

Lunch Menu

SUNSET GRILLE



ST. AUGUSTINE BEACH, FLORIDA

A1A Life



Award-Winning Soups & Appetizers

Cup 6.99 - Bowl 8.99 (Both chowders contain bacon)

N.E. Clam Chowder

Crab & Artichoke Bisque ^{GF}

Minorcan Conch Chowder ^{GF}

New Minorcan

1/2 New England & 1/2 Minorcan

Award-Winning Chowder Fries

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

Crabby Fries

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

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

MoMo's Coco Boss Coconut Shrimp (6)

Coconut crusted, deep fried and served with our signature Caribbean piña colada dipping sauce 10.99

Mozzarella Sticks (5)

With homemade marinara sauce 8.99

BANG BANG SHRIMP

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

Smoked Mahi & Salmon Spread

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

Fried Pickles

With homemade Datil ranch 11.99

Fresh Fish Bites

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

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 (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

Triple D Wings ^{GF}

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

Traditional Hot Buffalo Wings ^{GF}

Served with homemade bleu cheese. 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

Buttermilk Brined Chicken Tenders

Served with dipping sauce or tossed in your choice of wing sauce flavor 13.99

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

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

Tacos

Served with black beans and rice

Chicken Tacos

A mix of seasoned chicken, peppers and onions, served on two warm flour tortillas layered with our bean and cheese dip, crispy tortilla strips and cabbage, topped with cheddar and Datil ranch dressing 10.99

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

Shrimp Tacos

Grilled, blackened or fried shrimp, topped with finely shredded cabbage, our kicked up citrus jalapeño special sauce, crispy tortilla strips and pico de gallo 15.99

Baja Fish Tacos

Grilled, blackened or fried, topped with finely shredded cabbage, our kicked up spicy jalapeño special sauce, crispy tortilla strips and pico de gallo 17.99

Sandwiches & Burgers

All of our burgers are 1/2 lb. fresh, never frozen, 100% Angus beef. All sandwiches and burgers are served with our crispy french fries. Add a fried egg to any sandwich for 1.50 per egg

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

Fried Shrimp Po' Boy

Shrimp battered and deep fried to a golden brown with lettuce, tomato, house-made pickles and Datil ranch dressing 15.99

Fried Fish Sandwich

Wild caught Atlantic haddock lightly coated and deep fried to a golden brown with lettuce, tomato and a side of homemade tartar sauce 16.99

Fried Ultimate Fish Sandwich

Wild caught Atlantic haddock fried and topped with melted American cheese, grilled onions, shredded cabbage, special sauce and tomato 17.99

Seafood Salad Melt

Chilled lobster, shrimp, crab and crawfish tossed in a traditional lobster roll sauce served on Texas toast with fried capers and melted American cheese 20.99

Fried Sea BLT

Wild caught Atlantic haddock fried and topped with bacon, lettuce and tomato, served with homemade tartar sauce 17.99

Sunset Chicken Sandwich

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

Chicken Salad Melt

Our homemade chicken salad with craisins on grilled Texas toast and melted American cheese 14.99

Cheeseburger in Paradise

Topped with American cheese, lettuce and tomato, Heinz 57 served with french fried potatoes; Jimmy's favorite 18.99

Grilled Cheeseburger

Topped with four slices of melted American cheese on grilled Texas Toast, with lettuce and tomato 18.99

Classic Burger

Topped with lettuce, tomato and homemade pickles 17.99
Add cheese 1.00

A1A Steakhouse Burger

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

Dani's Brunch Burger

Crispy Belgian waffle topped with our 8oz burger, bacon, fried egg and a sweet potato nest, served with Datil ranch and spicy honey syrup 19.99

Fresh Grouper Sandwich

Grilled, blackened or fried with lettuce and tomato Market Price

Ribeye Steak Sandwich

8oz USDA shaved ribeye grilled and covered with sautéed onions and melted cheddar 17.95

Pitas

Served with our crispy French fries

Pita Darios

Sliced chicken breast, fresh spinach, feta cheese, oregano and homemade Kalamata olive dressing, served on a grilled pita 15.99



Homemade Chicken Salad Pita

A generous serving of all white meat chicken salad piled high on a grilled pita, with lettuce and tomato 13.99

Have an A1A Day!

