



STARTERS

VEGETARIAN ARANCINI.....\$15.75
Sicilian Fried Rice **WITH MOZZARELLA & PEAS**

MEAT ARANCINI.....\$16.75
Sicilian Fried Rice **WITH MOZZARELLA, PEAS & MEAT**

SUNSET CLAM CHOWDER.....\$14.75
Traditional New England Style **WITH BACON**

♥♦GUACAMOLE & CHIPS.....\$19.95
Chunky Avocado, Red Onions, Cilantro & Corn served with Corn Chips

♥♦ASIAN BRUSSEL SPROUTS.....\$18.75
Asian Brussels Sprouts, Shredded Cabbage and Sweet Chili Sauce

♦MEDITERRANEAN GRILLED OCTOPUS \$23.95
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
Parmesan, Manchego, Brie, Pecan Brittle, House Made Jam,
Sliced Apples, Dried Figs & Apricots, Honey, Walnut Raisin Toast

♦BURRATA & LOCALLY GROWN CHERRY TOMATOES\$23.95
Balsamic, Oregano and Olive Oil

SALADS (Add: Chicken \$10, Shrimp \$13, Salmon \$16)

♥♦CAESAR SALAD.....\$18.50
Shaved Parmesan Cheese, Brioche Croutons, House-Made Caesar Dressing
Add: Anchovies \$2

♦ROASTED ORGANIC RED & YELLOW BEET SALAD.....\$22.95
Goat Cheese, Apple, Pecans, Beet Vinaigrette, Balsamic

♥♦ALLEGRIA SALAD.....\$19.75
Watercress, Belgian Endive, Hearts of Palm, Avocado, Toasted Pine Nuts,
Light Lemon Parmesan Dressing

♦CHOPPED ZUMA SALAD.....\$22.75
Chopped Romaine Lettuce, Tomatoes, Bacon, Egg, Avocado, Red Beets, Chicken,
Aged Cheddar, Balsamic Vinaigrette

♥♦ITALIAN ARTICHOKE SALAD 23.50
Sliced Imported Baby Artichokes, Wild Arugula, Shaved Parmesan cheese, Olive Oil,
Lemon Dressing.

SEAFOOD BAR

*♦WILD LITTLE NECK CLAMS (RAW).... ½ dozen \$19.95

*♦OYSTERS OF THE DAY (RAW).... ½ dozen \$24.75

♦SHRIMP COCKTAIL\$23.95
Served with Our Sunset Signature Cocktail Sauce (5 pieces)

*♦SPICY AHI TUNA TARTARE (RAW).....\$24.50
Cucumber, Seaweed, Wasabi, Sesame Wonton, Avocado

*♦SEAFOOD PLATTER.....\$88.75
6 Oysters, 6 Wild Little Neck Clams, Ahi Tuna Tartare, Shrimp Cocktail (5
pieces)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS

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

♦♥Mashed Potatoes \$11.95

ENTREES

FISH SANDWICH.....\$21.50
Australian Seabass Filet, Grilled Marinated Eggplant, Sliced Tomatoes,
Caramelized Onion, Aioli Sauce Served with Butter Lettuce & Sliced Tomatoes

*CHICKEN SANDWICH.....\$19.50
Marinated Chicken Breast, Spicy Whole Grain Mustard, Butter Lettuce, Sun
Dried Tomatoes Spread on a Home Pizza Bread with Butter Lettuce & Sliced
Tomatoes

*WAGYU BEEF BURGER.....\$23.95
Caramelized Onion, Arugula, Tomato, Roasted Garlic Aioli, Toasted Brioche
Add: Bacon, Blue Cheese, Cheddar...\$1 Add: Fries or House Salad...\$3.95

*WAGYU BEEF BOLOGNESE RIGATONI\$29.95
Traditional Meat Sauce, Parmesan Cheese

♦LINGUINE CLAMS.....\$28.95
Manila Clams, Garlic, White Wine Sauce, Chili Flakes

♦BLACK MUSSELS MARINIERE\$28.75
Olive Oil, Onions, Garlic, White Wine, Crema & Parsley

♥PUMPKIN TORTELLONI.....\$29.75
Butternut Squash Filled Pasta, Crispy Sage, Parmesan Brown Butter

FISH TACOS...\$23.95 SHRIMP TACOS..\$28.95 LOBSTER TACOS....\$36.75
(2) Two Tacos Cabo Style, Australian Seabass Filet or Shrimp or Lobster,
Cabbage, Chipotle Aioli, Cilantro, Pico de Gallo.....Add a Side of
Guacamole...\$3.95

TRIO OF TACOS (ONE OF EACH) ...\$42.95
(3) Tacos Cabo Style, Barramundi Filet, Shrimp & Lobster, Cabbage, Chipotle
Aioli, Cilantro, Pico de Gallo.....Add a Side of Guacamole...\$3.75

♦LINGUINE SEAFOOD.....\$38.95
Mix Seafood Linguini Pasta with Black Mussels, Manila Clams, Shrimp, Calamari
& Scallops in a Light Spicy Tomato Sauce

♦♥WILD MUSHROOM RISOTTO\$33.95
Italian Arborio Rice, Mixed Wild Mushrooms, White Wine Sauce

♦LOBSTER & CRAB LINGUINE ...\$44.50
Light Spicy Tomato Sauce

♦FRENCHED BREAST MEYER CHICKEN ...\$33.95
Marinated in Grain Mustard & Served with Sauteed Spinach &
Roasted Potatoes

♦KING WILD NEW ZEALAND SALMON\$34.95
Grilled Wild New Zealand Salmon, Lemon-Capers Sauce, Sauteed Spinach and
Mashed Potatoes

*GRILLED SKIRT STEAK\$39.75
Grilled Marinated Skirt Steak, with Chimichurri & Fries

♦AUSTRALIAN SEABASS.....\$36.95
Sautéed Broccoli, with Puttanesca Sauce

♦ Gluten Free ♦ Gluten Free Upon Request ♥ Vegetarian

