



STARTERS

SUNSET CLAM CHOWDER.....\$13.75

Traditional New England Style **WITH BACON**

♥ **EGGPLANT PARMIGIANA.....\$15.75**

Layered Eggplant, Tomato Sauce, Mozzarella & Parmesan Cheese, Basil

● **GUACAMOLE & CHIPS.....\$16.95**

Homemade with fresh Avocados and Corn Tortilla Chips

SMALL MEAT LASAGNA.....\$16.95

Homemade Layered Pasta with Beef Ragout & Bechamel and Parmesan Cheese

●♥ **ASIAN BRUSSEL SPROUTS...\$17.95**

Brussels Sprouts, Shredded Cabbage and Sweet Chili Sauce

● **MEDITERRANEAN GRILLED OCTOPUS \$21.95**

Cherry Tomato Confit, Cannellini Bean Mousse, Herb Oil

WAGYU BEEF MEATBALLS.....\$21.75

Spinach, Shaved Parmesan Cheese, Tomato sauce, Crostini

CALAMARI FRITTI.....\$22.50

Crispy Fried Calamari, Spicy Marinara Sauce

◇ **CHEESE PLATE.....\$22.95**

Caciocavallo, Manchego, Brie, Pecan Brittle, House Made Jam, Sliced Apples, Dried Figs & Apricots, Honey, Walnut Raisin Toast

● **SEARED SCALLOPS.....\$24.95**

2 Jumbo Scallops, Spinach, Apple Shallot Dressing, Crispy Prosciutto

SALADS (Add: Chicken \$8, Shrimp \$11, Salmon \$12)

♥◇ **CAESAR SALAD.....\$16.95**

Shaved Parmesan Cheese, Brioche Croutons, House-Made Caesar Dressing Add: Anchovies...\$2.00

●♥ **TRICOLORE SALAD.....\$17.95**

Endive, Baby Wild Arugula, Radicchio, Shaved Parmesan Cheese & Balsamic Dressing

♥● **ALLEGRIA SALAD.....\$18.75**

Watercress, Belgian Endive, Hearts of Palm, Avocado, Toasted Pine Nuts, Light Lemon Parmesan Dressing

● **CHOPPED ZUMA SALAD.....\$21.75**

Grilled Chicken, Romaine Lettuce, Tomatoes, Bacon, Egg, Avocado, Red Beets, Aged Cheddar, Balsamic Vinaigrette

♥● **BURRATA & HEIRLOOM TOMATO.....\$21.95**

Heirloom Tomatoes, Burrata Cheese, Balsamic Pearls, Basil Oil

SEAFOOD BAR

● **WILD LITTLE NECK CLAMS(RAW).... ½ dozen \$18.95**

● **OYSTERS OF THE DAY(RAW).... ½ dozen \$23.75**

● **OCTOPUS CARPACCIO.....\$21.95**

Fennel, Endive & Arugula with Olive Oil-Lemon Dressing

● **SHRIMP COCKTAIL\$22.95**

Served with Our Sunset Signature Cocktail Sauce (5 pieces)

◇ **SPICY AHI TUNA TARTARE (RAW).....\$21.95**

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

● **HAMACHI SASHIMI (RAW).....\$24.95**

Yellowtail with Ponzu Sauce, Thin Slices Serrano Peppers, Tobiko Fish Roe

● **SEAFOOD PLATTER.... \$75.50**

6 Oysters, 6 Wild Neck Clams, Ahi Tuna Tartare, Shrimp Cocktail (5 pieces)

● **SEAFOOD TOWER..... \$139.50**

Oysters, 12 Wild Neck Clams, Ahi Tuna Tartare, Hamachi Sashimi, Shrimp Cocktail (5 pieces)

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

SPLIT PLATE FEE \$ 3.00

18% Gratuity on Parties of 6 or More.

SIDE DISHES

●♥ Sautéed Broccoli \$11.95

●♥ Sweet Potato Fries \$9.95

●♥ Sautéed Spinach \$11.95

Lobster Mac & Cheese \$33.95

●♥ French Fries \$9.95

●♥ Roasted Potatoes \$ 9.95

●♥ Parmesan Truffle Fries \$ 14.95

ENTREES

◇ **FISH SANDWICH (Lunch Only).....\$19.50**

Barramundi Filet, Grilled Marinated Eggplant, Sliced Tomatoes, Caramelized Onion, Aioli Sauce Served with Baby Greens & Lemon Dressing

WAGYU BEEF BURGER.....\$22.95

Caramelized Onion, Arugula, Tomato, Roasted Garlic Aioli, Toasted Brioche Add: Bacon, Blue Cheese, Cheddar...\$1 Add: Fries or House Salad...\$3.95

◇ **LINGUINE CLAMS.....\$26.75**

Manila Clams, Garlic, White Wine Sauce, Chili Flakes

● **BLACK MUSSELS MARINIERE.....\$24.75**

Olive Oil, Onions, Garlic, White Wine, Crema & Parsley

◇ **WAGYU BEEF BOLOGNESE PAPPARDELLE.....\$26.95**

Traditional Meat Sauce, Parmesan Cheese

♥ **PUMPKIN TORTELLONI.....\$27.50**

Butter Squash Filled pasta, Crispy Sage, Parmesan Brown Butter

FISH TACOS.....\$21.95 SHRIMP TACOS.....\$25.75 LOBSTER TACOS.... \$32.95

(2) Two Tacos Cabo Style, Barramundi Filet or Shrimp or Lobster, Cabbage, Chipotle Aioli, Cilantro, Pico de Gallo.....Add a Side of Guacamole...\$2.75

TRIO OF TACOS (ONE OF EACH) ...\$37.95

(3) Tacos Cabo Style, Barramundi Filet, Shrimp & Lobster, Cabbage, Chipotle Aioli, Cilantro, Pico de Gallo.....Add a Side of Guacamole...\$2.75

● **RISOTTO SHRIMPS\$31.75**

Italian Arborio Rice Served with Shrimps, Zucchini, White Wine Sauce and Fresh Mint

●♥ **RISOTTO WITH WILD MUSHROOMS.....\$32.95**

Italian Arborio Rice, Mixed Wild Mushrooms, White Wine Sauce

◇ **LINGUINE SEAFOOD.....\$38.95**

Mix Seafood Linguini pasta with Black Mussels, Manila Clams, Shrimp, Calamari & Scallops in a light Spicy Tomato Sauce

◇ **WHOLE MAINE LOBSTER SERVED WITH LINGUINE ...\$49.95**

Whole Maine Lobster (1 Lb.) with Linguini, Cherry Tomato & White Wine Sauce

◇ **CHICKEN MARSALA.....\$29.95**

Grilled Chicken Breast served with Marsala Mushroom Sauce, Roasted Potatoes & Garlic Spinach

● **KING WILD NEW ZEALAND SALMON.....\$30.95**

Grilled King Wild New Zealand Salmon, Lemon-Capers Sauce, Sautéed Spinach & Mashed Potatoes

● **TURBOT FILET.....\$32.95**

Seared Wild Caught Turbot Fillet, Roasted Potatoes, Sautéed Broccoli, Puttanesca Sauce

● **GRILLED SKIRT STEAK.....\$36.75**

Grilled Marinated Skirt Steak, French Fries and Chimichurri

● **WHOLE MEDITERRANEAN BRANZINO.....\$37.75**

Mediterranean Striped Bass served with Sautéed Garlic Spinach and Salmoriglio Sauce

● Gluten Free ◇ Gluten Free Upon Request ♥ Vegetarian

