

SUNSET GRILL



Appetizers

Runaway Bay Crab Cake <i>Jumbo lump crab cake, roasted red bell pepper sauce, crisp onion straws and key lime garlic aioli</i>	\$8.95
Spinach & Artichoke Callaloo <i>Warm, creamy spinach and artichoke dip with sun dried tomatoes served with crisp tortilla chips</i>	\$7.45
Calamari Sofrito <i>Tender breaded calamari strips topped with sweet and spicy peppers and served with our robust island sofrito sauce</i>	\$7.95
Jerk Wings <i>Whole wings marinated with traditional mojo and jerk spices. Served with our tangy jerk and cool coconut cream sauces</i>	4 Wings - \$6.75 8 - \$10.45
Coconut Shrimp <i>Large hand breaded shrimp dipped in panko and fresh coconut served with mango citrus mustard sauce</i>	\$7.95
Bleu Cheese Potato Chips <i>Homemade chips topped with our herb cream sauce, bleu cheese crumbles, applewood bacon, scallions and crisp onion straws</i>	\$5.95
Tuna Tsunami <i>Seared ahi tuna paired with our sesame marinated calamari salad, wakami and a trio of sauces</i>	\$12.95
Tiki Shrimp Skewer <i>Sugar cane skewered island spiced shrimp with pina coleda salsa</i>	1 Skewer - \$7.95 2 - \$10.45 3 - \$12.45
Lobster & Shrimp Quesadilla <i>Spinach, red onions, peppers and cheese. Served with tomato salsa, guacamole, and chipotle sour cream</i>	Lobster & Shrimp - \$11.95 Chicken - \$7.95
Conch Fritters <i>Bahamian classic served with chili horseradish and citrus mustard sauces</i>	\$6.75
Tostones <i>(Caribbean Nachos) Plantains smashed and fried crisp topped with chicken, mushrooms, cheese and tomato salsa</i>	\$8.45

Soups & Salads

Cream of Crab <i>Lump crab meat with a hint of sherry</i>	\$4.45
Cuban Black Bean Soup <i>Slow simmered and served with yellow rice</i>	\$3.95
Sunset House <i>Mixed greens tossed with our citrus mango vinaigrette, with cucumber, tomatoes, red onion, pumpkin seeds and herbed feta cheese</i>	\$4.45
Caesar <i>Crisp romaine classic Caesar, croutons and parmesan cheese</i>	\$4.45

Entrée Salads

Blackened Salmon <i>Mixed greens with a mango citrus vinaigrette, herbed feta cheese, candied pecans, & balsamic glaze</i>	\$11.95
Tropical Fruit with Citrus Grilled Chicken <i>Mixed greens tossed with pineapple, grapes, strawberries, mandarin oranges, feta cheese & honey roasted almonds and a mango vinaigrette topped with citrus glazed chicken</i>	\$10.95
Chicken Tostada <i>Crisp tortillas with mixed cheese, greens, tropical vinaigrette, tomato salsa, avocado, and topped with island chimichurri</i>	\$10.95
Beefsteak Mozzarella <i>Beefsteak tomato layered with fresh buffalo mozzarella, mixed greens, basil and balsamic vinaigrette</i>	\$8.95

Chicken, Tuna, Salmon, Mahi Mahi, and Shrimp may be added or substituted in the above salads. Ask your server for details.

Sandwiches

Served with your choice of fries, jicama slaw, chips, fruit salad or black beans and rice

Cuban Sandwich <i>Ham, roasted pork, salami, swiss cheese, lettuce, tomato, mayonnaise, mustard and pickle on hot pressed cuban bread</i>	\$9.45
Day Boat Grouper <i>Fresh grouper filet on an Asiago ciabatta. Served with Creole tartar sauce, lettuce, tomato and crisp onion straws</i>	\$13.95
Runaway Bay Crab Cake <i>Jumbo lump crab cake on a soft toasted kaiser roll with key lime garlic aioli, lettuce, tomato and crisp onion straws</i>	\$10.45
Citrus Mango Chicken <i>Citrus glazed chicken topped with sliced mango, crisp onion straws, lettuce, tomato, onion and citrus mayonnaise with choice of American, swiss or pepper jack</i>	\$8.95
..... <i>With applewood bacon</i>	\$9.45
Key West Fish Tacos <i>Flour tortillas with sautéed Mahi Mahi, avocado, tomato salsa and crisp iceberg lettuce. Served with chipotle sour cream</i>	3 tacos - \$9.95 2 tacos - \$7.45
Jerk Burger <i>Angus burger with jerk seasoning, sweet caramelized onions and pepper jack cheese</i>	\$8.95
..... <i>With applewood bacon</i>	\$9.45



Children's Menu

Children's menu served with your choice of seasoned fries or fresh fruit cup.

