

My Bar *at Sunset House*

STARTERS

CONCH FRITTERS (5pc) with jerk mayo	13.00
CALAMARI with marinara to dip	10.00
MOZZARELLA STICKS (5) with marinara	9.50
FALAFEL (4) ★ with hummus	8.00
VEGGIE SPRING ROLLS with sweet & sour sauce	8.50
SHRIMP SPRING ROLLS with sweet & sour sauce	10.00
COCONUT SHRIMP (5) with sweet & chili sauce	12.00
JACKETED SHRIMP (5) with honey mustard dip	13.00
BRUSCHETTA (3) on toasted crispy crostini	8.00
Add Cheese	2.00
WINGS (3pc) Hot Sauce/Sweet Chili/Salt & Pepper With blue cheese or ranch dip with carrot & celery sticks	15.00
Add Fries to above starters	3.50
HUMMUS 3oz ★ WITH NAAN	8.50
BASKET OF FRENCH FRIES	5.00
Add Curry Sauce	2.00
BASKET OF SWEET POTATO FRIES	6.50
BASKET OF ONION RINGS	8.50
LOADED BAKED POTATO	4.50
EXTRA SAUCE .50 SIDE OF COLESLAW 1.00	

SOUPS & SALADS

CONCH CHOWDER ~ Red/Tomato or White/Cream Base	8.50
BLACK BEAN SOUP ★	7.00
HOUSE GREAT SALAD	15.00
<i>All things yummy, mixed greens, sweet peppers, chick peas, cherry tomatoes, grapes, pomegranate (upon availability) & pumpkin seeds, radishes, orange segments, cucumber & watermelon chunks. Tossed with Chef's Lemon Cilantro Vinaigrette.</i>	
GARDEN SALAD	7.00
<i>Crisp mixed greens, julienned veggies & red onions Choice of dressing: House-Check Out our Daily Creation, Lemon Cilantro, Balsamic, Ranch, Blue Cheese, Greek or Golden Italian</i>	
CAESAR SALAD	9.00
<i>Crisp Romaine, Croutons & our famous homemade Caesar dressing</i>	
GREEK SALAD	9.00
<i>Crisp Lettuce, onions, tomatoes, black olives, feta cheese & Greek dressing</i>	
Add Chicken or Fish to above Salads 7.00 Add 5oz NY Steak 11.00	

VEGETARIAN

TEMPURA VEGGIE PLATTER (APP)	8.00
<i>Chef's choice of veggies in tempura batter</i>	
VEGGIE STIR-FRY ★ Add fried tofu 4.00	12.00
<i>stir-fry of sweet bell peppers, onions, carrots & cabbage</i>	
TOFU VEGETARIAN WRAP ★	11.00
<i>with roasted bell peppers, onions, squash, mushrooms with tomato chutney wrapped in a flour tortilla</i>	
TOFU KEBAB ★	18.00
<i>skewers of tofu, bell peppers, mushroom, zucchini & mushrooms with a red pepper coulis, quinoa & black beans</i>	
TOFU VEG CURRY	18.00
<i>with potatoes & cauliflower, in a veg curry sauce with yogurt, nuts, herbs & spices</i>	

KIDS MENU

HOT DOG WITH FRIES	8.00
Add cheese	1.00
KIDS GRILLED CHEESE WITH FRIES	7.50
KIDS BUTTERED PASTA	8.00
WITH MARINARA OR ALFREDO SAUCE	10.00
KIDS CHICKEN FINGERS (4) WITH FRIES	8.00

DUB GRUB

BURGER	10.00
CHEESEBURGER choice of American + Swiss + Cheddar	12.00
BACON CHEESEBURGER	14.00
SWISS MUSHROOM BURGER	13.00
Add a Patty	5.00
GRILLED CHICKEN BURGER	14.00
GRILLED DOLPHIN BURGER	15.00
<i>Our 6oz burger patties are garnished with sliced onion, lettuce, & tomato Chicken or Dolphin can be made Cajun style.</i>	
QUESADILLAS Sweet Peppers, Onions, Cheese, Flour Tortilla	
Choice of VEGGIE 11.00 CHICKEN 13.00 SHRIMP 17.00	
HOUSE MADE CHICKEN TENDERS with honey mustard	12.00
CAYBREW FISH & CHIPS (2PC) with tartar sauce & lemon	16.00

Above served with French Fries or Garden Salad. Substitute Fries /Salad for Onion Rings or Sweet Potato Fries 3.00 or Caesar or Greek Salad 2.00

