



Dinner Menu

***Beginning April 1st, 2005
Serving dinner Monday thru Saturday
5:00 pm until 10:00 pm
Closed on Sunday***

***Until April 1st, 2005
Serving dinner Monday, Wednesday thru Saturday
5:00 pm until 10:00 pm
Sunday Brunch from 10:30 am until 2:00 pm
Closed on Tuesday***

***602 Monument Street
Port St Joe, FL 32456***

850.227.7900

Starters

Oyster Martini *			\$6
<i>Fresh Apalachicola bay oysters served with cocktail sauce</i>			
Olivenos			\$6
<i>Extra large black olives stuffed with asiago cheese coated with Italian bread crumbs and served with remoulade sauce</i>			
Crab Claws			\$7
<i>½ pound fried or steamed crab claws served with cocktail sauce</i>			
Coconut Shrimp			\$7
<i>Fresh jumbo gulf shrimp dipped in a beer batter, coated in coconut and deep-fried served with a spicy citrus dipping sauce</i>			
Coastal Fish Dip			\$7
<i>One cup of our incredible fish dip, made in house, served on a bed of mixed greens with saltine crackers</i>			
Hot Crab & Artichoke Dip			\$8
<i>Piping hot crab, cheese and artichoke dip w/cumin pita crisps</i>			
Steamed Shrimp			\$10
<i>1/2 pound of seasoned "peel and eat" shrimp served with cocktail sauce or drawn butter.</i>			
Sunset Sampler			\$10
<i>Combination platter of mozzarella cheese sticks, calamari and our famous asiago Olivenos with marinara sauce</i>			
Gumbo of the Day	Cup \$ 3.50	Bowl \$ 5	
<i>Homemade seafood gumbo served with rice</i>			
Soup of the Day	Cup \$ 3.50	Bowl \$ 5	
<i>Chef's choice</i>			

Salads

Coastal Cobb Salad with Shrimp			\$11
<i>Large bowl of mixed greens topped with shrimp, blue cheese, bacon, Chopped eggs and cheddar cheese, served with your favorite dressing</i>			
Chicken Mandarin Salad with Oriental Dressing			\$10
<i>Crispy Chicken Tenders chunks, mandarin orange wedges, and oriental noodles tossed with Mixed Greens, served with our own Oriental Dressing</i>			
Caesar Salad			\$ 6
<i>Large bowl of crisp Romaine lettuce tossed with Caesar dressing and shreds of aged parmesan cheese</i>			
	Add for chicken - \$3	Add for oysters or shrimp - \$4	
Crispy Lettuce Wedge			\$ 6
<i>Ice cold lettuce wedge, crispy apple wood bacon bits, tomatoes and your choice of dressing</i>			
Spinach Salad			\$ 6
<i>Fresh baby spinach tossed with apples, red onion and toasted pecans with our own special dressing</i>			
House Salad			\$ 4
<i>Tossed mixed greens or small Caesar salad with tomatoes and croutons</i>			

Note: A Spinach, Caesar or Lettuce Wedge may be substituted for the House Salad for \$2 more

* Consumer Information:

There is a risk associated with consuming raw oysters.

If you have chronic illness of the liver, stomach or blood, or immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.

April 2005

Sunset Signatures

Oscar Tenderloin	\$23
<i>Tender chunks of grilled beef tenderloin, topped with Béarnaise and jumbo lump blue crab and served with steamed asparagus and choice of potato</i>	
A Little of This & A Little of That	\$21
<i>Fried combination platter with grouper, oysters, coconut shrimp, popcorn crawfish and crab claws served with fresh vegetables and choice of potato</i>	
Shrimp and Scallops a la Jacque	\$18
<i>Jumbo shrimp and succulent bay scallops topped with a white wine, gouda cheese sauce served with fresh vegetables</i>	
Pepper Crusted Seared Tuna	\$19
<i>Lightly crusted with fresh crushed black peppercorns and sesame oil then quickly grilled to a cool, red center (or to your preference) and topped with our special soy glaze - served with fresh vegetables and choice of potato</i>	
Grouper Sunset	\$19
<i>Grouper filet lightly fried and topped with lump blue crab and pecan lime butter served with fresh vegetables and choice of potato</i>	

From the Land

Sunset Filet	
8 oz Filet	\$21
<i>Filet of Beef grilled the way you request, served with fresh vegetables and choice of potato (Filets may be cooked rare, medium rare and medium only. If you require medium-well or well done, may we suggest our Rib Eye Steak)</i>	
Rib Eye Steak	
10 oz Rib eye	\$20
14 oz Rib eye	\$24
<i>Choice Rib eye grilled the way you request and served with fresh vegetables and choice of potato</i>	
Surf and Turf	
<i>Build your own Surf and Turf by adding a crabcake, grilled shrimp or pan-fried oysters to steak entrees - \$4</i>	
BBQ Baby Back Ribs	
Half Rack	\$18
Full Rack	\$25
<i>Pork Baby Back Ribs smothered in our specialty barbeque sauce, served with fresh vegetables and choice of potato</i>	
Ground Sirloin Steak	\$14
<i>10 oz of ground sirloin steak grilled the way you request and served with fresh vegetables and choice of potato</i>	
Panko Crusted Chicken w/Country Cream Gravy	\$16
<i>Large breast of chicken coated with Japanese style bread crumbs, deep fried and served with our country cream gravy, fresh vegetables and choice of potato</i>	

