



SUNSET GRILL
AT LITTLE HARBOR

Island Samplers

Sunset Combo

Mojo Wings, Green Tomatoes, Mozzarella Sticks and Popcorn
Shrimp Served With A Trio of Sauces
\$14.99

Calamari Fritto

Breaded Calamari Fried Golden Brown Served Over Italian
Tossed Greens with A Side of Marinara
\$10.50

Fried Green Florida Tomatoes

Lightly Fried, Topped with Buffalo Mozzarella & Served with
Cumin Corn Salsa & Thai Peanut Sauce
\$7.99

Bleu Cheese Potato Chips

Homemade Potato Chips Layered with Alfredo Sauce,
Chopped Bacon, Bleu Cheese, Fried Onions and Chopped
Scallions
\$7.99

Sunset Shrimp Cocktail

Chilled Jumbo Gulf Shrimp Served with Zesty Cocktail Sauce
Paired with Louis Sauce & Fresh Lemon
\$10.50

Sunset Quesadillas

Roasted Chili Strips, Caramelized Onions, Roasted Peppers
and Blend of Cheddar Jack Cheese Lightly Grilled In a
Jalapeno Cheddar Tortilla
Cheese \$6.99 Tinga Chicken \$9.99 Shrimp \$10.99

Tex Mex Tortilla Chips

Tri Colored Tortilla Chips Topped with Chipotle Lime Alfredo
Sauce, Andouille Black Beans, Corn Salsa, Shredded Jack
Cheese Topped with Sour Cream & Guacamole
\$9.99 Add Chicken or Shrimp \$2.99

Crispy Mojo Wings

Crispy Fried Mojo Marinated Chicken Wings Drizzled with
Habanero Pepper Sauce Served with Coconut Dipping Sauce
\$9.50 Add Shrimp \$2.99

Bahamian Conch Fritters

Ten Bahamian Conch Fritters Fried Golden Brown Served In
A Spinach Filled Wonton Bowl With A Key Lime Mustard
Sauce
\$10.99

Tiki Island Shrimp Skewer

Grilled Sugar cane Skewered Gulf Shrimp Topped with Parrot
Bay Pineapple Rum Butter Sauce
\$7.99 (1 Skewer) \$9.99 (2 Skewers) \$11.75 (3 Skewers)

Bruschetta Bowl

Lightly Seasoned Toast Points Drizzled with Extra Virgin
Olive Oil Nestled Around A Classic Bruschetta Mixture
Topped With Fresh Basil and Cracked Black Pepper
\$8.99

Sansai Sashimi Duet

Ika Sansai Squid Salad Paired with Ahi Tuna, Wasabi,
Pickled Ginger Rosette, Fried Wonton Chips & A Trio of
Sauces
\$12.99

Tropical Island Breeze

Caribbean Fruit Salad

Native Greens Paired with Fresh Seasonal Fruits & Berries
Topped with Toasted Coconut & Sliced Fruit Bread Served
with Coconut Yogurt Sauce
\$11.25

Pier Side Chef Salad

Crisp Native Greens Topped with Julienne Roast Turkey,
Ham, Swiss & Cheddar Cheese Served with Your Choice of
Dressing
\$10.99

Florida Seafood Salad

Baby Gulf Shrimp, Smoked Marlin & Surimi Crab Over Native
Greens with Pineapple, Raisins & Your Choice of Dressing
\$11.99 Add Tiki Shrimp Skewer \$2.99

Florida Cobb Salad

Mixed Native Greens with Smokehouse Bacon, Diced Tomato,
Red Onion, Bleu Cheese and Avocado Topped with Your
Choice of Either Sugarcane Tiki Island Shrimp Skewer or
Grilled Chicken With Choice of Dressing
\$12.99

Carolina Chicken Salad

Grilled or Southern Fried Chicken A Top Native Greens with
Smokehouse Bacon, Diced Tomato, Red Onion, Pecans and
Cheddar Jack Cheese With Your Choice of Dressing
\$12.99

Ensalada De Italia

Native Greens Topped with Sliced Tomato Paired with Slices
of Fresh Mozzarella, Red Onion and Pine nuts With A Fat
Free Tomato Basil Vinaigrette and Grilled Flat Bread
\$10.99

Hawaiian Tuna Salad

Seared Ahi Tuna Tossed with Native Greens, Pineapple,
Mandarin Oranges and Sugar Snap Peas With A Sesame
Ginger Dressing
\$11.99

