

APPETIZERS *and* SMALL PLATES

TUNA TARTARE

Fresh prepared sushi grade tuna, stacked with avocado, wakame, fresh micro greens, topped with sriracha aioli 15.95

CALAMARI

Tender fried calamari steaks with cherry tomatoes and banana peppers, garnished with shaved parmesan. Served with a sweet marinara 12.95

SUNSET HUMMUS

Fresh made hummus, served with toasted Naan flat bread, tomatoes, celery sticks and kalamata olives, topped with feta cheese crumbles 11.95

SHRIMP COCKTAIL

Eight Jumbo shrimp over salad greens served with house made cocktail sauce 11.95

Coconut Shrimp

Large panko and coconut breaded shrimp. Served with citrus mustard sauce 10.95

FRIED GREEN TOMATOES

½ lb Freshly breaded and deep fried green tomatoes with remoulade sauce 7.95

CRAB CAKES

Two golden fried homemade crab cakes served over mixed greens, remoulade sauce 10.95

CHICKEN QUESADILLA

Marinated diced chicken with cheddar and Monterey Jack cheese, served with lettuce, pico de gallo, sour cream, jalapeños, and guacamole 10.95

Blue Cheese Chips

Homemade potato chips topped with creamy Alfredo, blue cheese crumbles, bacon, green onions and onion straws 6.95

CHIPS & SALSA

Fresh fried chips, served with our signature homemade salsa 6.95

TIKI SKEWERS

Fifteen shrimp served with pineapple salsa and grilled pineapple wedge 13.95

SOUP *and* SALAD

SOUP OF THE DAY

Ask your server for Today's Options cup – 4.95 | bowl – 6.95

SEAFOOD BISQUE

Assorted shellfish and market fish simmered in a creamy vegetable stew cup – 5.95 | bowl – 7.95

CHICKEN CAESAR SALAD

Crisp romaine lettuce tossed with creamy Caesar dressing, croutons and shaved Parmesan cheese. Topped with blackened chicken 13.95

Sub shrimp for \$3 more

COBB SALAD

Mixed greens with dijon vinaigrette, hardboiled egg, bacon, tomato, cheddar and Monterey Jack cheese, chicken and avocado 13.95

WEDGE SALAD

Wedge of iceberg lettuce, creamy Bleu cheese dressing, plum tomatoes, bacon. Topped with Bleu cheese crumbles and balsamic glaze 11.95

CAESAR SALAD

Crisp Romaine lettuce tossed with a creamy Caesar dressing topped with croutons and shaved Parmesan cheese 5.95

SUNSET HOUSE SALAD

Mixed greens with Dijon Vinaigrette, sun dried cranberries, cucumbers, Cheddar and Monterey Jack cheese, and tomato 5.95

WINGS

BONELESS WINGS

Tossed in your choice of signature sauce 1/2 LB. – 10.95 | 1 LB. 14.95

BONE IN WINGS

Eight jumbo wings tossed in your choice of signature sauce 10.95

MILD
MEDIUM
HOT
HONEY BBQ
HOT GARLIC
TERIYAKI
BLACKENED
GARLIC PARMESAN

Specialty SAUCES

FLATBREADS

SEAFOOD FLATBREAD

Lobster, shrimp, mozzarella, cilantro topped with remoulade sauce 12.95

CALIFORNIA FLATBREAD

Blackened chicken, bacon, mozzarella cheese, avocado, cilantro topped with chipotle aioli sauce 11.95

MARGARITA FLATBREAD

Mozzarella cheese, pesto, roasted tomato, and cilantro 11.95

PEPPERONI FLATBREAD

Marinara sauce, mozzarella cheese and pepperoni 11.95

For parties of 8 or more, a 20% gratuity may be added to the check.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SANDWICHES

Sandwiches

Served with choice of fries or housemade chips

GROUPER SANDWICH

Deep fried golden brown Grouper on a toasted brioche bun, served with lettuce, tomato and onion 16.95

BLACKENED MAHI SANDWICH

Blackened mahi served with lettuce, tomato, red onion, and tartar sauce 16.95

LOBSTER GRILLED CHEESE

Two slices of deep-fried panko crusted bread with lobster mix and melted pepper jack 15.95

BLACKENED MAHI OR SHRIMP TACOS

Flour tortillas, electric cabbage, lime mix, pico de gallo, avocado and sriracha aioli 3 for \$16 or 2 for \$13

CUBAN

Ham, roasted pork, salami, Swiss cheese, mayo, Creole mustard, and pickle on hot pressed Cuban bread 11.95

Build Your Own Burger

Fresh ground beef, char-grilled on a brioche bun with lettuce, tomato, and pickle 11.95
Add ons \$1 each: jalapeño, tomato salsa, sautéed mushrooms or onion, cheese, bacon, avocado

BUFFALO CHICKEN WRAP

Battered and fried chicken tossed in a spicy buffalo sauce wrapped in a flour tortilla with lettuce, tomato, and bleu cheese crumbles 11.95

PASTA

Pasta

SEAFOOD PASTA

Shrimp, mussels, and lobster sautéed in garlic and wine served with broccoli and topped with shrimp cream sauce 25.95

CHICKEN PICCATA

Seared chicken, piccata cream sauce, bowtie pasta with capers, and chopped tomato 17.95

BLACKENED CHICKEN OR SHRIMP PASTA

Blackened shrimp or chicken with Alfredo sauce and broccoli, topped with tomatoes
chicken – 15.95 | shrimp – 17.95

POULTRY

Poultry

BOURBON APPLE CHICKEN BREAST

Char-grilled chicken with glazed apple, bourbon sauce over roasted potatoes and green beans 16.95

HERB CRUSTED CHICKEN BREAST

Saffron rice, asparagus, and chardonnay duck sauce over tender chicken breast 16.95

BEEF

Beef

12 OZ RIBEYE

Fingerling potatoes, chardonnay duck sauce and green beans 24.95

Bacon Wrapped Meatloaf

Mashed potato, asparagus, topped with onion straws and gravy glaze 17.95

STEAK TIPS

Marinated filet tips char-grilled and served with loaded mashed potatoes and green beans 16.95

SEAFOOD

Seafood

PISTACHIO CRUSTED SEA SCALLOPS

Pistachio crusted sea scallops served with loaded mashed potatoes and asparagus 27.95

GROUPER OSCAR

Blackened grouper over rice. Topped with our handmade crab cake, asparagus, and shrimp cream sauce 26.95

Cedar Plank Citrus Salmon

Pan seared filet of salmon topped with Thai chili sauce and pineapple salsa served over rice and asparagus 18.95

STUFFED SHRIMP

Jumbo bacon wrapped crab, stuffed shrimp over rice with asparagus 19.95

FISH-N-CHIPS

Battered cod, fried golden brown, served with fries or housemade chips, coleslaw, and tartar sauce 15.95

GROUPER BASKET

Half-pound grouper fingers fried golden served with cole slaw and tartar sauce 15.95

SHRIMP BASKET

Ten fried jumbo shrimp with fries, cole slaw, and tartar sauce 16.95

FRESH CATCH OF THE DAY

Seasonally caught – Chef prepared.
Please ask your server for today's special

SIDES

Sides

ASPARAGUS 4.95

COLE SLAW 2.95

FRIES 3.95

LOADED MASH 4.95

CHIPS 2.95

BROCCOLI 3.95

GREEN BEANS 3.95

SAFFRON RICE 2.95

Split plate charge \$3.00

Planning a Wedding, Special Event or Corporate Function?

Let our knowledgeable, talented staff host and assist you so you may have a joyous, worry free day. (813) 616-5812

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