SANDWICHES & WRAPS

TUNA MELT SANDWICH	15.00
<i>Back by popular demand!</i>	
SUNSET CLUB	15.00
<i>Breast of chicken, cheddar cheese, ham, bacon, tomato, mayo, Iceberg lettuce on choice of white or wheat toast</i>	
LOBSTER & SHRIMP ROLL	18.00
<i>lobster & shrimp with mayo & our lemon cilantro dressing on a fresh hoagie bun</i>	
STEAK SANDWICH	18.00
<i>N.Y. steak on hoagie bun, sautéed onions, mushrooms & pinot noir sauce</i>	

Above served with French Fries or Garden Salad. Substitute Fries /Salad for Onion Rings or Sweet Potato Fries 3.00 or Caesar or Greek Salad 2.00

CHICKEN CAESAR WRAP (2pc)	14.00
<i>breast of chicken, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
DOLPHIN CAESAR WRAP (2pc)	15.00
<i>grilled mahi, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
SHRIMP CAESAR WRAP (2pc)	17.00
<i>shrimp, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
MEDITERRANEAN FALAFEL WRAP ★	14.00
<i>chickpeas, spicy hummus, pickled jalapeños & onions, flour tortilla</i>	
TRIO OF TACOS soft or hard shell	15.00
<i>pick 3- your choice of fish, chicken, pork, or shrimp* all one protein will be an additional charge</i>	

MAINS

NEW YORK STEAK 10 OZ.	35.00
<i>sauteed mushrooms, pinot noir sauce</i>	
FILET MIGNON 8OZ.	42.00
<i>cognac peppercorn sauce</i>	
CALYPSO CHICKEN	23.00
<i>crusted with coconut flakes stuffed with ham & cheese, deep fried with raspberry sauce</i>	
COCO GRILLED CHICKEN	23.00
<i>grilled breast of chicken with coconut sauce</i>	
SHRIMP PORTUGUESE STYLE	MP
<i>lightly spiced, sauteed with garlic & lemon butter sauce</i>	
GRILLED SALMON	28.00
<i>filet -grilled on a bed of spinach with lemon beurre blanc sauce</i>	
FRESH RED SNAPPER – TROPICAL STYLE	28.00
<i>pan-fried topped with fresh mango & banana slices</i>	
CATCH OF THE DAY	MP
<i>seasonal catch from our local waters. Ask server for catch and prep</i>	
CARIBBEAN LOBSTER TAIL	MP
<i>prepared broiled with garlic butter, grilled, blackened, Cayman Style or curried</i>	
Above are served with choice of Rice & Beans, White Rice, Scalloped Potatoes, French Fries, Mashed Potatoes or Baked Potato, Plantain & Chef's Choice of Vegetable	
CHICKEN STIR FRY	19.00
<i>grilled chicken, mixed fresh veggies, special stir fry sauce, rice & sesame seeds</i>	
SHRIMP STIR FRY	22.00
<i>grilled shrimp, mixed fresh veggies special stir fry sauce, rice & sesame seeds</i>	

My Bar *at Sunset House*

Authentic Flavours of India

Starters

KATHI KEBAB KAZIRANGA 8.50

tandoori chicken rolled in egg-dipped chapatti with bell peppers, onions, mint & lime with tamarind sauce

B&E F SAMOSA 8.50

flour pastry stuffed with lightly spiced beef & potatoes with tamarind sauce

VEGETABLE SAMOSA 6.50

flour pastry stuffed with spiced peas & potatoes with tamarind sauce

Mains

CHICKEN TIKKA MASALA 22.00

tandoori chicken seasoned with tomatoes, ginger, yogurt, mixed with a tomato gravy with cashew nuts, bell peppers & cream

CHICKEN KORMA 22.00

marinated in yogurt cooked with sautéed onions, ginger, garlic, turmeric finished with cashew nuts & cream

CHICKEN JALFREZE 22.00

marinated in yogurt cooked with onions & tomatoes finished with sauteed bell peppers

BALTI CHICKEN 22.00

cooked with green chilies, onions, yogurt & tomatoes finished with cilantro

BUTTER CHICKEN 22.00

cooked in a creamy tomato sauce, infused with aromatic spices & butter

LAMB BIRYANI *allow minimum of 30 for preparation* 25.00

Mixed with pulao rice, cooked with mint flavored masala, served with raita & papadums

