



STEAMER BASKET

Dozen steamed clams piled high and served with drawn butter

MUSSELS
Sauteed P.E.I. mussels in a sweet and spicy coconut curry cream broth, finished with fresh scallions and tomatoes

TUNA NACHOS

Ahi tuna served on fried wontons accompanied with seaweed salad, sesame seeds, and finished with a wasabi aioli and sweet chili sauce

TUNA TOWER

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

COLOSSAL CLAM STRIPS

1/2 Pound of colossal clam strips served with cocktail sauce

CALAMARI

Dusted in seasoned flour and fried, served over a chopped thai salad topped with sweet chili sauce & peanuts

CLASSIC CLAMS CASINO

Little neck clams mixed with bacon, peppers, onions, panko and a hint of hot sauce

14.00

SPINACH ARTICHOKE DIP

Creamy spinach and artichoke dip with parmesan & asiago cheese served with fresh fried pitas

SMOKED CHICKEN WING DIP Served with fresh tortilla chips

14.00

CHICKEN WINGS

Mild, medium, hot, BBQ, honey garlic, salt & pepper, and Sunset suicide (+\$2), served with blue cheese Add celery and carrots \$3

SINGLE 15.00 DOUBLE 28.00

CHICKEN FINGERS

Mild, medium, hot, BBQ, honey garlic, salt & pepper, and Sunset suicide (+\$2), served with blue cheese

BLT CAESAR SALAD

Romaine with smoked bacon, tomatoes, toasted croutons and shaved parmesan cheese

WEDGE SALAD
Iceberg lettuce, cherry tomatoes, red onions, bacon, bleu cheese crumbles & creamy bleu cheese, finished with a reduced balsamic

BLUE CHEESE BURGER WEDGE

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

MANGO STRAWBERRY SALAD

Mangos, strawberries, red onion, coconut coated cashews over field greens with a honey vinaigrette

15.00

AVOCADO SRIRACHA SALAD
Mixed greens, avocado, bacon, tomatoes, red onions, peppers and fresh mozzarella with a sriracha ranch dressing

15.00

ADD TO ANY SALAD

CHICKEN 7 | SHRIMP 9 | SALMON 13 | BURGER 9

SANDWICHES

All sandwiches served on a fresh toasted brioche roll served with fresh cut fries and a pickle. Make it a wrap for \$1

BEEF ON WECK
House roasted beef on a fresh baked kimmelweck roll

17 00

POT ROAST SANDWICH

Topped with carmelized onions and cheddar cheese and served with horseradish mayo

17.00 TRY IT IN A WRAP + 1.00

SUNSET STEAK & CHEESE

Thinly sliced ribeye with carmelized onions and melted american cheese on a toasted roll

22 00

JERK CHICKEN SANDWICH

Grilled jerk chicken topped with mango salsa and a caribbean aioli

CHICKEN CUTLET SANDWICH
In house made chicken cutlet with avocado, red onion and spring mix topped with garlic aioli

SEAFOOD WRAP
Filled with shrimp and lobster, mixed with diced scallions, spices, and light mayo served in a sun dried tomato wrap

SHRIMP TACOS

Butter poached shrimp with mango salsa, mixed greens and a cilantro lime aioli. Served with coconut rice

HADDOCK SANDWICH

Beer battered haddock served with Old Bay tarter sauce and coleslaw

15.00

HOMEMADE SOUPS

Seafood Chowder | Lobster Bisque

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All burgers are made with a 8 oz specialty blend of tenderloin, ribeye and sirloin. Served on a toasted roll with lettuce, tomato and onion. Served with fresh cut fries and a pickle

BACON BLUE BURGER Crispy bacon, creamy blue cheese & crumbly blue SUNSET BURGER Caramelized onions, sautéed mushrooms, American cheese & garlic aioli BH (Bourbon House) BURGER Topped with a bourbon glaze and cheddar cheese SRIRACHA BURGER Jalapeño peppers, pepper jack cheese and sriracha aioli

ENTREES

Add house salad + \$6

FISH FRY

Fresh haddock, beer battered or broiled, served with french fries, coleslaw and tartar sauce

> 19.00 FRIDAY 16.00 ADD PANKO +1.00

CAPTAIN'S PLATTER
A generous helping of fried shrimp, clam strips and haddock served with french fries, tartar sauce and cocktail sauce

0.00 ADD PANKO +1.00

LINGUINE & CLAMS
Linguine tossed with chopped and whole clams in a white wine garlic sauce

24.00

SHRIMP & LOBSTER MAC N' CHEESE

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

29.00

SEAFOOD LASAGNA

Layers of shrimp, scallops, lobster, ricotta, mozzarella, red peppers and spinach topped with a lobster cream sauce

34.00

JAVANESE ROASTED SALMON

Served over coconut rice, grilled asparagus & mango salsa

27.00

CHICKEN PARMESAN

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

24.00

OPEN FACED 14 OZ. RIBEYE

with carmelized onions and portabellas, topped with melted provolone on garlic toast

SUNSET STEAK FRITES

Marinated sirloin steak served with parmesan fries & topped with a chili-lime cilantro sauce

BBQ RIBS

Served with sweet potato fries & coleslaw

SWEET & SPICY STIR FRY

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

CHICKEN +7 | SHRIMP +9 | WAGU SHORT RIBS +18

STEAMER POTS

All pots served with baby red potatos, corn on the cob, andouille sausage, drawn butter and lemon

BASE POT

Steamed clams, mussels & shrimp

CRAB SHACK

Pound of snow crab, steamed clams & shrimp

LOBSTER BAKE

Whole Maine lobster, steamed clams & shrimp

SUNSET POT

Whole Maine lobster, 1/2 lb. crab, steamed clams, mussels & shrimp

ADD 1 LB SNOW CRAB TO ANY MEAL + 24.00 ADD WHOLE LOBSTER TO ANY MEAL + 34.00

SIDES

CHIPS & DIP~7 MASHED POTATOES ~ 5 FRESH CUT FRIES ~ 5 SWEET POTATO FRIES ~ 5 GRILLED ASPARAGUS ~ 6 CHEESY CAULIFLOWER ~ 8 MAC & CHEESE ~ 7

GRAVY~2