^{GF} = Gluten Free

Entrees

Shrimp Platter

1/2 lb. shrimp grilled, blackened or fried with your choice of two sides 21.99

MoMo's Coco Boss Coconut Shrimp

Coconut crusted and fried, served with our signature Caribbean piña colada dipping sauce, with your choice of two sides 22.99

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

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

St. Auggie Fish Fry

Wild caught Atlantic haddock coated and deep fried to a golden brown, served with potato wedges, coleslaw. Malt vinegar on the side 19.99

Grilled, Blackened or Fried Seafood Combo

Triggerfish filet and 1/2 lb shrimp with your choice of two sides 27.99

Award Winning Baby Back Ribs ^{GF}

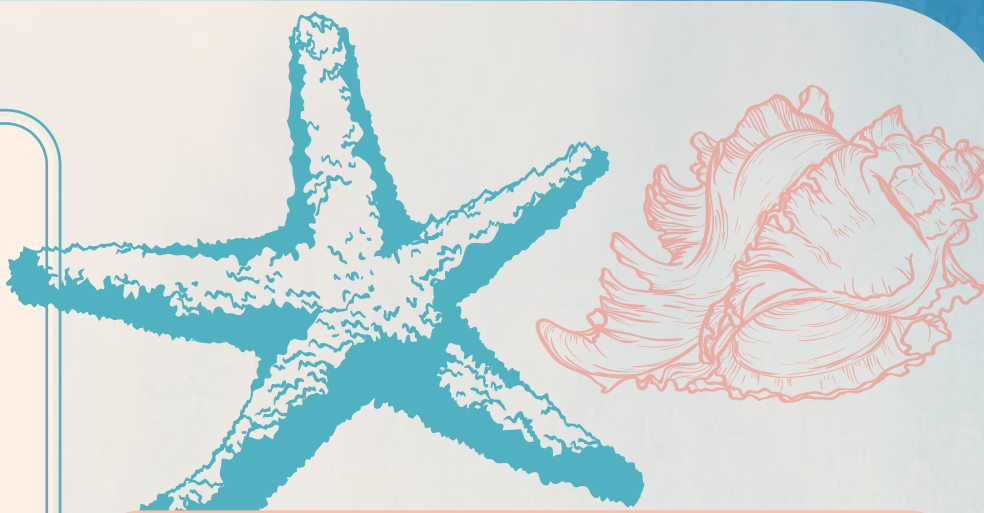
Dry rubbed, slow roasted and basted with BBQ sauce. Oh so tender! With your choice of two sides 1/2 Rack 21.99 · Full Rack 33.99

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

SUNSET SHRIMP TOAST

The seafood version of chicken and waffles. Over 30 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



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

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

Homemade Dressings

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

Chicken Salad ^{GF}

Homemade chicken salad served over mixed greens, cucumbers, our homemade pickled onions and cabbage, sunflower seeds, dried cranberries and Mandarin oranges. Served with our Key Lime vinaigrette 13.99

Baja Salad ^{GF}

Your choice of chicken, shrimp or fish, grilled or blackened. Served on a bed of mixed greens with beans, rice and sweet corn, topped with tortilla strips. Served with fresh salsa and our homemade avocado ranch dressing 19.99

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

Sides

French Fries | Rice ^{GF} | Black Beans & Rice ^{GF} | Coleslaw ^{GF}

Collard Greens ^{GF} | Fresh Green Beans ^{GF}

Sunset Pasta Salad | French Fries

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

Beverages

Fountain Drinks

Pepsi | Diet Pepsi | Mountain Dew Starry - Caffeine Free
Tropicana Lemonade | Dr Pepper
Bottled Sparkling Water
Bottled Water
Fresh Brewed Iced Tea
Bottled Root Beer
Naturally Sweetened Mexican Coca-Cola | Chocolate Milk

Sunset Specialty Drinks

Frozen Delights
Captivating Coladas
Piña or strawberry

Delectable Daiquiris

Strawberry

Frozen Mudslide

Island Oasis ice cream, Kahlúa, vodka and Bailey's Irish Cream

MUCHO MOJITOS

A classic Cuban muddler. Bacardi Superior rum, mashed limes, mint and sugar with a splash of club soda, all garnished with fresh mint. Try it in your favorite flavor!

Mango, strawberry or raspberry

MARVELOUS MARGARITAS

Original or strawberry



Have an A1A Day!

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."

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^{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