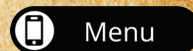


Please ask your server for our
**GLUTEN-FREE &
VEGETARIAN MENUS**



STARTERS

STEAMER BASKET

A dozen steamed clams piled high and served with drawn butter

MUSSELS

Prince Edward Island mussels bathed in a sweet coconut curry broth, and topped with fresh scallions and tomatoes

19.00

TUNA NACHOS

Ahi tuna that is served atop fried wontons and a seaweed salad, and garnished with sesame seeds, wasabi aioli and a sweet chili sauce

24.00

TUNA TOWER

A poke tower of ahi tuna, avocado and rice, and served with fried wontons and a sweet soy sauce (made to share)

34.00

COCONUT SHRIMP

House-made fried coconut shrimp, served with a piña colada dipping sauce

19.00

CALAMARI

Calamari dusted in seasoned flour and fried, and served atop a Thai salad garnished with peanuts and a sweet chili sauce

21.00

SPINACH ARTICHOKE DIP

Creamy spinach and artichoke dip made with Parmesan and Asiago cheeses, and served alongside pitas fried in-house

21.00

LOADED POTATO CHIPS

Freshly made potato chips topped with cheddar cheese and bacon. Served with ranch dressing.

15.00

SMOKED CHICKEN WING DIP

Served with fresh tortilla chips

19.00

CHICKEN WINGS

Mild, medium, hot, BBQ, honey garlic, salt & pepper, sweet heat and Sunset suicide (+\$2.00) served with blue cheese dip
Add celery and carrots \$3.00

SINGLE 18.00 DOUBLE 34.00

POT ROAST POUTINE

Slow roasted chuck roast served on top of tater tots topped with a horseradish mayo, cheddar cheese, caramelized onions and a side of gravy

19.00

HOMEMADE SOUPS

Seafood Chowder | Lobster Bisque

9.00

9.00

SALADS

BLT CAESAR SALAD

Romaine topped with smoked bacon, tomatoes, toasted croutons and shaved Parmesan cheese

19.00

WEDGE SALAD

Iceberg lettuce served with cherry tomatoes, red onions, bacon, blue cheese crumbles and creamy blue cheese, and finished with a balsamic reduction

19.00

BLUE CHEESE BURGER WEDGE

Iceberg lettuce served with cherry tomatoes, bacon and blue cheese crumbles, and topped with a grilled burger and creamy blue cheese

27.00

PITTSBURGH STEAK SALAD

Grilled filet of sirloin served on top of mixed greens with red onions, tomatoes and French fries. Topped with house made Rivera dressing

26.00

MANGO STRAWBERRY SALAD

Field greens topped with mango, strawberries, red onion and coconut-coated cashews, goat cheese and dressed with a honey vinaigrette

21.00

ADD TO ANY SALAD

CHICKEN 9 | SHRIMP 11 | SALMON 15

BURGER 11 | CHICKEN CUTLET 10 | STEAK 15

HAND HELD'S

Served alongside French fries; make it a wrap for \$1.00

ORANGE SESAME CHICKEN

Orange sesame glazed grilled chicken topped with an Asian slaw, pickled onions and mandarin orange aioli

19.00

BEEF ON WECK

House-roasted beef served on a freshly baked Kimmelweck roll

21.00

POT ROAST SANDWICH

Pot roast topped with caramelized onions and Cheddar cheese, and served with horseradish mayonnaise; make it in a wrap for \$1.00

22.00

SUNSET STEAK & CHEESE

Thinly sliced ribeye with caramelized onions and melted American cheese on a toasted roll

34.00

SEAFOOD WRAP

A sun-dried tomato wrap filled with a mixture of shrimp, lobster, diced scallions, spices, and light mayonnaise

24.00

SHRIMP TACOS

Tacos filled with butter-poached shrimp, mango salsa and mixed greens, and drizzled with a cilantro lime aioli; coconut rice is served on the side

24.00

FISH SANDWICH

Beer-battered and served with Old Bay tarter sauce and coleslaw

19.00

CHICKEN FINGERS

Mild, medium, hot, BBQ, honey garlic, salt & pepper, sweet heat and Sunset suicide (+\$2.00), served with blue cheese dip

18.00



SO GOOD YOU COULD
KISS THE COOKS

How about you buy them a
round of drinks!