Popcorn Shrimp	\$4.25
Pizza	\$3.95
<i>(Pepperoni or Cheese)</i>	
Clam Strips	\$3.95
Chicken Tenders	\$4.25
Macaroni & Cheese	\$3.95





Entrees



For our guests we have created new innovative dishes with a variety of Fresh Fish Delivered Daily


Seafood

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Coconut Cashew Curried Shrimp\$14.95
Jumbo shrimp sautéed with fresh pineapple and simmered in our island coconut curry sauce. Served over rice & topped with coconut, cashews & crisp onion straws. With mango salsa and sugar snap peas.
- Runaway Bay Crab Cakes**\$17.95.....Light - \$12.95
Jumbo lump crab cakes pan seared & set atop crisp onion straws with red bell pepper sauce. Served with coconut jicama slaw. Pairs well with Maryhill White Blend.
- Coconut Shrimp**\$15.95
Jumbo hand breaded shrimp served with yellow rice, steamed broccoli and a citrus mustard sauce.
- Seafood Paella**\$17.95
Assorted seafood, chicken, sausage, tomatoes and peas tossed with saffron yellow rice. Pairs well with Chateau St. Michelle Riesling
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Pan Seared Diver Scallops\$17.95
Jumbo seared sea scallops topped with island chimichurri and served with black beans and yellow rice, asparagus, red pepper cream sauce and black bean papaya salsa.
- Lobster & Shrimp Linguini**\$18.95.....Light - \$14.95
Sautéed lobster & shrimp with mushrooms. Served in our brandy herb cream sauce.
- Shrimp Pasta Antigua**\$17.95.....Light - \$13.95
Jumbo shrimp sautéed with mushrooms, zucchini, squash, eggplant and olives in our roasted red pepper cream sauce, tossed with linguini pasta and topped with herbed feta cheese.

Beverages

- Coke
- Diet Coke
- Cherry Coke
- Sprite
- Fanta Orange
- Mr. Pibb
- Lemonade
- Iced Tea
- Hot Tea
- Regular Coffee
- Decaf Coffee

Chicken

- 
Montego Bay Chicken\$15.95.....Light - \$11.95
Grilled chicken with creamy roasted red pepper & chimichurri sauce. Served with fried Yuca, sofrito and tomato salsa. Pairs well with Red Rock Merlot.
- Jerk Chicken Pasta Antigua**.....\$15.45.....Light - \$12.45
Sautéed jerk spiced chicken, mushrooms & asparagus tossed in our roasted red pepper cream sauce, tossed with penne pasta and topped with herbed feta cheese.
- Jamaican Grilled Chicken Kabobs**.....\$15.95.....Light - \$11.95
Mushrooms, onions, peppers and eggplant served over yellow rice.

Beef & Pork

- Caribbean Grilled Baby Back Ribs**\$21.95.....Light - \$12.95
Glazed with our guava barbeque sauce. Served with seasoned fries and a side of guava barbeque sauce.
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Top Sirloin San Miguel.....\$17.95
10oz fresh center cut sirloin with pepper jack cheese and caramelized onions over our citrus rum bordelaise sauce. Served with Yucatan potatoes, Caribbean vegetables and black bean papaya salsa. Suggested paired with Frei Brothers Cabernet Sauvignon.
- Caribbean Grilled Steak**\$16.45
Chimichurri marinated skirt steak topped with roasted peppers, onions and a blend of melted cheeses. Served with Yucatan potatoes, Caribbean vegetables and black bean papaya salsa.
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Smothered Pork Montserrat\$14.95
Sautéed pork tenderloin medallions layered with creamed spinach and topped with our citrus rum sauce. Served with Yucatan potatoes, broccoli and tropical salsa.

This menu was prepared for you by our Executive Chef William E. Glosson

Chef William E. Glosson

CONSUMING RAW OR UNDERCOOKED MEATS, EGG, POULTRY, SEAFOOD SHELLFISH INCLUDING OYSTERS INCREASES YOUR RISK OF CONTRACTING A FOOD SOURCE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. DUE TO HEALTH DEPARTMENT ADVISORIES WE CAN ONLY RECOMMEND GRILING BEEF FILET STEAKS TO AN INTERNAL TEMPERATURE OF 160 DEGREES OR HIGHER (THAT'S MID WELL AND UP)

18% Gratuity Will Be Added To All Parties of Seven Or More



Today's Fresh Fish

Salmon <i>Rich & Flavored</i> \$16.95	Mahi Mahi <i>Delicate & Flakey</i> \$14.95	Gulf Grouper <i>Firm & Meaty</i> \$19.95
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Select any preparation with your choice of fresh fish;

- Jerk Painted** *with spicy barbeque sauce*
- Simply Grilled** *with lemon garlic herb butter*
- Macadamia Nut Encrusted** *with coconut cream sauce*
- Sofrito** *with our robust island sofrito sauce*

Our Fresh Fish Selections Include;

Your choice of rice & beans, cinnamon mashed sweet potatoes, Yucatan scalloped potatoes, yuca fries, Caribbean vegetables or broccoli.

Our Chef's Special

Mahi Mahi Ocho Rios

Fresh Mahi filet with lump crab imperial stuffing topped with Brandy cream sauce and served with Caribbean vegetables and Yucatan scalloped potatoes.
\$17.95



SUNSET GRILL Dessert Menu

Bananas Supreme

Warm banana bread with fresh sliced bananas topped with butter scotch brandy sauce, whipped cream, toasted almonds and mint. Served with vanilla bean ice cream.
\$5.45

Chocolate Tres Leches

Chocolate sponge cake drenched with 3 milks and topped with a chocolate ganache.
\$5.95

Mango-Passion Fruit Cheesecake Swirl

Layers of sweet mango infused cheesecake swirled with tart passion fruit and fresh cut tropical fruit.
\$5.45

Pina Colada Bread Pudding

Warm tropical bread pudding with a coconut crème anglaise.
\$4.95

Key Lime Pie

Our famous homemade pie with a graham cracker crust and fresh meringue topping, not too sweet not too tart.
\$5.95



Featured is our Key Lime Pie