Southwest Taco Salad

Mixed Field Greens Topped with Pico de Gallo, Cumin Corn
Salsa, Shredded Jack Cheeses, Sour Cream, Guacamole
Served In A Jalapeno Cheddar Tortilla Bowl with Choice of
Dressing,
Choose either Grilled Chicken or Sugarcane Shrimp
\$12.99

Classic Caesar Salad

Classic Caesar with Grilled Chicken or Grilled Sugar Cane
Shrimp Tiki Skewer
\$11.25
Add Ahi Tuna, Surimi Crab or Baby Shrimp
Market Price

Fresh Off The Press

The Cuban

A Cuban Classic; Hot Pressed Authentic Cuban Bread With
Mojo Roasted Pork, Ham, Genoa Salami, Swiss Cheese,
Creole Mustard Mayo and Crisp Dill Pickles Served with Your
Choice of Side
\$10.50

Sunset Sandwiches

Served with Either Fries, Chips, Coleslaw, Potato Salad or Fruit Salad

Southern Chicken Wrap

Have Your Chicken Grilled or Southern Fried On a Jalapeno Cheddar Wrap with Alouette, Bacon, Spinach, Cheddar Jack Cheese, Tomato and Ranch Dressing
\$9.50

Cranberry Turkey Wrap

Honey Roasted Turkey & Smokehouse Bacon In A Spinach Tortilla Wrap with Sliced Tomato, Spinach, Cranberry Sauce & Alouette Cheese
\$9.99

Grilled Portabella Wrap

Italian Portabella Mushroom Grilled Then Topped with Native Greens, Roasted Red Pepper, Tomato, Red Onion & Alouette Cheese Topped with Balsamic Syrup In A Spinach Tortilla Wrap
\$10.25

Citrus Chicken Croissant

Our Signature Chicken Salad with Citrus Mayonnaise, Dried Fruits, Grapes, Mixed Nuts & Field Greens On A Flaky Croissant
\$8.99

Seafood Salad Croissant

Smoked Marlin, Baby Shrimp & Surimi Crab Tossed In Key Lime Mayo A top Native Greens On A Flaky Croissant
\$9.50

Fresh Catch Sandwiches

All Fish Sandwiches are served with Bourbon Street Tartar Sauce, Try It Grilled, Blackened or Fried. Make It A BLT For Just A \$1.25 More

Florida Grouper

Over a Half Pound of Mexican Gulf Grouper Cooked To Your Liking, Served with Tomato, Lettuce & Onion On Asiago Ciabatta Bread
\$15.99

Basa Swai

Seasoned & Cooked To Your Liking With Tomato, Lettuce & Onion On Ciabatta Bread
\$10.25 Add Cheese \$0.50

Mahi Mahi

Mahi Mahi Filet Seasoned & Cooked To Your Liking Served with Tomato, Lettuce & Onion On A Toasted Ciabatta Bread
\$14.50

From The Grill

Half Pound Angus Burger

Flame Broiled Half Pound Angus Burger On A Kaiser Roll with Tomato, Lettuce & Onion With Your Choice of Cheese
\$10.75 Add Bacon \$1.00

The Harbor BBQ Burger

Flame Broiled Half Pound Angus Beef Topped with Mango BBQ Sauce, Melted Cheddar, Bacon & Crispy Onion Straws On A Kaiser Roll
\$11.99

Tuscan Chicken Melt

Grilled Chicken Breast Topped with Melted Provolone Cheese, Bacon, Native Greens, Sliced Tomato, Roasted Red Pepper & Balsamic Syrup on Basil Cheese Focaccia
\$10.99

Mango BBQ Chicken

Grilled Chicken Breast Topped with Fresh Mango, Mango BBQ Sauce, Melted Pepper Jack Cheese & Crispy Onion Straws on Basil Cheese Focaccia
\$10.75

Turkey Rueben

Thin Slices of Turkey Breast, Thousand Island Dressing, Sauerkraut and Melted Swiss Cheese on Toasted Rye Bread
\$9.50

Breaded Pork Tenderloin Sandwich

Breaded Pork Tenderloin Fried Golden Brown, Topped with Melted Pepper Jack Cheese, Crispy Onion Straws & Ancho Mayonnaise on A Toasted Asiago Ciabatta Bun
\$11.50

