



port st. joe, florida

Let's Get Started

Fried Green Tomatoes - \$7.95

A Southern Classic served with SCG Remoulade

Hot Crab & Artichoke Dip - \$11.95

A House Specialty and Local Favorite served piping hot w/crostini.

Garlicky Scallops – \$8.95

Here's the deal, we drown bay scallops in pesto, butter, and garlic and then smother them in parmesan cheese and bake them to perfection!

Newman's NOLA Oysters – \$ 11.95

Fried Local Oysters tossed in our spicy, crystal tupelo honey sauce, ready to be dipped into our homemade blue cheese dressing.

Blue Crab Claws - \$9.95

½ pound fried or steamed blue crab claws served with cocktail sauce

Slammin' Shrimp – \$9.95

We took our Crispy Shrimp up a notch. Piled high and drizzled with our sweet and spicy slammin' sauce. You will want to make this a habit! This app may be ordered grilled also.

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

Seared Ahi Tuna crusted with black and white sesame seeds served with our soy glaze, wakami salad, wasabi and pickled ginger. Chop sticks available. Selfish is a 3 oz portion and Share is a 6oz portion. You be the Boss!

Children's Choices

\$7.95

4 Cheese Pizza Fried Shrimp

Chicken Tenders Cheeseburger

Fried Fish Fingers Buttery Noodles

All Children's Choices served with fresh fruit and drink.

Tenders, Cheeseburger, Fish and Shrimp served with choice of starch or vegetable

* 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

Soup-er Salads

Soup of the Day

SCG Gumbo

Lobster Bisque (Saturday & Sunday)

Cup \$3.95

Cup \$4.25

Cup \$4.25

Bowl \$5.45

Bowl \$6.50

Bowl \$6.50

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, With blue cheese crumbles, bacon, chopped eggs, cheddar cheese, and tomato wedges

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 lettuce wedge, crispy smoked bacon bits and tomato wedge. House salad with entrée can be upgraded to wedge for \$2.

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

Tossed mixed greens salad with shredded carrots, dried cranberries and wonton crisps.

Salad Toppers

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

Tuna or MahiMahi- Add \$8 ½ Bahamian Lobster Tail - Add \$10

Grouper – subject to availability

The salad dressing choices are: SCG Blue Cheese, SCG Ranch, SCG Crystal Vinaigrette, SCG Balsamic Vinaigrette, Asian Vinaigrette or Oil and Vinegar.

Sunset Coastal Grill treats all customer complaints seriously. It is our desire that you be 100% satisfied with the quality and freshness of our food as well as with our service.

If you feel that something does not live up to your standards, please let us know immediately so that we can make things right.

Swimming

Fresh Fish Market

Here is your chance to get your fresh fish anyway you want it. Choose your favorite fish and then let us know how you want it finished. The Grouper, TripleTail and Cod can be fried. All other fish will be baked, grilled or blackened depending upon your choice of Finish. Please see the Specials Board in the Hostess Area for Pricing and Availability.

Fresh Fish

Gulf Grouper
Red Snapper
MahiMahi
TripleTail
Cod Filet

Finish

Pecan Crusted
Pecan Lime Butter & Crabmeat (add \$2)
Cheddar Cream Sauce
Thai Red Pepper
Artichoke, Mushroom and White Wine

Seared Tuna - \$23.95

This is our Tuna Tataki appetizer all dressed up. We cook it rare so tell us if you would like it cooked more. It comes sliced with wasabi, wakami salad, vegetable of the day, choice of starch and house salad.

Shrimp and Grits - \$22.95

Our twist on this Super Southern Dish. Grilled Shrimp plated up with a Fried Cheese Grit Cake topped with a wonderful mousseline sauce and served with fresh vegetables.

SCG Shrimp - \$23.45

We use fresh Gulf Shrimp. You can get them Grilled, Blackened or Crispy
Can't get any fresher than comin' from your backyard.

Fried Oysters – \$23.95

Oysters like you've never tasted before! We take a dozen or more plump Apalachicola Oysters lightly batter and deep-fry them to golden perfection.

A Little of This & A Little of That - \$28.95

It's just what it says! We pulled items from all over our menu to give you some of the finest seafood you have ever eaten. This fried combination platter with fish fingers, oysters, shrimp, scallops and crabcake and served with SCG Remoulade and Cocktail Sauce. Sorry no substitutions.

Patti's Crabby Patties - \$20.95

Patti's special recipe crab cakes, pan seared to perfection and served with our homemade remoulade sauce

What can we say, when you come to Sunset you should not leave without trying one of these great dinners. Most Entrées come with house salad, vegetable of the day and choice of starch.

Please show us your active or retired military id for a 10% discount.

A \$2 charge will be added for all shared entrée items.

18% Gratuity may be added to all dinner parties of 6 guests or more.

Walking

Oscar Tenderloin - \$31.45

6 oz of perfectly grilled beef tenderloin tips, topped with Béarnaise and lump blue crab and served with sautéed asparagus and choice of starch

Steaks

8 oz Beef Tenderloin Filet - \$27.95

10oz Ribeye - \$21.95 14oz Ribeye - \$25.95

Add \$.75 for blue cheese crumbles

Why not have the best of both worlds. Build your own Surf and Turf by adding a crab cake, grilled shrimp or pan-fried oysters to steak entrees - \$4.50
or ½ Bahamian Lobster Tail - \$10 (when available)

BBQ Baby Back Ribs

Half Rack - \$18.45

Full Rack - \$23.55

Our Pork Baby Back Ribs are fallin' off the bone tender and smothered in our specialty barbeque sauce. You bring the appetite and we'll provide the napkins.

Panko Crusted Chicken - \$16.95

Our popular version of Country Fried Chicken with Gravy served with vegetable of the day, choice of starch and house salad.

The Sunset Burger - \$13.95

We start with a ½ pound SCG ground sirloin burger. Tell Bun or No Bun! Includes House Salad and Fries
You add: Cheddar, Provolone, Swiss or Blue Cheese - \$.75 ea
BBQ sauce, Slammin' Sauce - \$.50 Mushrooms, Onions, or Bacon - \$.75 ea

Pasta

Lobster Ravioli - \$24.95 (Appetizer size - \$13.95)

Quite possibly the most lobster you'll get for miles. Our lobster filled saffron ravioli are tossed with more lobster meat and our SCG herbed cream sauce making this a house favorite.

“Such Gouda” Scallops and Shrimp - \$22.95 (Appetizer size - \$13.45)

Another dinner you will only find here! Succulent bay scallops and fresh gulf shrimp tossed in our smoked Gouda cheese and wine cream sauce and served over linguine.

Sunset Chicken Penne - \$18.45 (Appetizer size - \$10.95)

Looking for a lighter meal and a salad just won't do? Then this is the dish for you! Grilled chicken, tossed together with sun-dried tomatoes, mushrooms, pesto, olive oil, grated Parmesan cheese and penne pasta.

Leave out the chicken for a vegetarian delight.

Pasta - Entree size - served with house salad.

Thank You for Dining With Us This Evening!