

MONDAY - THURSDAY: 11 AM - 10 PM

FRIDAY - SATURDAY: 11 AM - 10 PM

SUNDAY: 10 AM - 10 PM



SUNSETGRILLFL.COM

602 BAHIA DEL SOL DR

RUSKIN, FLORIDA

## APPETIZERS

### TUNA TARTARE

Freshly prepared sushi grade tuna, stacked with avocado, wakame, fresh micro greens, topped with sriracha aioli

17

### CALAMARI STEAKS

Tender fried with cherry tomatoes and banana peppers, garnished with shaved parmesan. Served with a sofrito sauce

16

### CHIPS & SALSA

Homemade tortilla chips served with our famous Sunset salsa

10

### BLEU CHEESE CHIPS

Homemade potato chips topped with creamy, asiago alfredo, bleu cheese crumbles, bacon, green onions and onion straws

11

### TIKI SKEWERS

Fifteen grilled shrimp served with pineapple salsa on a grilled pineapple wedge

18

### FRIED GREEN TOMATO

Hand breaded with homemade breading and spices, finished with remoulade sauce drizzle

11

### COCONUT SHRIMP

Large panko-coconut breaded shrimp served with our citrus mustard sauce

14

### MARGARITA FLATBREAD

Mozzarella cheese, pesto, roasted tomato and cilantro. Add chicken | 3

13

### PEPPERONI FLATBREAD

Marinara, mozzarella cheese and pepperoni

13

### EVERYTHING TATER TOTS

Our tater tots smothered in alfredo topped with bacon, tomatoes, and scallions

11

### PEEL AND EAT SHRIMP

Half pound of large Old Bay seasoned shrimp served hot or cold with cocktail sauce or remoulade

14

### BONELESS WINGS

Half pound of fresh chicken breast pieces, breaded and tossed in your choice of a house made sauce - mild, medium, hot, blackened, Sunset spice rub, honey bbq

12

### PAN SEARED CRAB CAKES

20

Two homemade crab cakes served over a bed of artisan greens, topped with KeyLime aioli

BAKED OYSTERS ROCKEFELLER 24

Six oysters with Pernod, bacon, spinach, topped with hollandaise sauce and parmesan cheese

CHICKEN WINGS (10) market price

## SOUP & SALAD

SOUP OF THE DAY \*\*\*

SEAFOOD BISQUE 5 | 7

Cup or bowl of assorted shellfish and market fish simmered in a creamy vegetable stew

WEDGE SALAD 13

Wedge of iceberg lettuce, bleu cheese dressing, plum tomatoes and bacon. Topped with bleu cheese crumbles and balsamic glaze

CRAISIN AVOCADO SALAD 12

Fresh greens, avocado slices, craisins, tomatoes, cucumbers and shredded jack cheese with choice of dressing

COBB SALAD 12

Mixed greens with hardboiled egg, bacon, tomato, cheddar jack cheese and avocado with choice of dressing

CAESAR SALAD 11

Crisp romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese

SIDE SALAD (Caesar or House) 8

### ADD PROTEIN

Chicken 7.5, Mahi 8.5, Salmon 8.5, Shrimp 8.5

### DRESSING OPTIONS

Caesar, Honey mustard, Bleu cheese, Dijon vinaigrette, Ranch

## POKE BOWLS

TUNA BOWL 18.5

SALMON BOWL 21.5

SALMON & TUNA BOWL 24.5

Sushi grade options over sesame rice with wonton chips, garnished with radish and sesame seed, served with your choice of sauce -tequila lime marinade, wasabi ginger ponzu

SPLIT PLATE CHARGE | 3  
20% GRATUITY ADDED TO PARTIES OF 8+  
PARTIES OF 10 OR MORE MUST BE ON ONE CHECK  
*\*Consuming raw or undercooked meats, poultry; eggs or shellfish may increase your risk of food borne illnesses*

*\*\*\* Price changes based on market value*

# SANDWICHES

*All sandwiches are served with choice of house made chips, tater tots or french fries*

Bacon  
Saute onions  
Mushrooms  
Jalapeno  
Avocado

## SHAVED STEAK SANDWICH 19

Portobello mushrooms, peppers and onions, topped with creamy white cheddar, served on a hoagie roll

## TIKI CHICKEN SANDWICH 15

Grilled chicken breast with cheese on a brioche bun

## BAHIA TACOS 17

Two flour tortillas, electric cabbage-lime mix, pico de gallo, avocado and sriracha aioli with choice of one protein - brisket, blackened mahi or shrimp. Three tacos | 19

## GROUPER SANDWICH 20

Fried grouper on toasted brioche bun with lettuce, tomato, onion and tartar sauce

## LOBSTER GRILL CHEESE 22

house made lobster blend served on crusted Texas toast with pepper jack cheese.

## MAHI SANDWICH 18

mahi grilled or blackened on a brioche bun with lettuce, tomato, onion and tartar sauce.

## CHICKEN CAESAR WRAP 16

Romaine lettuce, Caesar dressing, grilled seasoned chicken wrapped in a tortilla.

# BURGERS

*All burgers are served with choice of housemade chips, tater tots or french fries*

## SUNSET CHEESEBURGER 14

Traditional angus burger with lettuce, tomato, onion

## THE BEACH BOMB BURGER 17

8oz angus burger topped with a generous portion of guava bbq smoked brisket, onion straws and habanero aioli

## CRABBY PATTY 21

Combo of angus burger and a crab stuffed portobella mushroom with cusabi slaw, pepper jack cheese and remoulade

## SUN DOUBLE DOWN CHEESEBURGER 19

Two 8oz angus patties with cheddar cheese, lettuce, tomato and pickle

## JALAPENO BURGER

18

8oz angus burger with jalapeno poppers, guacamole, bacon strips, pepperjack cheese and siracha ranch.

