



STARTERS

SUNSET CLAM CHOWDER.....\$11.25
Traditional New England Style **WITH BACON**

CALAMARI FRITTI.....\$18.50
Crispy Fried Calamari, Spicy Marinara Sauce

TURKEY MEATBALLS.....\$14.50
Tomato sauce, Shaved Parmegiano, Sautéed Spinach

● **MEDITERRANEAN GRILLED OCTOPUS.....\$22.50**
Cherry Tomato Confit, Cannellini Bean Mousse, Herb Oil

♥● **SAUTEED BLACK MUSSELS.....\$19.75**
Mussels, Onions, Garlic, White Wine, Light-Spicy Tomato Sauce

CRAB CAKE.....\$23.50
Blue Crab Meat, Tartar Sauce, Green Apple Coleslaw

SEARED SCALLOPS.....\$22.75
2 Jumbo Scallops, Spinach, Apple Shallot Dressing, Crispy Prosciutto

◇ **CHEESE PLATE.....\$19.75**
Selection of 4 Gourmet Cheeses, Pecan Brittle, House Made Jam,
Sliced Apples, Dried Figs & Apricots, Honey, Walnut Raisin Toast

FLAT BREAD.....\$17.95
White Mushroom, Caramelized Onion, Fontina Cheese, Mozzarella Cheese

SALADS

(Add : Chicken \$6, Shrimp \$9, Salmon \$10)

● **CHOPPED ZUMA SALAD.....\$21.75**
Grilled Chicken, Romaine Lettuce, Tomatoes, Bacon, Egg, Avocado, Red Beets, Aged Cheddar,
Balsamic Vinaigrette

♥♥ **KALE SALAD.....\$15.95**
Baby Kale, Shaved Apple, Toasted Almonds, Dry Cranberries,
Shaved Pecorino, Sherry Dressing

♥● **BURRATA & HEIRLOOM TOMATO.....\$16.75**
Heirloom Tomatoes, Burrata Cheese, Balsamic Pearls, Basil Oil

♥◇ **CAESAR SALAD.....\$12.50**
Shaved Parmesan Cheese, Brioche Croutons, House-Made Caesar Dressing Add:
Anchovies...\$2.00

♥● **ALLEGRIA SALAD.....\$16.25**
Watercress, Belgian Endive, Hearts of Palm, Avocado, Toasted Pine Nuts,
Light Lemon Parmesan Dressing

♥● **LOBSTER & SHRIMP SALAD.....\$24.75**
Avocados, Heart of Palm, Grapefruit, Butter Lettuce, Citrus Dressing

◇ **SUNSET CHINESE CHICKEN SALAD.....\$19.50**
Shredded Cabbage, Water Chestnuts, Mandarin Oranges, Diced Chicken,
Cilantro, Cashew Nut, Crispy Wontons, Soy Sesame Dressing

SEAFOOD BAR

● BIG PLATTER..... \$119

9 Oysters, 9 Clams, 9 Jumbo Shrimp, Ahi Tuna Tartar, Hamachi Sashimi, 6 Peruvian
Scallops

● SMALL PLATTER.....\$65

6 Oysters, 6 Clams, 6 Jumbo Shrimp, Hamachi Sashimi

● **OYSTERS OF THE DAY(RAW).....½ dz \$19.951 dz \$38.75**

● **WILD LITTLE NECK CLAMS(RAW).....½ dz \$14.751 dz \$27.95**

◇ **SPICY AHI TUNA TARTARE (RAW).....\$19.50**

Avocado Mousse, Yuzu Marinated Cucumbers, Spicy Wasabi Sauce,
Seaweed, Sesame Oil and Crispy Wonton Chips

● **SHRIMP COCKTAIL\$19.75**

Served with Our Sunset Signature Cocktail Sauce

● **PERUVIAN PINK SCALLOPS CRUDO (RAW).....\$18.95**
Mango-Pineapple Relish, Citrus Yuzu

● **HAMACHI SASHIMI (RAW).....\$19.50**
Yuzu Marinated Cucumbers, Sweet Soy Sauce

