



port st. joe, florida

Let’s Get Started

Fried Green Tomatoes - \$7.95

A Southern Classic served with SCG Remoulade

Hot Crab & Artichoke Dip - \$10.95

A House Specialty and Local Favorite served piping hot w/cumin dusted pita crisps.

Garlicky Scallops – \$8.95

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

Oyster Sunset - \$10.95

At least a dozen fried Apalachicola Oysters tossed in our pesto, Dijon cream sauce

Calamari - \$7.55

Fresh calamari fried up and served with SCG Remo and Marinara – you pick your favorite dipping sauce

Blue Crab Claws - \$8.95

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

Slammin’ Shrimp – \$7.95

We took our Crispy Shrimp up a notch. Piled high and drizzled with our creamy sweet and spicy slammin’ sauce. You will want to make this a habit!

Tuna Tataki – selfish - \$9.95 share - \$14.95

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 7oz portion. You be the Boss!

Children’s Choices

\$7.45

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

Cup \$3.95

Bowl \$5.45

SCG Gumbo

Cup \$4.25

Bowl \$6.50

Lobster Bisque (Saturday)

Cup \$4.25

Bowl \$6.50

Lobster and Shrimp Salad - \$ 15.95

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 - \$ 11.55

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 - \$10.45

Crispy or grilled chicken, mandarin orange wedges, and fried wonton strips layered over mixed salad greens and served with SCG Oriental 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 apple wood 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 croutons.

Salad Toppers

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

Tuna or MahiMahi- Add \$8 ½ Florida Lobster - 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

Fish of the Day - Market Price

Ask about our daily fish specials sold at Fair Market Price

The Sunset - \$23.95

Golden Tilefish grilled or fried, brushed with pecan lime butter, and then dressed up with blue crab.

Pecan Crusted MahiMahi - \$22.95

One of our favorite fish is top crusted with pecan pieces and panko, baked to perfection and drizzled with pecan lime butter.

Seared Tuna - \$22.95

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 - \$19.55

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

Apalachicola Pan Fried Oysters - \$19.95

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

A Little of This & A Little of That - \$25.95

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 a crab cake and served with SCG Remoulade and Cocktail Sauce

Patti's Crabby Patties - \$18.95

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 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 8 guests or more.

Walking

Oscar Tenderloin - \$26.95

Two 3oz medallions of perfectly grilled beef tenderloin, topped with Béarnaise and lump blue crab and served with sautéed asparagus and choice of starch

Steaks

8 oz Beef Tenderloin Filet - \$25.95

10oz Ribeye - \$19.55 14oz Ribeye - \$22.55

Add \$2 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 Florida Lobster - \$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.

Red Wine Braised Chicken - \$18.95

Cabernet braised ½ chicken and served with vegetable of the day, choice of starch and house salad.

The Sunset Burger - \$10.95

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 - \$21.55

(Appetizer size - \$13.45)

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

“Such Gouda” Scallops - \$17.45 (Appetizer size - \$10.45)

Another dinner you will only find here! Succulent bay scallops tossed in our Gouda cheese and wine cream sauce and served over angel hair pasta

Sunset Chicken Penne - \$16.45 (Appetizer size - \$9.55)

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, garlic & italian herbs, 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!