Add- Ons- 1.00



# SURF

## GROUPEL OSCAR 31

Blackened grouper over Caribbean rice topped with our house made crab cake, seasonal vegetables, finished with a cajun cream sauce

## CITRUS CREAM SEA BASS 28

Grilled seabass served with mushroom risotto, seasonal vegetables, finished with a citrus cream sauce

## FISH AND CHIPS 18

Battered and fried cod filet served with coleslaw, tartar sauce and your choice of French fries or house made chips

## SUNSET CRAB CAKE DINNER 26

Two large house made crab cakes served with Caribbean rice, seasonal vegetables and Keylime aioli

## CEDAR PLANK CITRUS SALMON 24

Pan seared filet of salmon topped with Thai chili sauce and pineapple salsa on a cedar wood plank, served with rice pilaf and seasonal vegetables

## SHRIMP BASKET 19

Ten large, lightly battered fried shrimp served with tartar sauce and your choice of French fries or house made chips

## GROUPEL BASKET 20

Half pound of fried grouper fingers, served with coleslaw and tartar sauce

## MANGO HABANERO SNAPPER 28

Grilled snapper glazed with a mango habanero sauce, served with char grilled street corn and rice pilaf

## CRAB STUFFED SALMON 27

Baked salmon with our house made crab filling in the center topped with citrus lemon, butter, served with risotto and seasonal vegetables

## POTATO PARMESAN CRUSTED COD 23

Crusted cod baked to perfection served with citrus lemon butter sauce, risotto and seasonal vegetables

## BLACKENED SHRIMP PASTA 21

Penne pasta with blackened shrimp, finished with asiago alfredo sauce served with garlic bread

## JAMBALAYA PASTA 25

Penne pasta served with shrimp, chicken, red pepper, onion and andouille sausage, served with Cajun cream sauce and garlic bread

## FRESH CATCH OF THE DAY \*\*\*

Seasonally caught, chef prepared

**SPLIT PLATE CHARGE | 3**  
**20% GRATUITY ADDED TO PARTIES OF 8+**

**PARTIES OF 10 OR MORE MUST BE ON ONE CHECK**

# SIDES

# TURF

## BACON WRAPPED MEATLOAF 20

House made bacon wrapped meatloaf served over mashed

potatoes, asparagus, topped with demi glaze and onion straws.

## FILET TIPS 22

Tenderloin filet tips seasoned and sauteed served with loaded mashed potatoes and seasonal vegetables

## RIBEYE STEAK 33

Grilled ribeye topped with our special secret 24 spice magic dust, served with loaded mashed potatoes and asparagus

## PORK CHOP 28

Grilled pork chop with a shitake mushroom demi glaze, served with char grilled street corn and mashed potatoes

## ISLAND STYLE CHICKEN 20

Jerk marinated chicken breast pan seared over coconut rice topped with pineapple salsa served with seasonal vegetables

## VEGETABLE ALFREDO PASTA 17

Penne pasta tossed with assorted Vegetables, finished with alfredo, served with garlic bread

## TIKI TURF WITH SURF 28

Combination of our tender filet tips and an island tiki shrimp skewer, served with loaded mash and seasonal vegetables

## RIBS HALF 16 - FULL RACK 22

Slow smoked ribs glazed with our house made guava bbq with coleslaw and fries.

## HALF RACK RIBS AND SHRIMP 24

Slow smoked ribs glazed and 5 grilled or fried shrimp with our house made guava bbq with coleslaw and fries.

COLE SLAW 3

COCONUT RICE 4

CHIPS 3

SEASONAL VEGETABLES 4

RICE PILAF 3

LOADED MASHED POTATOES 3

RISOTTO 4

TATER TOTS 4

FRENCH FRIES 4

BRUSSEL SPROUTS HASH 4

DRESSINGS/SAUCES 1

# DESSERTS

HOUSE MADE KEY LIME PIE Our chef's family recipe	8.5
HOUSE MADE CHEESECAKE Made daily	8.5
SEASONAL DESSERT We use local markets to provide sweet options	8.5

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# SOFT

SODA Ginger ale, Mug Root Beer, Orange Crush, Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew	3
COFFEE/TEA	3
BOTTLED WATER	3
ICED TEA	3
JUICES Orange, Cranberry, Gatorade (fruit punch or lemon lime), Lemonade, Fruit Punch	3
RED BULL	4.5

# BEER/ CIDER

## DRAFT

JAI ALAI IPA	8
MANGO CART	8
SHOCKTOP	8
YUENGLING	8
BUD LIGHT	7
MILLER LITE	7

## BOTTLES

CORONA	7
CORONA LIGHT	7
BUDWEISER	7
BUD LIGHT	7
STELLA	7.5
DOS EQUIS	7.5
MODELO	7.5
MICHELOB ULTRA	7
BECKS NA	6.5

## CANS

COORS LIGHT	7
MILLER LITE	7
HEINEKEN	8
GUINNESS	8
BLUE MOON	7
ANGRY ORCHARD	7.5

*Ask about our local brewed beers*

# SELTZER

## CANS

HIGH NOON	7.5
WHITE CLAW	7.5

# WINE

## CANYON ROAD

CABERNET SAUVIGNON	11
PINOT NOIR	11
PINOT GRIGIO	11
CHARDONNAY	11

ROSE PROPHECY

11

## LAMARCA

PROSECOO SPLIT

11