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE MAY INCREASE YOUR RISK OF FOODBORNE ILNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS”

SIDES

♥♥ Sautéed Spring Veggies \$8.95

♥♥ Sautéed Broccoli \$7.95

♥♥ Sautéed Spinach \$7.95

♥♥ Asian Brussel Sprouts \$8.95

♥♥ French Fries \$7.95

♥♥ Sweet Potato Fries \$7.95

♥♥ Parmesan Truffle Fries \$8.95

♥♥ Roasted Potatoes \$7.95

ENTREES

◇ **LINGUINI CLAMS.....\$24.75**
Manila Clams, Garlic, White Wine Sauce, Chili Flakes

◇ **TURKEY BOLOGNESE RIGATONI.....\$22.50**
Turkey Ragout in a Filet Tomato Sauce, Parmesan Cheese

◇ **SHORT RIBS PAPPARDELLE.....\$26.75**
Wide Egg Noodles, Braised Short-Rib Ragout

♥ **PUMPKIN TORTELLINI.....\$24.50**
Butter Squash, Jumbo Ravioli, Sage Parmesan Cream Sauce

◇ **LOBSTER & CRAB LINGUINI.....\$35.75**
Maine Lobster and Blue Crab Meat, Light Spicy Tomato Sauce

● **RISOTTO MUSHROOM AND SHRIMP.....\$33.50**
Italian Arborio Rice, Wild Mushroom, Tiger Shrimp, Parsley

● **SEAFOOD RISOTTO.....\$34.75**
Italian Arborio Rice, Clams, Scallops, Calamari, Tiger Shrimp, Mussels, White
Wine Sauce

LOBSTER ROLL.....\$26.75
Fresh Lobster Chunks, Diced Celery, Light Orange Mayo, Brioche Roll
Creamy Coleslaw.....Add: Fries or House Salad...\$2.75

FISH TACOS.....\$18.95 OR SHRIMP TACOS.....\$23.75
(2) Two Tacos, Marinated Cod, Cabbage, Chipotle Aioli, Cilantro,
Avocado-Lime Crema, Pico de Gallo.....Add a Side of Guacamole...\$2.75

SEARED TUNA SANDWICH.....\$19.75
Butter Lettuce, Tomato, Kalamata Olive Aioli, Asparagus Tips, Toasted Brioche

◇ **KING WILD NEW ZEALAND SALMON.....\$29.75**
Grilled King Wild New Zealand Salmon, Sundried Tomatoes-Kalamata Olives
Tapenade, Sautéed Spinach

◇ **MEDITERRANEAN FISH STEW.....\$32.95**
Stewed Mixed Fish & Seafood, Red Onions, Olives, Capers,
Garlic-Tomato Broth, Ciabatta Crostini

◇ **WHOLE ROASTED MEDITERRANEAN BRANZINO.....\$35.50**
Mediterranean Branzino (Butterfly Cut), Sautéed Spinach, Roasted potatoes,
Salmoriglio Sauce

WAGYU BEEF BURGER.....\$19.50
Caramelized Onion, Arugula, Tomato, Roasted Garlic Aioli, Toasted Brioche
Add: Bacon, Blue Cheese, Cheddar...\$1 Add: Fries or House Salad...\$2.75

CRAB CAKE & LOBSTER BURGER.....\$25.95
Brioche Bun, Lettuce, Tomato, Coleslaw, Tartar Sauce
Add Fries or House Salad.... \$2.75

● **GRILLED SKIRT STEAK.....\$26.50**
Grilled Marinated Skirt Steak, French Fries and Chimichurri
CHICKEN PICCATA.....\$26.75
Lemon-Caper Chicken Breast served over Spaghetti

● **FILET MIGNON.....\$45.50**
Prime Black Angus 8 oz. Beef Tenderloin, Wild Mushrooms-Brandy Sauce,
Sautee Spinach, Roasted Potatoes

◇ **GRILLED MUSTARD CHICKEN.....\$27.95**
Double Chicken Breast Marinated with Spicy Dijon Grain Mustard Sauce,
Sautéed Broccoli

● gluten free ◇ gluten free upon request ♥ vegetarian

