



SUNSET GRILL
AT LITTLE HARBOR

Island Samplers

Sunset Combo

Mojo Wings, Green Tomatoes, Mozzarella Sticks and Cod Fingers Served With A Trio of Sauces
\$13.99

Crispy Calamari

Crispy Calamari Ring & Tentacles Fried Golden Brown, Dusted With Pecorino Romano Cheese Served with Marinara Sauce
\$8.99

Fried Green Ruskin Tomatoes

Lightly Fried, Topped with Buffalo Mozzarella & Served with Cumin Corn Salsa & Thai Peanut Sauce
\$6.99

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
\$9.99

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 \$8.99 Shrimp \$9.99

Italian Mozzarella Sticks

Naturally Aged Mozzarella Lightly Coated with Breading and Deep Fried, with Classic Marinara Sauce
Adults \$6.99

Crispy Mojo Wings

Crispy Fried Mojo Marinated Chicken Wings Drizzled with Habanero Pepper Sauce Served with Coconut Dipping Sauce
\$8.99 Add Shrimp \$2.00

Southern Fried Cod Fingers

Tender Southern Seasoned Filets of Cod Lightly Fried and Served with Bourbon Street Tartar Sauce
\$7.99

Tiki Island Shrimp Skewer

Grilled Sugarcane Skewered Gulf Shrimp Topped with Parrot Bay Pineapple Rum Butter Sauce
\$7.99 (1 Skewer) \$9.99 (2 Skewers) \$11.49 (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

Seared Ahi Tuna

Thin Slices of Sashimi Grade Ahi Tuna Seared Rare A Top an Island Setting with Soy, Wasabi & Pickled Ginger
\$9.95

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
\$9.99

Pier Side Chef Salad

Crisp Native Greens Topped with Julienne Roast Turkey, Ham, Swiss & Cheddar Cheese Served with Your Choice of Dressing
\$10.79

Florida Seafood Salad

Baby Gulf Shrimp, Smoked Marlin & Surimi Crab Over Native Greens with Pineapple, Raisins & Your Choice of Dressing
\$11.49 Add Tiki Shrimp Skewer \$2.29

Florida Cobb Salad

Mixed Native Greens with Applewood Smoked Bacon, Diced Tomato, Red Onion, Bleu Cheese and Avocado Topped with Sugarcane Tiki Island Skewer With Choice of Dressing
\$11.75

Carolina Chicken Salad

Grilled or Southern Fried Chicken Atop Greens with Applewood Smoked Bacon, Diced Ruskin Tomato, Red Onion and Cheddar Jack Cheese With Your Choice of Dressing
\$9.99

Salada De Italia

Native Greens Topped with Sliced Ruskin Tomato Paired with Sliced of Fresh Mozzarella, Red Onion and Pinenuts With A Tomato Basil Vinaigrette and Grilled Flat Bread
\$10.95

Hawaiian Tuna Salad

Seared Ahi Tuna Tossed with Native Greens, Pineapple, Mandarin Oranges and Sugar Snap Peas With A Sesame Ginger Dressing
\$10.99

Build Your Own Caesar

One Topping—\$9.99
Two Toppings—\$11.95
Three Toppings—\$13.99

Choose From The Following Items;

Grilled Chicken, Surimi Crab, Baby Shrimp. Seared Tuna or Tiki Island Skewer

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
\$9.99

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 Cheddar Wrap with Alouette, Bacon, Spinach, Cheddar Jack Cheese, Ruskin Tomato and Ranch Dressing
\$8.99

Cranberry Turkey Wrap

Honey Roasted Turkey & Applewood Bacon In A Spinach Tortilla Wrap with Sliced Ruskin Tomato, Spinach, Cranberry Sauce & Alouette Cheese
\$9.50

Grilled Portabello Wrap

Italian Portabello Mushroom Grilled Then Topped with Native Greens, Roasted Red Pepper, Ruskin Tomato, Red Onion & Alouette Cheese Topped with Balsamic Syrup In A Spinach Tortilla
\$9.99

Citrus Chicken Croissant

Our Signature Chicken Salad with Citrus Mayo, Dried Fruits, Grapes & Almonds On A Flaky Croissant
\$8.50

Seafood Salad Croissant

Smoked Marlin, Baby Shrimp & Surimi Crab Tossed In Key Lime Mayo A top Native Greens On A Flaky Croissant
\$8.99

Fresh Catch Sandwiches

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

Florida Grouper

Cooked To Your Liking, Served with Ruskin Tomato, Lettuce & Onion On Ciabatta Bread
\$13.50

Basa Fish

Seasoned & Cooked To Your Liking With Ruskin Tomato, Lettuce & Onion On Ciabatta Bread
\$10.00

