

Award-Winning Chowder Fries

Crispy fries topped with our award-winning clam chowder, cheddar and bacon Cup 8.99
Bowl 11.99 · Double Order 19.99

Crabby Fries

Crispy fries topped with our award-winning crab bisque, extra crabmeat, fried capers and Old Bay. Cup 8.99 · Bowl 11.99

Sunset Datil Wings GF

Jumbo wings, mild, medium or hot, coated in our signature Datil pepper sauce. Our sauce will leave you wanting more! Our mild has a kick! Served with homemade bleu cheese dressing (10 wings) 15.99 (20 wings) 28.99

Datil Dry Rub Wings GF

Tossed in our sweet and spicy homemade rub and served with Datil ranch (10 wings) 15.99 (20 wings) 28.99

Traditional Hot Buffalo Wings GF

Served with homemade bleu cheese dressing. Hot only (10 wings) 15.99 (20 wings) 28.99

Boneless Wings

Available in all above flavors (10 wings) 13.99 (20 wings) 26.99

Triple D Wings GF

Tossed in our Datil sauce dusted with Datil dry rub served with Datil ranch (10 wings) 15.99 (20 wings) 28.99

Landfood

12 oz. New York Strip GF

Choice beef hand-cut, served with our demi glace and your choice of two sides Market Price

Chicken Parmesan

Juicy chicken breast lightly breaded, sautéed and topped with marinara sauce and melted mozzarella cheese, served with cheese ravioli and one side 19.99
Double Order 29.99

Substitute tortellini Alfredo for ravioli 5.00/order 10.00/double order

Award-Winning Baby Back Ribs GF

Dry rubbed, slow roasted and basted with BBQ sauce. Oh so tender!
With your choice of two sides
1/2 Rack 20.99 · Full Rack 32.99

Chicken & Waffle

Buttermilk fried chicken breast with a crispy Belgian waffle, served with a spicy honey syrup, Datil ranch, and our homemade pickled vegetables 16.99

Mozzarella Sticks

With homemade marinara sauce (5) 8.99 · (10) 14.99

Fried Pickles

With homemade Datil ranch 11.99

MoMo's Coco Boss

Coconut Shrimp

Coconut crusted and fried, served with our signature Caribbean piña colada dipping sauce (6) 10.99 · (12) 19.99

Bang Bang Shrimp

1/2 lb. fried and topped with a creamy, spicy Datil sauce and scallions 14.99

Double Dip Sampler

4oz of our smoked Mahi/salmon spread and 4oz of our ultimate seafood salad. Served with fried capers, chopped onions, jalapeños and crackers 20.99

Seafood

St. Auggie Fish Fry

Wild caught Atlantic Haddock lightly coated and deep fried to a golden brown, served with potato wedges, coleslaw. Malt vinegar on the side 18.99

Shrimp Platter

1/2 lb. shrimp grilled, blackened or fried, with your choice of two sides 20.99

Shrimp Scampi

Large shrimp sautéed in a lemon, garlic, white wine sauce served with your choice of rice or over pasta 20.99

MoMo's Coco Boss Coconut Shrimp

Coconut crusted and fried, served with our signature Caribbean piña colada dipping sauce and your choice of two sides 21.99

Grilled, Blackened or Fried Seafood Combo

Triggerfish fillet and 1/2 lb. shrimp with your choice of two sides 26.99

Ahi Tuna Tacos

Seared rare, sliced and topped with sweet Asian slaw and spicy wasabi cucumber sauce (Cusabi), served with beans and rice 18.99

Minorcan Datil Shrimp GF

Locally sourced shrimp sautéed in tomato, bacon, scallions and a Minorcan Datil pepper sauce with white wine and garlic, served with black beans and rice OR over cavatappi (10 shrimp) 20.99

Sunset Oysters GF

1/2 dozen oysters topped with fresh spinach, artichokes, crabmeat and three cheeses, then broiled 16.99

Smoked Mahi & Salmon Spread

A unique blend of Mahi and Salmon, served with fried capers, chopped onions and jalapeños and crackers 12.99
Double Order 20.99

Fresh Fish Bites

A combo of Mahi, Grouper and Snapper breaded and deep-fried with homemade tartar sauce 14.99

Ahi Tuna App

Seasoned and seared rare, sliced and finished with a light soy ginger glaze with Asian slaw and seaweed salad. Served rare only 17.99

Peel 'n Eat Shrimp GF

Shrimp served hot or cold (1 lb.) 21.99

Nina's Shrimp Toast

The seafood version of chicken and waffles. Over 25 years in the making! Our famous rice krispies french toast and 1/2 pound of savory fried shrimp served with spicy honey syrup, Datil ranch and homemade pickled vegetables 18.99

Honey Citrus Herb-Crusted Salmon

Atlantic salmon pan-seared and topped with our cheesy honey citrus herb crust with your choice of 2 sides 24.99

Tropical Trigger

Triggerfish sautéed in our Key Lime and honey citrus sauce served with 2 sides Market Price

