

SUNSET GRILLE



ST. AUGUSTINE BEACH, FLORIDA

Appetizers

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

Double Order 20.99

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

Chef DJ's Low Country Wings ^{GF}

Tossed in our homemade Low Country spices. No dipping required (10 wings) 15.99 | (20 wings) 28.99

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

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 21.99

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

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 18.99

Peel 'n Eat Shrimp ^{GF}

Ruby Red Shrimp served hot or cold (1 lb.) 21.99

Chef DJ's Low Country Boil Shrimp ^{GF}

One pound of Ruby Reds tossed in our homemade Low Country spices. Finger lickin' good! 22.99

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 & Waffle

Buttermilk fried chicken breast with a crispy Belgian waffle, served with a spicy honey syrup, Datil ranch, and our homemade pickled vegetables 17.99

Steak Pete ^{GF}

Our NY Strip topped with homemade Vidalia onion, pickle, steak sauce relish, crumbled bleu cheese and demi-glace 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 20.99 | Double Order 30.99

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 21.99 | Full Rack 33.99

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 19.99

Shrimp Platter

1/2 lb. shrimp grilled, blackened or fried, with 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 27.99

Ahi Tuna Tacos

Seared rare, sliced and topped with sweet Asian slaw and spicy wasabi cucumber sauce (Cusabi), served with beans and rice 19.99

Tropical Trigger ^{GF}

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

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 pasta 21.99

Sunset Grouper

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

SUNSET 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 19.99

Honey Citrus Herb-Crusted Salmon

Atlantic salmon pan-seared and topped with our cheesy honey citrus herb crust with your choice of 2 sides 25.99

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

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 22.99

Creole Shrimp & Gouda Grits ^{GF}

Plump gulf shrimp simmered in a smoky Creole sauce with bacon and andouille sausage, over a bed of creamy smoked Gouda grits. Finished with a touch of butter and scallions. Southern comfort at its finest. 21.99

On The Side

Baked Potato ^{GF}

Baked Sweet Potato ^{GF}

Collard Greens ^{GF}

Fresh Green Beans ^{GF}

Gouda Grits ^{GF}

Black Beans & Rice ^{GF}

Coleslaw ^{GF}

Sunset Pasta Salad

French Fries

^{GF} = Gluten Free

Award Winning Soup



Cup 6.99 | Bowl 8.99
(Both chowders contain bacon)

New England Clam Chowder

Crab & Artichoke Bisque ^{GF}

Minorcan Conch Chowder ^{GF}

New Minorcan
1/2 New England, 1/2 Minorcan

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 24.99
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 20.99

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) 15.99 | (6) 23.99

Lobster Mac & Cheese

Cold water lobster and our homemade quintuple cheese sauce tossed with cavatappi pasta and topped with toasted breadcrumbs. Market Price

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. Market Price

Tortellini Alfredo

Fresh tortellini tossed with a creamy Parmesan sauce 16.99 | Add grilled or blackened chicken or shrimp 7.00

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 22.99

Salmon Poke Bowl

^{GF}

Grilled or blackened salmon served over white rice with mango and papaya salsa, cucumbers, carrots, scallions, seaweed, avocado ranch and sesame seeds 21.99

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

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. Served with our homemade Key lime vinaigrette 19.99

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 19.99

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 20.99

Salmon Caesar Salad

Grilled or blackened, homemade dressing and croutons, fried capers and a 3-cheese blend of shaved Parmesan, Romano and Asiago 21.99

Homemade Dressings

Ranch, Avocado Ranch, Bleu Cheese, Key Lime Vinaigrette, Greek Vinaigrette, Oil & Vinegar

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 1.50 per egg

A1A Steakhouse Burger

Topped with our house made pickle and onion steak sauce relish, crumbled Bleu cheese, lettuce and tomato 19.99

Classic Burger

1/2 lb. 100% fresh Angus beef topped with lettuce, tomato and homemade pickles 17.99 | Add cheese 1.00

Sunset Chicken Sandwich

Grilled, blackened or fried, topped with American cheese, homemade pickles, lettuce, tomato and Datil ranch dressing 16.99

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 19.99

^{GF} = Gluten Free

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."

© US Foods Menu 2025 (5924450)



ST. AUGUSTINE BEACH, FLORIDA

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