



Dinner Menu

Open Daily

11:00 am until 3:00 pm edt

5:00 pm until 10:00 pm edt

850.227.7900

www.sunsetcoastalgrill.com

18% Gratuity may be added to all dinner parties of 8 guests or more.

Please show us your military ID for a 10% discount.

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

Let's Get Started

Fried Green Tomatoes - \$6.95

A Southern Classic served with SCG Remoulade Sauce

Hot Crab & Artichoke Dip - \$9.75

A House Specialty and Local Favorite served piping hot w/cumin dusted pita crisps. This is a must try at the SCG!

Fancy Schmancy Oysters - \$7.95

Baked Apalachicola Oysters with your choice of toppings

Rockefeller (Spinach, Garlic & Parmesan Cheese)

St Joe Style (Cheddar Cheese, Bacon & Ed's Red)

Simple (Butter, Garlic and Parmesan)

Garlicky Scallops - \$7.55

Miss Patti has shamelessly stolen this recipe from a friend of hers who fixes these during scallop season. We drown bay scallops in butter, garlic and basil, then smother them in parmesan cheese and bake them up to perfection.

Blue Crab Claws - \$8.75

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

Slammin' Shrimp - \$7.55

We took our Crispy shrimp up a notch. Piled high and drizzled with a sweet and spicy slammin' sauce. You will make this a habit.

Coastal Fish Dip - \$7.45

A big ol' scoop of our incredible house made fish dip served with saltine crackers on a bed of mixed greens

Buffalo Tenders - \$8.55

It's wings without the bones. Comes in three flavor sensations: "Safe", "Not so Safe" and "What was I thinking!" with celery sticks and SCG Blue Cheese or Ranch dressing

Tuna Tataki – selfish-\$8.95 share-\$13.55

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 4 oz portion and share is a 7-8 oz portion. You be the boss!

Soup-er Salads

Soup of the Day

Cup \$3.95 Bowl \$5.45

Crawfish, Crab and Andouille Gumbo

Cup \$4.25

Bowl \$6.50

Lobster Bisque (Saturday)

Cup \$4.25

Bowl \$6.50

Cajun Shrimp Salad - \$ 11.55

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

Buffalo Chicken Salad - \$10.45

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

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.

Take it up a notch!

Add for Fried or grilled chicken pieces – \$3.75

Add for Fish - \$6

Add for oysters or shrimp – \$5

Add for Tuna - \$8

The salad dressing choices are: SCG Blue Cheese, SCG Ranch, SCG Balsamic Vinaigrette, Asian Vinaigrette or Oil and Vinegar. Entrée Salads served with Dinner Rolls.

Swimming

Seafood of the Day - Market Price

The absolutely freshest fish or seafood our local waters can give us and prepared to impress you.

Pecan Crusted MahiMahi - \$23

Succulent MahiMahi baked with a pecan crust, and brushed with our pecan lime butter

A Little of This & A Little of That - \$24.95

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

The Sunset - \$21.55

We apologize! Once you have had The Sunset you will never see fish the same way again.

We lightly fry a filet of Basa, brush on the pecan lime butter, and then dress it with blue crab.

Shrimp and Grits - \$22

Our twist on this Super Southern Dish. We brush our Fresh Gulf Shrimp with a spicy marinade and grill them over an open flame. These shrimp are then plated with a fried cheese grit cake topped with a wonderful mousseline sauce and served with fresh vegetables.

Patti's Crabby Patties - \$18.85

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

Tuna Tataki Dinner- \$21

This is our great appetizer turned into a full dinner. Ahi Tuna coated in black and white sesame seeds and seared lightly in sesame oil sliced and served with our soy glaze, wakami salad, wasabi and pickled ginger.

Chop Sticks available. We cook this fish rare.

Pan Fried Oysters - \$19.55

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.

SCG Crispy Shrimp - \$18.85

We use fresh Gulf Shrimp – toss them in Panko breadcrumbs, deep-fry to a crispy golden brown and serve with Cocktail Sauce

Grilled or Blackened Shrimp - \$18.85

Six Fresh Gulf Jumbo Shrimp grilled or blackened.

Can't get any fresher than comin' from your backyard.

Smothered Fish Plate - \$15.45

Filet of Basa served blackened or grilled – smothered with our crawfish gumbo and served with vegetables and house salad. This selection does not come with choice of starch.

Most Entrées come with house salad, vegetable of the day and choice of starch, which may include: baked potato, steak fries, or wild rice?

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

Walking

Oscar Tenderloin - \$24

We don't know this Oscar guy but he had the right idea! Tender chunks of grilled beef tenderloin, topped with Béarnaise and blue crab and served with steamed asparagus and choice of starch

8 oz Filet - \$24.45

8 ounces of super tender Filet of Beef Tenderloin seasoned and char grilled the way you request

Rib Eye Steak

Our 10 oz choice rib eye is usually able to handle the job, but if you're really hankerin' for a hunk of beef, we have got

you covered with our 14 oz or 20 oz rib eye steak. All are seasoned and char grilled just the way you want 'em.

10 oz Rib eye - \$19.55 14 oz Rib eye - \$22.55 20oz – subject to availability

Surf and Turf

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

Sunset Burger - \$10.55

SCG ground sirloin burger. Enough said!

Add for cheese - \$.75

BBQ Baby Back Ribs *These are sooo tendery'all!*

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.

Half Rack - \$18.45 Full Rack - \$23.55

Panko Crusted Chicken w/Country Cream Gravy - \$16.45

We use Japanese style breadcrumbs to coat our all white meat chicken breast, and then fry it to a crispy golden brown and top with our country cream gravy.

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.

Bourbon Street Penne - \$18.55 (Appetizer size - \$11.45)

Little Italy meets the French Quarter in this pasta dish created by Chef Steven. Penne pasta tossed with shrimp, scallops, crab, crawfish and andouille sausage smothered in our SCG alfredo sauce, topped with mozzarella cheese – baked and served piping hot!

“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.

Fettuccine Alfredo - \$13.45 (Appetizer size - \$8.65)

This classic Italian dish is made with SCG Alfredo sauce and fettuccine pasta.

Jazz it up with grilled chicken for \$3.75 or grilled shrimp for \$4.50

Pasta - Entree size - served with house salad.

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.

Please note that your server works for tips and appreciates your generosity after receiving great service.

Thank You for Dining With Us This Evening!