Local Fresh Catch

Hand-cut daily and served seared or blackened

Sunset Grouper

Topped with our creamy shrimp and crab sauce, served with 2 sides Market Price

Caribbean Snapper GF

Topped with homemade fresh mango pineapple and papaya salsa, served over rice and beans, served with 1 side Market Price

Macadamia Crusted Mahi Mahi

Coated with roasted macadamia nuts and topped with Passion Fruit sauce and sweet potato nest, served with 2 sides Market Price

On the Side

Baked Potato GF

Collard Greens GF

Black Beans & Rice GF

Baked Sweet Potato GF

Fresh Green Beans GF

Coleslaw GF

Award-Winning Soups

Cup 6.99 · Bowl 8.99 (Both chowders contain bacon)

1. New England Clam Chowder
2. Crab & Artichoke Bisque **GF**
3. Minorcan Conch Chowder **GF**
4. New Minorcan
1/2 New England, 1/2 Minorcan

Fresh Garden Salads

Sunset Salad **GF**

Your choice of chicken, shrimp or fish, grilled or blackened, served on mixed greens, cucumbers, shredded carrots, sunflower seeds, dried cranberries, Mandarin oranges and sweet potato hummus. Served with our homemade Key lime vinaigrette 18.99

Baja Salad **GF**

Your choice of chicken, shrimp or fish, grilled or blackened, served on mixed greens with beans, rice and sweet corn, topped with tortilla strips and served with fresh salsa and our homemade avocado ranch dressing 18.99

Ultimate Seafood Salad **GF**

Chilled lobster, shrimp, crab and crawfish tossed in a traditional creamy lobster roll sauce, over mixed greens, cucumbers, dried cranberries, our homemade pickled onions and cabbage, topped with fried capers. Served with our homemade Key lime vinaigrette 18.99

Salmon Caesar Salad

Grilled or blackened, homemade dressing and croutons, fried capers and a 3-cheese blend of shaved Parmesan, Romano and Asiago 19.99

Sandwiches

All of our burgers are 1/2 lb. fresh, never frozen, Angus beef. All burgers and sandwiches are served with our crispy french fries. Add a fried egg to any sandwich for 1.00 per egg

A1A Steakhouse Burger

1/2 lb. 100% fresh Angus burger topped with our homemade Vidalia onion, steak sauce pickle relish, crumbled bleu cheese, lettuce and tomato 18.99

Classic Burger

1/2 lb. 100% fresh Angus beef topped with lettuce, tomato and homemade pickles 16.99
Add cheese 1.00

Sunset Chicken Sandwich

Grilled, blackened or fried, topped with American cheese, homemade pickles, lettuce, tomato and Datil ranch dressing 15.99

Baja Fish Sandwich

Fish of the day grilled, blackened or fried, topped with finely shredded cabbage, our kicked up spicy jalapeño special sauce and tomato 18.99

Pasta & Bowls

Sunset Shrimp

Shrimp sautéed with garlic, white wine, pesto, bacon, mushrooms, tomato, scallions then tossed with mozzarella, Parmesan and a touch of cream over cavatappi pasta. Try it with marinara instead of cream 23.99
Substitute tortellini for cavatappi 5.00

Fiesta Rice Bowl **GF**

Your choice of chicken, shrimp or fish, grilled or blackened, served over fluffy rice, black beans, roasted corn, tortilla strips, cheddar cheese, fresh salsa, jalapeños and avocado ranch drizzle 19.99

Tortellini Alfredo

Fresh tortellini tossed with a creamy Parmesan sauce 15.99
Add grilled or blackened chicken or shrimp 7.00

Lobster Ravioli

Pasta pockets stuffed with lobster, sautéed in a creamy shrimp and crab sauce. Lobster, crab and shrimp, all in one delectable bite! (4) 14.99 · (6) 22.99

Lobster Mac & Cheese

Cold water lobster and our homemade quintuple cheese sauce tossed with cavatappi pasta and topped with toasted bread crumbs 29.99

Lobster Pasta

Cold water lobster and cavatappi pasta sautéed with white wine, bacon, mushrooms, scallions, peas, tomatoes and two cheeses with a touch of cream 29.99

BBQ Burnt Ends Mac & Cheese

6oz of BBQ brisket burnt ends served over our homemade cavatappi pasta mac & cheese 27.99

Ahi Tuna Poke Bowl

Raw marinated tuna served over white rice with mango and papaya salsa, cucumbers, carrots, scallions, seaweed, avocado ranch and sesame seeds 20.99

Shrimp Poke Bowl

Marinated shrimp served over white rice with mango and papaya salsa, cucumbers, carrots, scallions, seaweed, avocado ranch and sesame seeds 19.99

Salmon Poke Bowl

Grilled or blackened salmon served over white rice with mango and papaya salsa, cucumbers, carrots, scallions, seaweed, avocado ranch and sesame seeds 20.99

Homemade Desserts

Key Lime Pie

Sweet, tangy, light and airy- a homemade Florida classic 6.99

Peanut Butter Pie

Creamy peanut butter and chocolate come together in our homemade recipe you can't buy in a store 8.99

In accordance with Section 3-603.11 of the FDA Code - "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

GF = Gluten Free

CONSUMER INFORMATION: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

-Section 64D-3.040(8), Florida Administrative Code