

STARTERS

*Key West Calamari Strips 11
Lambert Groves orange & horseradish aioli

Ahi Tuna Three Ways 14
Tuna tartar & ginger soy dressing,
seared tuna & wakame salad, tuna carpaccio

Tamarind Braised Short Ribs 13
Fried polenta, natural reduction

Crispy Blue Point Oysters 14
Boniato mashed potato,
Guava barbecue

Crab & Spinach Dip 12
Artichokes, hearts of palm, Key West crackers

Blue Hill Bay Mussels 11
Fragrant curried coconut lime broth,
grilled garlic sourdough

*Conch Fritters 10
Scotch bonnet pepper rémoulade sauce

*Raw Bar Platter 23
Blue point oysters, topneck clams, stone crab,
Florida seafood ceviche, shrimp cocktail

Up in Smoke Cigar Shrimp 13
Thai chili & passion fruit dipping sauce

Three Tiered Tower For Two 31 For Four 59

Sam says, "Friends that eat together, stay together."
Conch fritters, cigar shrimp, lobster skewers, grilled pineapple, blue crab salad
ahi tuna tartar, shrimp cocktail & wakame salad

SOUPS & SALADS

*Key West Creamy Clam Chowder 8

*Spring Mix of Greens 8
Sliced cucumbers, grape tomatoes,
aged balsamic dressing, saga bleu cheese

*Grilled Asparagus and Lobster Salad 14
Baby arugula, charred tomato vinaigrette,
shaved pecorino sardo

Crab Bisque 8

*Drunken Shrimp Salad 14
Tequila Lime marinated Shrimp, frisée,
Pomegranate and orange blossom vinaigrette,
Florida citrus

Heart of Romaine Caesar Salad 8
Garlic croutons, crispy parmesan

*DAYDART SELECTIONS 31 add crab topping or fried shrimp 36

Choice of Sauces: Avocado mango salsa, navel orange butter, scotch bonnet rémoulade, ponzu
Served With: Island Hash with Caribbean potatoes, Tasso ham, and dried fruit and sautéed seasonal vegetables

Sunset Sam's fresh catch selections vary daily.

At Sunset Sam's Fish Camp, we are passionate about serving the freshest fish, all of it from our local waters.

A short drive to both coasts, we receive fresh shipments daily so our menu is constantly changing.

We believe in creating meals that reflect the season, and partner with many local farmers to provide a wholesome experience.

Each selection is listed with the chef's recommended preparation method, but feel free to select your own cooking method.

MAIN PLATES

Surf and Turf 65

Choice of roasted lobster, broiled sea scallops or grilled jumbo shrimp with grilled center cut filet
Sautéed seasonal vegetables, oven-roasted fingerling potatoes

Crispy Whole Yellowtail Snapper 32
Himalayan basmati rice,
sautéed seasonal vegetables, citrus soy

*Seared George's Bank Sea Scallops 27
Wild mushroom and asparagus risotto,
Sauce beurre rouge

*Hatfield Farms Grilled Bone In Pork Chop 26
Tupelo honey and apricot glaze, roasted red cabbage,
boniato mashed potato, savory fruit chutney

*Grilled Grass Fed Center Cut Filet 39
Rosemount Cabernet mushroom reduction,
Oven-roasted marble potatoes

Fisherman's Stew 29
Tiger shrimp, rock lobster, cracked conch, topneck clams,
Prince Edward Island mussels, fresh fish, vine ripe tomato,
saffron scented broth

*Bronzed Yellowedge Grouper Oscar 36
Lump crabmeat, pesto roasted potato, grilled asparagus, hollandaise

*Key Lime Marinated Grilled Salmon 28
Young spinach salad, red roasted peppers, braised beets,
polenta crouton, fried quail egg, sherry shallot vinaigrette

Jumbo Lump Crab Cakes 28
Purple potato salad, smoked bacon, white balsamic dressing,
grilled romaine, creamy Key West mustard sauce

*Grilled Florida Mahi Mahi 26
Cracked conch & tomato stew, cheese polenta cakes, basil aioli

*Pan Roasted Wild Atlantic Halibut 34
Shellfish and vegetable ragout, boniato mashed potatoes

*Seafood & Papardelle Pasta 29
Sautéed shrimp, scallops, rock lobster,
parmesan and roasted garlic cream

* Sunshine symbol denotes the use of locally caught fish or locally grown ingredients from Brooks Tropical Farms, Red Dragon Farms, Fresh Garden Farms in Homestead; Uncle Matt's Organic Citrus Farm in Clermont; and Alderman Farms in Boyton Beach

For your convenience an automatic 18% gratuity charge will be added to the bill for parties of 8 or more