Specialties Available After 4pm

Tuna Tsunami

Sashimi Grade Tuna Steak Seared Rare Topped with Cool Cucumber Salsa & A Refreshing Wasabi Yogurt Served Over Warm Asian Slaw
\$24.99

Coconut Francaise Mahi Mahi

Mahi Filet Dipped In Coconut Egg Batter, Sautéed Golden Brown Topped with A Mango Cream Sauce Served Over Coconut Rice & Asparagus
\$23.99

Grilled Grouper & Shrimp

Red Gulf Grouper Topped with Coconut Shrimp & Pineapple Rum Butter Served Over Coconut Rice & Wok Seared Vegetables
\$23.99

Salmon Nicoise

Atlantic Salmon Steak Blackened or Grilled Served Over An Array of Sautéed Asparagus, Tomatoes, Olives, Shallots, Garlic, Spinach, Roasted Pepper Medley & Saffron Potatoes
\$25.99

Grilled Chilean Sea Bass

Baked in A White Wine, Tomato & Mushroom Reduction Served Over Native Greens Tossed In A Sweet Balsamic Reduction
\$26.99

Shrimp Tempura

Crispy Tempura Fried Jumbo Shrimp Served Over Coconut Rice & Wok Vegetables With A Plum Dipping Sauce
\$19.99

Shrimp Trio

Our Very Own Combination of Tempura Shrimp, Coconut Shrimp & Tiki Shrimp Served with Coconut Rice & Twin Sauces
\$20.99

Baja Shrimp Fettuccini

Jumbo Gulf Shrimp, Tomatoes, Onions, Peppers & Cilantro Tossed with Fettuccini in A Chipotle Lime Alfredo Sauce
\$18.99 With Chicken \$16.99

Spinach Chicken Pasta

Fresh Spinach, Chopped Bacon, Mushrooms & Buffalo Mozzarella Tossed with Linguine In A Parnesan Cream Sauce
\$16.99 With Shrimp \$18.99

Frutta Del Mare

Sautéed Shrimp, Clams, Mussels, Basil, Shallots & Spinach Tossed with Linguine Pasta In A White Wine Sauce with Grilled Flatbread
\$22.99

Jack Daniels Signature Ribs

Specialty Ribs Start with A Spicy Dry Rub, Marinated in Mojo, Slow Smoked to Perfection, Finished with A Jack Daniels BBQ Sauce, Served With Two Sides
1/3 Slab \$14.99 2/3 Slab \$19.99 Whole Slab \$25.99

The New York

14 oz Flame Grilled New York Strip Topped Over Our Signature Onion Straws & Served with Your Choice of Two Sides
\$28.99

The Cowboy

16oz Frenched Done In Rib Eye Steak Flame Grilled & Seasoned Served with Your Choice of Two Sides
\$29.99

Center Cut Filet Mignon

6oz Center Cut Filet Seasoned & Flame Grilled Set A Top A Sourdough Croûton & Topped with Peppercorn Bordelaise Sauce Served with Your Choice of Two Sides
\$29.99

Or Surf & Turf with Grilled Sugarcane Shrimp Steamer \$31.99
Or 1/2oz Warm Water Lobster Tail \$38.99

Flame Grilled Chicken

Olive Oil & Herb Marinated Butterfly Chicken Breast Flame Grilled to Perfection, Topped with Roasted Garlic Clones Served with Your Choice of Two Sides
\$19.99

Fresh Harvest Stuffed Chicken

Chicken Breast Filled with An Apricot & Walnut Stuffing Topped with A Lemon Herb Cream Sauce Served with Choice of Two Sides
\$17.99

SIDES (Available After 4pm)

Julienne Vegetables	\$3.99	Wok Seared Vegetables	\$2.99
Baked Potato	\$4.50	Baked Sweet Potato	\$4.50
Roasted Red Pepper Mashed Potato	\$3.99	Steamed Broccoli	\$3.99
Coconut Jasmine Rice	\$2.99	Rice Pilaf	\$2.50
Corn On The Cob	\$2.25	Steamed Asparagus	\$3.99

Consuming Raw or Undercooked Meats, egg, poultry, seafood, shellfish, including oysters, increases your risk of contracting a food-borne illness, especially if you have certain medical conditions. For more information, visit www.fda.gov/food/foodsafety.