LAMB ROGAN JOSH 25.00

with hot selected Indian spices, slow cooked with tomatoes & chilis

LAMB KORMA 25.00

marinated in yogurt cooked with sautéed onions, ginger, garlic, turmeric finished with cashew nuts & cream

MADRAS SHRIMP 26.00

cooked with onions, fenugreek, cumin seeds, tomatoes, black pepper finished with coconut milk

MALABAR FISH CURRY 28.00

red snapper with coconut milk & sauteed onions flavoured with green chili, curry leaves & turmeric

ALOO GOBI VEGETARIAN CURRY 18.00

fried potatoes & cauliflower in a vegetable curry sauce with yogurt, nuts, herbs & spices

MUTTER PANNER 19.00

homemade cottage cheese & green peas cooked with ginger, cilantro & tomato gravy finished with butter

BIRYANIS *allow minimum of 30 for preparation*

VEGGIE 19.00 CHICKEN 22.00 SHRIMP 26.00 FISH 28.00 LAMB 25.00

Mixed with pulao rice, cooked with mint flavored masala, served with raita & papadums

Above entrees are served with basmati rice, Indian salad & papadums.

Dishes can be prepared Mild, Medium, or Spicy Hot

Sides

NAAN 3.00

GARLIC NAAN 3.50

MIXED PICKLES 2.00

MANGO CHUTNEY 3.00

PAPPADUM 2.00

MASALA DAL 8.00

YOGURT RAITA 4.00

OKRA MASALA 8.00

CHANA MASALA 8.00

* Indicates Vegan options ~ All prices are in Cayman Island Dollars
15% gratuity will be added to all checks.

PASTA

MUSHROOM RAVIOLI 18.00

Rosé cream cheese sauce au gratin, garlic bread

PENNE PRIMAVERA 19.00

seasonal veggies, tomato basil cream sauce, garlic bread

Add chicken or fish to Primavera 7.00 Add Grilled Shrimp 2.50 each

SEAFOOD OR SHRIMP LINGUINE 27.00

just shrimp or seafood combo of shrimp, fish, calamari & lobster

choice of alfredo or marinara sauce, garlic bread

OUR DAILY SPECIALS

Monday **CAJUN SALMON LINGUINE** 28.00

Tuesday **B&E F KEBAB WITH RISOTTO** 35.00

Wednesday **RACK OF LAMB** 39.00

Thursday **ALMOND CRUSTED SNAPPER** 28.00

Friday **SURF & TURF** 39.00

Saturday **SEAFOOD PLATTER** 36.00

Sunday **STEAK & SHRIMP** 36.00

DESSERT

CHOCOLATE CAKE 8.50

this layer cake fixes everything

WHITE CHOCOLATE MOUSSE PIE 8.50

a slice of white chocolate delight

KEY LIME PIE 8.50

the most refreshing way to end or start your day

CRÈME BRULÉ 8.50

custard topped with bruléed sugar

CRÈME CARMEL 8.50

custard with a light caramel sauce

MANGO CHEESECAKE 8.50

homemade goodness

SUNSET RUM CAKE 8.50

made in house with Bacardi Black Rum

ICE CREAM 4.00

Ask server for flavors

SORBET 5.00

Ask server for flavors

NON-ALCOHOLIC BEVERAGES

COFFEE~ DECAF 3.00

TEA & TISANES 3.50

HOT CHOCOLATE 3.50

CAPPUCCINO 5.00

CAFÉ LATTE 5.00

ESPRESSO 3.00

Extra Espresso Shot 2.00

FRUIT PUNCH 5.00

JUICE 4.00

Orange, Pineapple, Grapefruit, Cranberry

RED BULL 5.00

HEINEKEN ZERO 5.00

BOTTLED WATER — STILL —AQUAFINA 3.00

BOTTLED WATER SPARKLING 3.50

SODA 3.00

Pepsi, Diet Pepsi, Club Soda, 7-Up, Ginger-ale, Tonic, Lemonade, Iced Tea

ICE CREAM SMOOTHIES 5.00

Vanilla•Chocolate•Strawberry•Mango•Peach•Raspberry•Passionfruit•Banana

VIRGIN DAIQUIRI 5.00

Strawberry•Mango•Peach•Lime•Raspberry•Passionfruit•Banana

ITALIAN STYLE SODA 5.00

Club Soda with your choice of Strawberry•Mango•Peach•Raspberry•Passionfruit puree. Very refreshing!