Add mushrooms and onions to all steak entrees - \$2

Note: Sunset Signatures and From the Grill items served with house salad or small Caesar salad and fresh bread

From the Sea

Shrimp and Grits	\$19
<i>Spicy Grilled Shrimp served over fried cheese grit cakes topped with a wonderful mousseline sauce served with fresh vegetables</i>	
Stuffed Shrimp	\$17
<i>Bacon wrapped jumbo shrimp stuffed with our own crabmeat stuffing, served fried or broiled with fresh vegetables and choice of potato</i>	
Crab Cakes	\$17
<i>Special recipe crab cakes made with lump crabmeat served with our homemade remoulade sauce, fresh vegetables and choice of potato</i>	
Pan Fried Oysters	\$16
<i>Oysters like you've never tasted before! A dozen, plump Apalachicola Bay oysters lightly coated and pan-fried served with fresh vegetables and choice of potato</i>	
Tuna Filet	\$17
<i>Our 8 oz tuna filet served blackened or grilled with fresh vegetables and choice of potato</i>	
Grouper Filet	\$17
<i>Our grouper filet served blackened or grilled with fresh vegetables and choice of potato</i>	
Grilled Shrimp	\$16
<i>6 jumbo (U-15) shrimp grilled and served with fresh vegetables and choice of potato</i>	

Pasta

Lobster Ravioli	(Appetizer size - \$10)	\$19
<i>Lobster stuffed ravioli tossed with an herbed cream sauce and even more lobster pieces</i>		
Seafood Capellini	(Appetizer size - \$9)	\$18
<i>Medley of scallops, crawfish, oysters and shrimp served over angel hair pasta with marinara sauce</i>		
Sunset Chicken Penne	(Appetizer size - \$8)	\$16
<i>Grilled chicken, sun-dried tomatoes, mushrooms, garlic & herbs, olive oil, grated Parmesan cheese tossed in penne pasta</i>		
Wild Mushroom Ravioli	(Appetizer size - \$8)	\$16
<i>Wild mushroom stuffed ravioli topped with our creamy Mushroom alfredo sauce and fresh parmesan cheese</i>		
Fettuccine Alfredo	(Appetizer size - \$7)	\$13
<i>Fettuccine pasta with our homemade alfredo sauce served</i>		
<i>Add for Chicken - \$3</i>		
<i>Add for Shrimp - \$4</i>		

Note: From the Sea and Pasta items served with house salad or small Caesar salad and fresh bread

*18% Gratuity will be added to all dinner parties of 6 guests or more.
A \$2 charge will be added for all shared entrée items.*

Children's Choices

10 and Under

4 Cheese Pizza	\$ 7
Chicken Tenders	\$ 6
Grouper Fingers	\$ 6
Macaroni & Cheese	\$ 6
Grilled Shrimp	\$ 6

*All Children's Choices served with fresh fruit
Tenders, fingers and shrimp served with choice of potato*

Beverages

Iced Tea	\$1.30
Coca Cola, Diet Coke, Sprite, Mr. Pibb & Lemonade	\$1.30
Coffee, Espresso or Hot Tea	\$1.30
Milk, Hot Chocolate	\$1.60
Orange Juice, Cranberry Juice	\$1.60
Cappuccino, Latte	\$2.75

A complimentary refill is available for all tea, coffee and soft drinks.

*We also provide a fully stocked bar for your drinking pleasure.
We will be happy to provide a copy of our beer and wine list.*

About Sunset Coastal Grill

This property was sold to us by The St Joe Company and was formerly the site of the timekeeper's home for the paper mill. That house has been moved to Beacon Hill and has been restored as a residence. The Canary Island Date Palm in the parking lot is the last remaining palm of those planted along Hwy 98 during the 1930's by the city.

Our interior windows were once in Memaw Wilders home. The story goes that workers going to the mill would stop at her home for biscuits each morning. We were not aware of this until after they were in place as you see them today but their presence encourages us to do an even better job of cooking for you.

The City Pier can be seen from nearly every seat in the restaurant and looks spectacular during sunset. A deep-water channel runs in front of the restaurant and is a popular place for fishermen. Redfish, trout and mullet are common in this area.

We are fortunate at Sunset Coastal Grill to have two classically trained chefs - Chef Stephen Paul and Chef Brooke Doran. The combination of their talents and backgrounds has enabled the restaurant to serve creative and beautiful plate presentations that taste even better than they look. We are very proud of our cooking and wait staff and appreciate constructive comments that could improve the service and quality of your dining experience.

Our future plans include an outside seating area with cocktails and appetizers available. Live music and beautiful sunsets will be scheduled for your enjoyment. Guests from the Marina and other parts of Downtown Port St Joe will be able to cross a pedestrian bridge over the canal that will connect to the playground and Frank Pate Park. Additional Parking will also be available behind Capital City Bank.

We hope you enjoy your meal as much as we have enjoy serving you. Thank you.