



SALADS

With chicken add \$4 with Shrimp or Salmon add \$6

Caesar Salad

Fresh romaine hearts tossed with our own dressing, shaved Parmesan, and garlic croutons. \$8

Watercress

Peaches, Gorgonzola, toasted walnuts, tossed with oven roasted tomato vinaigrette. \$10

Baby Arugula

Candied pecans, goat cheese, dates, and sliced apples dressed with a honey white balsamic vinaigrette. \$10

Crackling Calamari

Tender Baby Bok-choy and radicchio tossed in a miso-lime dressing with cashew nuts, and crispy wonton skins. \$12

Seasonal Chopped Salad

Green leaf lettuce, artichokes, chick peas, cucumber, grape tomatoes, dressed in creamy bacon butter milk. \$10

Roasted Beet & Mango Salad

Shaved fennel, Sicilian pistachios, feta, and sherry vinaigrette. \$12

Paillard

Grilled chicken, baby arugula, soy beans, tomatoes finished with a spiced Thai peanut dressing. \$14

Seafood Salad

Jumbo crab meat, scallops, calamari & octopus w/ lemon vinaigrette. \$14

Vegetable Tasting

Grilled portobello mushroom, roasted pepper & grilled tofu, sweet soy & basil pesto. \$12

SEAFOOD BAR / RAW BAR

Select Oysters and Clams on the half shell,
Gulf Shrimp and Lump crab cocktail. \$26

2pc jumbo Shrimp and jumbo Lump cocktail \$15

4pc Shrimp Cocktail \$12 • 12pc Raw Clams \$15 • 6pc Raw Oysters \$12

All raw Seafood freshly shucked to order please be patient!!!

SANDWICHES AND WRAPS

All Sandwiches and wraps served with a French fries
Available with side salad for additional \$2

Sunset Burger

10oz. of ground beef, served with lettuce, tomato, and raw onion. \$9

Skirt Steak

Sliced roasted portobello mushrooms, caramelized onions, blue cheese fondue served on toasted wedge. \$13

Kisco

Grilled chicken, sautéed broccoli rabe, sun dried tomatoes, and provolone served on herb focaccia. \$12

Chicken Parmigiana

Breaded chicken cutlet topped with melted fresh mozzarella and tomato sauce served on a garlic wedge. \$12

Open Faced Reuben

Tender corned beef thinly sliced topped with melted Swiss cheese, sauerkraut, and Russian dressing served on rye bread. \$12

Maryland Crab Cake

Pan seared and finished with a spicy remoulade served on a soft roll with lettuce, tomato, and onion. \$15

Tilapia

Pan seared cooled with an avocado and tomato salsa served on herb focaccia. \$13

Open Faced Spanish Tuna Salad

Sweet pepper, tomatoes, pickle red onions, avocado, lime -cilantro vinaigrette served on rye bread. \$12

Oven Roasted Turkey BLT

Thinly sliced turkey, apple wood smoked bacon, lettuce, and tomato, chipotle mayo, served on whole-wheat wrapper. \$12

Angry Shrimp

Lettuce, tomato, Avocado, herb lemon mayo served on whole-wheat wrapper. \$13

If you have food allergies please speak to the owner, manager, chef, or server.
No substitutions please • Sharing charge \$4 • 20% gratuity on parties of 8 or more.