\$8



ENTREES

Add a house salad for \$8.00

FISH FRY

Beer-battered or broiled, and served with French fries,
coleslaw and tartar sauce; add panko for \$1.00

26.00 **FRIDAY** 21.00

CAPTAIN'S PLATTER

A generous helping of fried shrimp, clam strips and fried fish,
served with French fries, tartar sauce and cocktail sauce;
add panko for \$1.00

36.00

LINGUINE & CLAMS

Linguine tossed with chopped and whole clams sautéed in a
white wine and garlic sauce

29.00

SHRIMP & LOBSTER MAC 'N' CHEESE

Butter-poached shrimp and lobster bathed in a creamy cheese
sauce and served over cavatappi pasta

38.00

FRIED SHRIMP BASKET

Fried shrimp served with French fries, coleslaw
and cocktail sauce

21.00

SEAFOOD LASAGNA ROLL UPS

With shrimp, scallops, lobster, ricotta and mozzarella cheeses,
red peppers and spinach, and topped with a
lobster cream sauce

42.00

JAVANESE ROASTED SALMON

Salmon served over coconut rice and grilled asparagus, and
topped with a sweet soy glaze and mango salsa

33.00

AHI TUNA STEAK

10oz Sesame seed crusted and lightly seared. Served with wild
mushroom risotto cakes and sautéed bokchoy

49.00

CHICKEN PARMESAN

House-made chicken cutlet served over linguine pasta
in a vodka cream sauce

29.00

CURRY CHICKEN

Sautéed chicken, broccoli, snow peas, bell peppers and onions
in a sweet coconut curry sauce served over coconut rice

29.00

LOADED 14 OZ RIBEYE

Topped with caramelized onions, sautéed mushrooms and
melted mozzarella cheese. Served with mashed potatoes
and grilled asparagus

49.00

SUNSET SIRLOIN

Two 4 oz prime filets of sirloin served with mashed potatoes,
asparagus and house made steak sauce

27.00

1 POUND CRAB LEGS 29 | 4 oz LOBSTER TAIL 21

2-4oz LOBSTER TAILS 34

SWEET & SPICY STIR-FRY

Coconut rice topped with broccoli,
snow peas, bell peppers and onions
sautéed in a sweet and spicy soy sauce

24.00

CHICKEN 9 | SHRIMP 11 | WAGU SHORT RIB 18

BURGERS

All burgers are an 8 oz specialty blend of tenderloin,
ribeye and sirloin that is served on a toasted roll with
lettuce, tomato and onion; French fries served on the side.

BACON BLUE BURGER

Crispy bacon, blue cheese crumbles and
creamy blue cheese

24.00

SUNSET BURGER

Caramelized onions, sautéed mushrooms and
American cheese

23.00

BH BURGER

Topped with a bourbon glaze and Cheddar cheese

21.00

BACON JAM BURGER

Topped with a house made bacon jam, pickled onions
and goat cheese

24.00

HAMBURGER

19.00

STEAMER POTS

All pots are served with baby red potatoes,
corn on the cob, andouille sausage, drawn butter and lemon

SHRIMP POT

A pound of peel & eat shrimp

33.00

BASE POT

Steamed clams, mussels and shrimp

35.00

CRAB SHACK

A pound of snow crab, steamed clams, shrimp and mussels

59.00

LOBSTER BAKE

Two 4 oz lobster tails, steamed clams, shrimp and mussels

64.00

SUNSET POT

Two 4 oz lobster tails, half pound of crab, steamed clams,
mussels and shrimp

75.00

SIDES

GRAVY ~ 2

COCONUT RICE ~ 5

MASHED POTATOES ~ 6

FRENCH FRIES ~ 6

SWEET POTATO FRIES ~ 7

TATER TOTS ~ 7

ASPARAGUS ~ 7

BROCCOLI ~ 7

MAC 'N' CHEESE ~ 8