

choice of 2 sauces

GLUTEN-FREE

STARTERS

STEAMER BASKET

A dozen steamed clams piled high and served with drawn butter

21.00

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

21.00

SMOKED CHICKEN WING DIP

Served with fresh tortilla chips

19.00

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

19.00

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

27.00

MANGO STRAWBERRY SALAD

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

22.00

STEAMER POTS

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

SHRIMP POT

A pound of peel & eat shrimp

29.00

BASE POT

Steamed clams, mussels and shrimp

35.00

CRAB SHACK

A pound of snow crab, steamed clams and shrimp

59.00

LOBSTER BAKE

Two 4 oz lobster tails, steamed clams and shrimp

64.00

SUNSET POT

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

75.00

ADD 1 LB SNOW CRAB TO ANY MEAL + 39.00

ADD TWO 4 OZ LOBSTER TAIL TO ANY MEAL + 29.00

SIDES

FRENCH FRIES ~ 6

GRILLED ASPARAGUS ~ 7

CHEESY BROCCOLI ~ 8

TATER TOTS

COCONUT RICE

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

22.00

TRY IT IN A WRAP + 1.00

SUNSET STEAK & CHEESE

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

34.00

SEAFOOD WRAP

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

25.00

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

25.00

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

24.00

SUNSET BURGER

Caramelized onions, sautéed mushrooms and American cheese

24.00

HAMBURGER

20.00

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

39.00

LOADED 14 OZ RIBEYE

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

49.00

CURRY VEGETABLE

Broccoli, snow peas, bell pepper, and onion in a sweet coconut curry sauce and served over coconut rice

24.00

SWEET & SPICY STIR-FRY

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

26.00

JAVANESE ROASTED SALMON

Salmon served over coconut rice and grilled asparagus, and topped with a sweet soy glaze and mango salsa



Menu

VEGETARIAN

STARTERS

SPINACH ARTICHOKE DIP

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

21.00

SALADS

WEDGE SALAD

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

19.00

MANGO STRAWBERRY SALAD

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

21.00

SIDES

- CHEESY BROCCOLI ~ 8
- GRILLED ASPARAGUS ~
- COCONUT RICE ~
- FRENCH FRIES ~
- TATER TOTS ~
- MASHED POTATOES ~

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

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

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

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

SIDES

- STEAMED BROCCOLI ~ 8
- GRILLED ASPARAGUS ~
- COCONUT RICE ~