



Soups & Appetizers

Crab Bisque 8

Key West Calamari Strips 14
Island Orchard Orange & Horseradish Aioli

 **Shrimp Cocktail 12**
Jerk Cocktail Sauce

Soupe du Jour 8

 **Prince Edward Island Mussels 10**
Steamed in White Wine, Garlic, Shallots & Herbs

Tempura Fried Oysters 14
Mango Basil Salsa

Island Nachos 16
Pulled Pork, Key West Crackers, Guacamole,
Mozzarella, Cilantro Sour Cream

Classic Caesar Salad 10
Chopped Romaine, Garlic Croutons, Parmesan Crisp

 **Spring Mix of Greens 9**
Sliced Cucumbers, Grape Tomatoes,
Aged Balsamic Dressing, Saga Blue Cheese

Entrée Salads & Sandwiches

Signature Burger 15
8oz Seasoned Burger, Provolone Cheese, Bacon,
Vine Ripened Tomatoes, Lettuce, Onion Kaiser Roll, Fries

Pulled Pork BBQ Sandwich 16
Slow Roasted Pork, Provolone Cheese,
Sautéed Onions, Key West Crackers, Napa Slaw

Grilled Chicken Sandwich 15
Rum BBQ Sauce, Smoked Gouda Cheese,
Onion Jam, Yucca Fries

Ahi Tuna BLT 19
Crispy Bacon, Baby Arugula, Tomato,
Orange Ginger Aioli, Dressed Field Greens

Turkey Bacon Melt 16
Boar's Head Turkey, Gouda Cheese, Cranberry BBQ Sauce,
Whole Wheat Bread, Fresh Fruit Medley

Sunset Chicken Salad 17
Spiced Pecans, Manchego Cheese, Napa Cabbage,
Watercress Greens, Ginger Chive Dressing

 **Hot Smoked Salmon Salad 19**
Spring Mix, Warm Tomato Basil Vinaigrette

 **Chilled Shrimp Cobb Salad 17**
Bacon, Avocado, Tomato, Hard Boiled Eggs,
Crumbled Blue Cheese, Citrus Vinaigrette

Entrées

Fish & Chips 19
Atlantic Cod, Tropical Fruit Slaw,
Key West Crackers, Tartar Sauce

Jumbo Lump Crab Cake 29
Baby Arugula Salad, Guava Mustard Vinaigrette,
Tropical Fruit Relish

Papardelle Pasta 32
Sautéed Shrimp & Lobster, Baby Spinach,
Roasted Red Peppers, Sweet Garlic Broth

Rice Crusted Cobia 31
Coconut Sticky Rice, Long Beans, Shiitake Mushrooms,
Ginger Passion Fruit Sauce

Herb Crusted Corvina 28
à la Basquaise, Roasted Red & Yellow Peppers,
Olives, Capers, Basil, Crispy Herb Panko

 **Grilled Florida Day Boat 32**
Farm Fresh Corn, Pancetta Wilted Arugula,
Shiitake Mushrooms, Rosemary Oil

 **Grilled Center Cut Filet 29**
Yukon Smashed Potatoes, Steamed Asparagus,
Burgundy Mushroom Sauce

 **Grilled Bone-In Pork Chop 27**
Scalloped Potatoes, Braised Red Cabbage,
Roasted Apple Chutney

Sunset Sam's uses locally caught fish or locally grown ingredients from Green Sky Growers in Winter Garden; Fresh Garden Farms in Homestead; Organic Tupelo Honey in Winter Park; Uncle Matt's Organic Citrus Farm in Clermont; and Alderman Farms in Boynton Beach.

CONSUMER ADVISORY

Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness. There is risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters full cooked.

For parties of 8 or more an 18% gratuity will be added. Please feel free to raise, lower or remove based on your service experience.

12/30/2011