

All of these items can be made
☉ GLUTEN-FREE



STARTERS

☉ STEAMER BASKET

A dozen steamed clams piled high and served with drawn butter

24.00

☉ MUSSELS

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

23.00

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

25.00

☉ TUNA TOWER

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

36.00

COCONUT SHRIMP

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

22.00

☉ CALAMARI

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

23.00

☉ SPINACH ARTICHOKE DIP

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

22.00

☉ CHICKEN WINGS

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

SINGLE 19.00 DOUBLE 36.00

COWBOW DIP

Creamy jalapeño dip with bacon, corn, cheddar and cream cheese. Served with tortilla chips

21.00

POT ROAST POUTINE

Slow roasted chuck roast served on top of tater tots topped with a horseradish mayo, cheddar cheese, caramelized onions and a side of horseradish mayo

23.00

HOMEMADE SOUPS

Seafood Chowder | Lobster Bisque

9.00

9.00

SALADS

☉ BLT CAESAR SALAD

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

19.00

☉ WEDGE SALAD

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

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

☉ PITTSBURGH STEAK SALAD

Grilled ribeye served on top of mixed greens with red onions, tomatoes and French fries. Topped with house made Rivera dressing

26.00

☉ 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

ADD TO ANY SALAD

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

HAND HELD'S

Served alongside French fries; make it a wrap for \$1.00

CAESAR SANDWICH

Fried chicken cutlet topped with our vodka cream sauce and melted mozzarella, finished with caesar salad

23.00

☉ BEEF ON WECK

House-roasted beef served on a freshly baked Kimmelweck roll

23.00

☉ 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

25.00

BBQ PULLED PORK

Topped with coleslaw

21.00

☉ SUNSET STEAK & CHEESE

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

36.00

☉ SEAFOOD WRAP

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

26.00

☉ 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

26.00

FISH SANDWICH

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

21.00

CHICKEN FINGERS

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

19.00



SO GOOD YOU COULD
KISS THE COOKS

How about you buy them a
round of drinks!

\$9



ENTREES

Add a house salad for \$8.00

FISH FRY

Beer-battered or broiled, and served with French fries, coleslaw and tartar sauce; add panko for \$1.00 upgrade to perch for \$1.00

27.00 **FRIDAY** 22.00

CAPTAIN'S PLATTER

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

38.00

☉ 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

39.00

FRIED SHRIMP BASKET

Fried shrimp served with French fries, coleslaw and cocktail sauce

27.00

SEAFOOD LASAGNA ROLL UPS

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

37.00

☉ JAVANESE ROASTED SALMON

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

34.00

☉ AHI TUNA STEAK

10oz Sesame seed crusted and lightly seared. Served with coconut rice and stir fry veggies

49.00

CHICKEN PARMESAN

House-made chicken cutlet served over linguine pasta in a vodka cream sauce

29.00

☉ CURRY CHICKEN

Sautéed chicken, broccoli, snow peas, bell peppers and onions in a sweet coconut curry sauce served over coconut rice

29.00

☉ LOADED 14 OZ RIBEYE

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

53.00

SUNSET SIRLOIN

6oz Prime sirloin served with mashed potatoes and grilled asparagus. Make it surf & turf: add 4oz Lobster tail + \$20.00 or Shrimp Scampi + \$14.00

29.00

PULLED PORK MAC & CHEESE

Creamy cheese sauce served over cavatappi pasta topped with pulled pork and frizzled onions

25.00

☉ SWEET & SPICY STIR-FRY

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

24.00

CHICKEN 9 | SHRIMP 11 | WAGU SHORT RIB 18

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; French fries served on the side.

BACON BLUE BURGER

Crispy bacon, blue cheese crumbles and creamy blue cheese

26.00

SUNSET BURGER

Caramelized onions, sautéed mushrooms and American cheese

23.00

BH BURGER

Topped with a bourbon glaze and Cheddar cheese

23.00

SMASH BURGER

2 4oz Patties topped with American Cheese, lettuce and special sauce

23.00

HAMBURGER

21.00

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

37.00

BASE POT

Steamed clams, mussels and shrimp

35.00

CRAB SHACK

A pound of snow crab, steamed clams, shrimp and mussels

59.00

LOBSTER BAKE

Two 4oz lobster tails, steamed clams, shrimp and mussels

64.00

SUNSET POT

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

75.00

SIDES

COCONUT RICE ~ 5

MASHED POTATOES ~ 6

FRENCH FRIES ~ 6

SWEET POTATO FRIES ~ 7

TATER TOTS ~ 7

ASPARAGUS ~ 7

CHEESY BROCCOLI ~ 7

MAC 'N' CHEESE ~ 8

ZUCCHINI FRIES ~ 8