



Sunset Coastal Grill Lunch Menu

Serving Lunch Daily from 11am until 3pm

850.227.7900

www.sunsetcoastalgrill.com

Call In – Carry Out Menu Available

Sunset Starters

Fried Green Tomatoes - \$7.95

A southern classic served with SCG Remoulade Sauce

Fried Dill Pickles - \$6.95

½ dozen kosher dill pickle spears breaded and fried. Served piping hot to you with SCG Ranch Dressing

Blue Crab Claws - \$9.95

½ pound fried crab claws served with SCG cocktail sauce

Shrimp Cocktail - \$11.50

Jumbo shrimp with SCG cocktail sauce

Hot Crab & Artichoke Dip (House Specialty) - \$11.95

Piping hot crab, cheese and artichoke dip w/herbed crostini. A great share plate!

Tuna Tataki* - selfish - \$11.95 share - \$15.95

Our lightly seared and sliced ahi tuna is served with our soy glaze, wakami salad, wasabi and pickled ginger.

Chop sticks available. Selfish is a 3-4 oz portion and Share is a 6oz portion. Add house salad for \$1

Luncheon Salads

Lobster and Shrimp Salad - \$16.95

½ Bahamian Lobster Tail and a couple of grilled jumbo gulf shrimp served over a healthy portion of mixed greens, with blue cheese crumbles, bacon, chopped eggs, cheddar cheese, and tomato wedges.

Cajun Shrimp Salad - \$12.95

A heaping helping of fresh gulf shrimp sautéed in butter and Cajun spices served over mixed greens, blue cheese crumbles, bacon, chopped eggs and cheddar cheese, tomato wedges and your favorite dressing

Chef Salad - 12.45

Our Large House Salad loaded up with turkey, ham, bacon, cheddar cheese, chopped egg, tomato, purple onion and served with your favorite SCG salad dressing

Chicken Mandarin Salad with Oriental Dressing - \$11.95

Crispy chicken tenders or grilled chicken breast chunks, mandarin orange wedges, and oriental noodles over mixed salad greens, served with our own Oriental Dressing

Buffalo Chicken Salad - \$11.95

Crispy chicken tenders or grilled chicken breast chunks dipped in spicy buffalo sauce and served on a bed of mixed greens, with tomato wedges, cheddar cheese and shredded carrots, served with your favorite dressing

Caprese Salad - \$6

Fresh Sliced Tomato, Fresh Mozzarella, Fresh Basil and drizzled with balsamic glaze

Crispy Lettuce Wedge - \$6

Ice cold iceberg lettuce wedge, bacon bits, tomato and your choice of dressing

House Salad - \$4.50 Large House Salad - \$6

Tossed salad greens with shredded carrots, dried cranberries, wonton crisps and your favorite dressing

Salad Toppers

Add for fried or grilled chicken pieces - \$3.75 Oysters or Shrimp - Add \$5

Tuna, Grouper or Mahi- Add \$8 ½ Lobster Tail - Add \$10

Salad Dressing Choices: SCG Balsamic Vinaigrette, SCG Blue Cheese, SCG Hidden Valley Ranch

SCG Asian Vinaigrette, SCG Crystal Vinaigrette and Oil and Vinegar

If you want more of our SCG Salad Dressings and Remoulade, they are also available by the pint for you to take home.

Soup and Gumbo - Add Salad

Soup of the Day	Cup \$3.95	Bowl \$5.45
Crawfish, Crab & Andouille Gumbo	Cup \$4.50	Bowl \$6.00
Lobster Bisque (Saturday & Sunday)	Cup \$4.50	Bowl \$6.00

Cup of Soup and Salad	\$5.95
Cup of Gumbo and Salad	\$6.55
Lettuce Wedge and Cup of Gumbo	\$8.95

For Bowl of soup/gumbo - add \$2.50 For lettuce wedge or caprese salad - add \$2

Italian Sandwiches

Grilled Sandwich on ciabatta with mayo/mustard dressing:

Cuban – hardwood smoked ham, roasted pork, swiss cheese, and dill pickles

Italian – layers of salami, pepperoni, sundried tomato pesto cream cheese, red onions, and strip of bell pepper

Reuben – corned beef, sauerkraut, swiss cheese, thousand island dressing

Smoky Turkey – sliced turkey, smoked gouda cheese and bacon

Vegetarian – Our Caprese Salad grilled on ciabatta or combination of available vegetables

No Substitutions, Please

Petite Panini Plate - \$7.45

½ Panini and your choice of cup of soup, gumbo
or any of our sides items
For bowl of soup/gumbo – add \$2.50

Panini Plate - \$8.95

Any Panini and your choice of cup of soup, gumbo
or any of our side items
For bowl of soup/gumbo – add \$2.50

Sandwiches

All Sandwiches and Burgers are served with choice of one side item.