Mahi Mahi

6oz Fresh Florida Mahi Steak Seasoned & Cooked To Your Liking Served with Ruskin Tomato, Lettuce & Onion On Ciabatta
\$14.50

New Orleans Shrimp Po-Boy

Creole Fried PopCorn Shrimp with Homemade Coleslaw On A Toasted Hoagie Roll Served with Ruskin Tomato, Lettuce and Onion With A Side of Habanero Pepper Sauce
\$9.99

From The Grill

Half Pound Angus Burger

Flame Broiled Half Pound Angus Burger On A Kaiser Roll with Ruskin Tomato, Lettuce & Onion With Your Choice of Cheese
\$8.99 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
\$10.29

Tuscan Chicken Melt

Grilled Chicken Breast Topped with Melted Provolone Cheese, Bacon, Native Greens, Ruskin 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
\$10.49

Turkey Rueben

Thin Slices of Turkey Breast, Thousand Island Dressing, Sauerkraut and Melted Swiss Cheese on Toasted Rye Bread
\$8.99

Entrees

Available After 4pm

Seared Ahi Tuna

8oz Sashimi Grade Tuna Steak Sesame Coated & Seared To Perfection Topped with Orange Ginger Glaze & Served with Jasmine Rice & Wok Seared Vegetables
\$24.99

Snapper

A Skin On Filet of Snapper, Blackened, Grilled or Baked & Served with Lemon Cream Sauce & Your Choice of 2 Sides
\$21.99

Seared Sea Bass & Shrimp

Topped with Fried Coconut Shrimp & Pineapple Rum Butter Over Wok Vegetables & Coconut Rice
\$27.99

Pecan Crusted Salmon

Atlantic Salmon Steak Encrusted With A Pecan Coating & Baked to Perfection Served with Lemon Cream Sauce & 2 Side Dishes
\$23.95

Grilled Chilean Sea Bass

Baked in A White Wine Mushroom Sauce A Top Native Greens Tossed In A Sweet Balsamic Reduction
\$24.99

Shrimp Tempura

Crispy Tempura Fried Jumbo Shrimp Served Over Coconut Rice & Wok Vegetables With A Habanero Plum Dipping Sauce
\$16.99

Shrimp Trio

Our Very Own Combination of Tempura Shrimp, Coconut Shrimp & Tiki Shrimp Served with Coconut Rice & Twin Sauces
\$18.99

Baja Shrimp Fettuccini

Jumbo Gulf Shrimp, Tomatoes, Onions, Peppers & Cilantro Tossed with Fettuccini In A Chipotle Lime Alfredo Sauce
\$17.99 With Chicken \$15.99

Spinach Chicken Pasta

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

Jack Daniels Signature Ribs

Our Very Own Specialty Ribs Start with A Spicy Dry Rub Blend & Marinated in Mojo Then Slow Smoked to Perfection & Finished with A Jack Daniels BBQ Sauce, Served With 2 Sides
1/3 Slab \$13.99 2/3 Slab \$18.99 Whole Slab \$24.99

The Palomino

Latin Marinated In Spices, Herbs & Garlic A Top Onion Straws, Andouille Black Beans & Jalapeno Cheddar Tortilla Smothered with Fire Roasted Peppers & Onions
\$21.99

The New York

14 oz Flame Grilled New York Strip Topped with Signature Onion Straws & Served with Your Choice of 2 Sides
\$28.99

The Cowboy

16oz Frenched Bone In Rib Eye Steak Flame Grilled & Seasoned Served with Your Choice of 2 Sides
\$29.99

Center Cut Filet Mignon

8oz Center Cut Filet Seasoned & Flame Grilled Set A Top A Peppercorn Bordelaise Sauce & Served with Your Choice of 2 Sides
\$34.99

Flame Grilled Chicken

Olive Oil & Herb Marinated Butterfly Chicken Breast Flame Grilled to Perfection, Topped with Roasted Garlic Cloves Served with Your Choice of 2 Sides
\$18.95

SIDES (Available After 4pm)

Julienne Vegetables \$2.99
Baked Potato \$3.99
Mashed Potato \$2.25
Jasmine Rice \$2.50
Corn On The Cob \$1.99

Wok Seared Vegetables \$2.99
Baked Sweet Potato \$3.99
Steamed Broccoli \$2.99
Rice Pilaf \$2.50
Steamed Asparagus \$2.99

Consuming Raw or Undercooked Meats, egg, poultry, seafood, shellfish, including oysters, increases your risk of contracting a foodborne illness especially if you have certain medical conditions. Due to health department advisories we can only recommend ground beef products cooked to an internal temperature of 165 degrees or higher (that's mid well and up)