with lobster salad; add jalapeño honey for \$1.00

34.00

SEAFOOD WRAP

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

23.00

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

23.00

HADDOCK SANDWICH

Beer-battered haddock served with Old Bay tarter sauce and coleslaw

19.00

HOMEMADE SOUPS

Seafood Chowder | Lobster Bisque

9.00

9.00



SO GOOD YOU COULD
KISS THE COOKS

How about you buy them a
round of drinks!

\$8



BURGERS

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

BH BURGER Topped with a bourbon glaze and Cheddar cheese

BLAZING BURGER Jalapeño peppers, Pepper Jack cheese and Sriracha aioli

20.00

ENTREES

Add a house salad for \$8.00

FISH FRY

Fresh haddock, beer-battered or broiled, and served with French fries, coleslaw and tartar sauce; add panko for \$1.00

24.00 **FRIDAY 20.00**

CAPTAIN'S PLATTER

A generous helping of fried shrimp, clam strips and haddock, served with French fries, tartar sauce and cocktail sauce; add panko for \$1.00

34.00

LINGUINE & CLAMS

Linguine tossed with chopped and whole clams sautéed in a white wine and garlic sauce

29.00

SHRIMP & LOBSTER MAC 'N' CHEESE

Butter-poached shrimp and lobster bathed in a creamy cheese sauce and served over cavatappi pasta

36.00

SEAFOOD LASAGNA

Lasagna noodles layered with shrimp, scallops, lobster, ricotta and mozzarella cheeses, red peppers and spinach, and topped with a lobster cream sauce

39.00

JAVANESE ROASTED SALMON

Salmon served over coconut rice and grilled asparagus, and topped with mango salsa

30.00

CHICKEN PARMESAN

House-made chicken Parmesan served with angel hair pasta in a marinara sauce

28.00

LOADED 14 OZ RIBEYE

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

47.00

SUNSET STEAK FRITES

An 8 oz marinated sirloin steak served with Parmesan-crusting fries and topped with a chili-lime cilantro sauce

33.00

BBQ RIBS

BBQ ribs served with sweet potato fries, corn and coleslaw

33.00

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

CHICKEN 9 | SHRIMP 11 | STEAK 18

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

An 8 oz lobster tail, steamed clams and shrimp

59.00

SUNSET POT

An 8 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 1 LOBSTER TAIL TO ANY MEAL + 29.00

SIDES

GRAVY ~ 2

MASHED POTATOES ~ 6

FRESH-CUT FRIES ~ 6

SWEET POTATO FRIES ~ 7

GRILLED ASPARAGUS ~ 7

MEXICAN STREET CORN ~ 8

CHEESY CAULIFLOWER ~ 8

MAC 'N' CHEESE ~ 8