Two Fisted Fish Sandwich - \$8.45

Fried, Grilled or Blackened Fish Filet – comes with lettuce, tomato, red
onion on a toasted bun for cheese or bacon add \$.75

Soft Shell Crab BLT - \$12.45

Fried or Grilled Soft Shell Crab topped with Fried Green Tomatoes,
pecan smoked bacon, red onion and shredded lettuce

Fresh Gulf Shrimp Sandwich - \$10.45

Fried, Grilled or Blackened Shrimp with lettuce, tomato, red onion and
remoulade sauce on a toasted bun

Buffalo Chicken Sandwich - \$8.45

Fried Chicken Tenders with Spicy Buffalo Sauce with lettuce, tomato,
red onion slice and on a toasted bun –
Ranch or Blue Cheese on the side

Sunset Burger - \$7.45

½ pound of ground sirloin burger with lettuce, tomato, red onion slice
and on a toasted bun
for cheese or bacon add \$.75

The “Busted” Burger - \$9.95

½ pound of ground sirloin burger topped with pecan smoked bacon,
cheddar, provolone and swiss cheese and
finished with lettuce, tomato, red onion slice on a toasted bun

Mushroom Swiss Burger - \$8.45

½ pound of ground sirloin burger topped with sautéed mushrooms
and onions, melted swiss cheese and
finished with lettuce, tomato, red onion slice on a toasted bun

Plates

All plates are traditionally served with steak fries and cole slaw.
Potato salad or pasta salad may be substituted.

Fish Plate - \$10.45

Fish Filet served fried, blackened or grilled with hush puppies

Grouper Plate - \$14.95

Grouper Filet served fried, blackened or grilled with hush puppies

Fried Oysters - \$13.45

Oysters like you’ve never tasted before! Plump oysters lightly
coated and deep-fried served with hush puppies

Fresh Gulf Shrimp - \$12.45

Jumbo shrimp, deep-fried, grilled or blackened with hush puppies

Patti’s Crabby Patties - \$12.45

Special house recipe crab cakes made with blue crabmeat
served with our homemade remoulade sauce and hush puppies

A house salad or cup of soup may be substituted for an additional \$2
Or a soup bowl may be substituted for an additional \$4

Side Items

Steak Fries	\$2.00
Potato Salad/Pasta Salad	\$2.00
Mushrooms ‘n Onions	\$2.00
Fried Cheese Grit Cake	\$2.00
Sugar Snap Peas	\$2.00

Lite Entrees

The Dewey Burger w/House Salad - \$9.45

½ pound burger with mushrooms and onions – no bun, no cheese and served with house salad

The GC Admin Choice - \$8.45

Grilled Chicken Breast with mushrooms and onions – no bun, no cheese and served with house salad

Smothered Fish Plate - \$12.45

Filet of Fish served blackened or grilled, topped with gumbo and served with House Salad

* Consumer Information:

Thoroughly cooking foods of animal origin such as Beef, Eggs, Fish, Lamb, Pork, Poultry or Shellfish reduces the risk
of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
Consult your physician for further information

Kids Corner

\$7.95

6" 4 Cheese Pizza
Fried Fish Fingers w/Fries
Cheeseburger w/Fries

Chicken Tenders w/Fries
Fried or Grilled Shrimp w/Fries
Buttered up Penne Pasta

Includes fresh fruit and drink in kids cup – Tea and soda refills – no problem. Milk and juice refills are extra.
Adult size drinks additional

Beverages

Iced Tea, Coffee or Hot Tea, Coca Cola Products	\$1.95
Milk, Orange Juice, Cranberry Juice	\$2.00
Smoothies (Banana, Strawberry, Mango, Peach, or Coconut)	\$3.75

A complimentary refill is available for all tea, coffee and soft drinks. Milk and juice refills are extra.

A Brief History of Sunset Coastal Grill

Sunset Coastal Grill opened its doors on November 14, 2002. Dewey and Patti Blaylock purchased the site from The St Joe Company. The property that the building sits on has been the site of other homes. The Timekeepers Cottage was one of those buildings and was moved to Beacon Hill long before we were interested in establishing a restaurant. The Canary Island Date Palm in the parking lot is the last remaining palm of those planted along Hwy 98 during the 1930's. The interior windows were once in Memaw Wilder's 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, flounder, tripletail and mullet are common in this area. Snorkeling for bay scallops is allowed from July 1st through September 24th.

Thank you for choosing Sunset Coastal Grill for your dining experience tonight. Most of the staff of SCG have worked here for many years. All of us enjoy serving you and creating great food for you to experience. We are dedicated to providing the freshest ingredients possible for our menu items. All of our soups are made in house, as well as our Key Lime Pie and Bread Pudding. Jason's soups change daily except for the Lobster Bisque. LB appears on the menu every Saturday and Sunday at both lunch and dinner. Tif has created some great bread pudding flavor combinations such as; Almond Joy, White Chocolate Cranberry, Reese's Cup and Toffee Apple. So from Soup to Dessert and everything in between, we aim to make your experience at Sunset Coastal Grill one you will never forget.

Sunset Store

Tee Shirts – Long sleeve (limited) and short sleeve.
Sweatshirts and Ball Caps in a wide variety of colors

Sunset Decals for your car or golf cart
Sunset Hurricane Glasses for your favorite bote drink
Hand Painted Salt and Pepper Shakers, Soap Dispensers or Ornaments
make great take home gifts

Key Lime Pie and Bread Pudding for Sale by Request.
Salad Dressings available to go by the pint

Gift Certificates make great gifts anytime of the year!

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

18% Gratuity may be added to all parties of 6 guests or more. A \$2 charge will be added for all shared entrée items.
10% Discount for Military Personnel with ID

Thank You for Dining With Us!