

# Sunset Coastal Grill

## Dinner Menu

Available from 5pm until 10pm

### Starters

#### Tuna Tataki - \$13.55

One bite of our sesame coated sushi grade Ahi tuna and you will be saying "Domo Arigato, Mr. Roboto".  
Lightly seared, sliced, served with our soy glaze, wakami salad, wasabi and pickled ginger. Chop Sticks available

#### "The Hammer" - \$11.45

Diet Schmiet! Our combination platter of Deep Fried Delights is not for the weak of heart. Loaded with Toasted Cheese Ravioli,  
Dill Pickles, Broccoli Cheese Bites and Chicken Tenders (Safe) with Ranch Dressing

#### Hot Crab & Artichoke Dip - \$9.75

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

#### Oyster Martini \* - \$8.25

Fresh Apalachicola bay oysters served with cocktail sauce in a cocktail glass - saltines on the side

#### Crab Claws - \$8.75

1/2 pound fried or steamed blue crab claws served with cocktail sauce

#### Coconut Shrimp - \$8.25

It is just what it says. Coconut and Shrimp - deep fried to a golden brown and served with SCG spicy citrus dipping sauce

#### 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

#### 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

#### Olivenos - \$7.25

A delicious blend of chopped kalamata olives and asiago cheese, lightly breaded and fried to a golden brown, served with SCG remoulade sauce

### Soups

#### Seafood Gumbo

Cup \$3.95

Bowl \$5.45

Award Winning Gumbo!

#### Soup of the Day

Cup \$3.95

Bowl \$5.45

Chef's Choice

#### Lobster Bisque (Saturday)

Cup \$3.95

Bowl \$5.45

### Sunset Salads

#### 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 and your favorite dressing

#### Chicken Mandarin Salad with Oriental Dressing - \$10.45

Crispy Chicken Tender chunks, mandarin orange wedges, and oriental noodles tossed with mixed salad greens, served with SCG Oriental Dressing

#### 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, served with your favorite dressing

#### Crispy Lettuce Wedge - \$6.00

Ice cold lettuce wedge, crispy apple wood bacon bits, tomato and your choice of dressing

## House Salad – \$4.50

Tossed mixed greens salad with shredded carrots and croutons. Upgrade to a lettuce wedge for \$2

### Take it up a notch!

Add for Fried or grilled chicken pieces – \$3

Add for oysters or shrimp – \$5 Add for Fish – \$6 Add for Tuna – \$8

Except where indicated all Entrée items are served with a house salad.

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

## Children's Choices

\$7.45

6" 4 Cheese Pizza

Chicken Tenders

Fried or Grilled Shrimp

Cheeseburger

All Children's Choices served with fresh fruit and drink

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

## Beverages

|                                     |        |
|-------------------------------------|--------|
| Iced Tea, Coffee or Hot Tea         | \$1.75 |
| Coca Cola, Diet Coke, Sprite,       | \$1.75 |
| Dr. Pepper & Pink Lemonade          | \$1.75 |
| Milk, Orange Juice, Cranberry Juice | \$2.00 |
| Smoothies                           | \$3.75 |

(Banana, Strawberry, Mixed Berry, Mango & Orange)

A complimentary refill is available for all tea, coffee and soft drinks.

## Side Items

Cheddar Grit Cake  
Baked Potato  
Steak Fries  
Macaroni & Cheese  
Mushroom 'N Onions

## Sunset Signatures

### 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 jumbo lump blue crab and served with steamed asparagus and choice of starch

### Sesame Coated Seared Tuna - \$21

Coated in black and white sesame seeds and seared lightly in sesame oil and topped with our SCG soy glaze. We cook it rare so tell us if you need it cooked more.

### 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 lump 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 presented with a fried cheese grit cake topped with a wonderful mousseline sauce and served with fresh vegetables.

## Seafood Specialties

### Seafood of the Day - Market Price

The absolutely freshest fish or seafood we can lay our hands on prepared to impress you.

### 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 had. This fried combination platter with fish filet, oysters, shrimp, scallops and a crab cake and served with SCG Remoulade and Cocktail Sauce

### 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

### Patti's Crabby Patties - \$18.95

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

## Landlubbers

With the amount of compliments our steaks receive, we can't tell if we are a steak house that serves seafood or a seafood restaurant that serves steak!

### 8 oz Filet - \$24.45

An 8 oz Filet of Beef Tenderloin seasoned and char grilled the way you request

### 10 oz Rib eye - \$19.55

### 14 oz Rib eye - \$22.55

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 rib eye steak. Both are seasoned and char grilled just the way you want 'em.

### 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

### BBQ Baby Back Ribs *These are sooo tender y'all!*

### Half Rack - \$18.45

### Full Rack - \$22.55

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 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.

Above Entrées served with warm bread, vegetable of the day and choice of starch, which may include: baked potato, steak fries, sweet potato soufflé or wild rice.

## Pasta Specialties

### 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 and fresh bread.

## SCG Burgers

We treat our burgers the way we treat our steaks. Deliciously seasoned and char grilled to your request. A ½ pound of ground sirloin with a few choices of how we like them.

All of our burgers come with lettuce, tomato and red onion on a toasted bun. Salad and your choice of starch finish this tasty meal.

### Sunset Burger - \$10.55

SCG ground sirloin burger. Enough said!

add for cheddar cheese - \$.75

### Mushroom Swiss Burger - \$12.45

A mouth-watering delight that can satisfy any hunger. We take a ½ pound of ground sirloin, season and char grill then top it with sautéed mushrooms, caramelized onions, and melted swiss cheese

### The "Busted" Burger - \$12.45

A Law Enforcement Favorite - this SCG ground sirloin burger has everything. Topped with Applewood Smoked Bacon, cheddar, provolone and swiss cheese. If you finish this burger, you should be "Busted."

Serving Lunch - 11am until 3pm

Serving Dinner - 5:00 pm until 10:00 pm

850.227.7900

[www.sunsetcoastalgrill.com](http://www.sunsetcoastalgrill.com)