

Welcome to My Bar at Sunset House

STARTERS

CONCH FRITTERS (5pc) with jerk mayo	15
CALAMARI with marinara to dip	11
MOZZARELLA STICKS (5) with marinara	9.5
FALAFEL (4) ★ with hummus	8
VEGGIE SPRING ROLLS with sweet & sour sauce	8.5
SHRIMP SPRING ROLLS with sweet & sour sauce	11
COCONUT SHRIMP (5) with sweet & chili sauce	13
JACKETED SHRIMP (5) with honey mustard dip	14
BRUSCHETTA (3) on toasted crispy crostini	8
Add Cheese	2
WINGS (8pc) with choice of 1 sauce	17
Hot Sauce/Sweet Chili/Salt & Pepper with carrot & celery sticks	
Add Fries to above starters	3.5
HUMMUS 3oz ★ WITH NAAN	8.5
BASKET OF FRENCH FRIES	6
Add Curry Sauce	2
BASKET OF SWEET POTATO FRIES	7
BASKET OF ONION RINGS	9
LOADED BAKED POTATO (cheese, scallions, sour cream)	4.5
Add Bacon 2 ♦ Extra Sauce .50 ♦ Extra cheese 2	

SOUPS & SALADS

CONCH CHOWDER	CUP 6 BOWL 9.5
Red/Tomato or White/Cream Base	
BLACK BEAN SOUP ★	CUP 5 BOWL 7
HOUSE GREAT SALAD	15
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.	
GARDEN SALAD	7
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	
CAESAR SALAD	9
Crisp Romaine, Croutons & our famous homemade Caesar dressing	
GREEK SALAD	9
Crisp Lettuce, onions, tomatoes, black olives, feta cheese & Greek dressing	
Add Chicken 8 ♦ Mahi 8 ♦ Salmon 13.00 ♦ 5oz NY Steak 13	

VEGGIE STIR-FRY ★ Add fried tofu 4 12

stir-fry of sweet bell peppers, onions, carrots & cabbage

TOFU VEGETARIAN WRAP ★ 12

with roasted bell peppers, onions, squash, mushrooms with tomato chutney wrapped in a flour tortilla

TOFU KEBAB ★ 18

skewers of tofu, bell peppers, zucchini & mushrooms with a red pepper coulis, quinoa & black beans

TOFU VEG CURRY 18

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

PASTA

MUSHROOM RAVIOLI 19

Rosé cream cheese sauce au gratin, garlic bread

PENNE PRIMAVERA 19

seasonal veggies, tomato basil cream sauce, garlic bread

Add chicken or mahi to Primavera 8.00 Add Grilled Shrimp 3.00 each

SHRIMP LINGUINE 25

grilled jumbo shrimp & linguine noodles tossed with choice of alfredo or marinara sauce, garlic bread

PUB GRUB

BURGER	11
CHEESEBURGER choice of American ♦ Swiss ♦ Cheddar	13
BACON CHEESEBURGER	15
SWISS MUSHROOM BURGER	14
Add a Patty	6
GRILLED CHICKEN BURGER	15
GRILLED DOLPHIN BURGER	16
Our 6oz burger patties are garnished with sliced onion, lettuce, & tomato	
Chicken or Dolphin can be made Cajun style.	
QUESADILLAS Sweet Peppers, Onions, Cheese, Flour Tortilla	
Choice of VEGGIE 11 CHICKEN 14 SHRIMP 18	
HOUSE MADE CHICKEN TENDERS with honey mustard	13
CAYBREW FISH & CHIPS (2PC) with tartar sauce & lemon	17

Above served with French Fries or Garden Salad. Substitute Fries /Salad for Onion Rings or Sweet Potato Fries, Caesar or Greek Salad 3

SANDWICHES & WRAPS

TUNA MELT SANDWICH	15
Back by popular demand!	
SUNSET CLUB	15
Breast of chicken, cheddar cheese, ham, bacon, tomato, mayo, Iceberg lettuce on choice of white or wheat toast	
LOBSTER & SHRIMP ROLL	19
lobster & shrimp with mayo & our lemon cilantro dressing on a fresh roll	
STEAK SANDWICH	20
N.Y. steak on hoagie bun, sautéed onions, mushrooms & pinot noir sauce	

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

CHICKEN CAESAR WRAP (2pc)	15.
breast of chicken, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla	
DOLPHIN CAESAR WRAP (2pc)	16
grilled mahi, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla	
SHRIMP CAESAR WRAP (2pc)	18
shrimp, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla	
MEDITERRANEAN FALAFEL WRAP ★	14
chickpeas, spicy hummus, pickled jalapeños & onions, flour tortilla	
TRIO OF TACOS soft or hard shell	16
pick 3- your choice of fish, chicken, pork, or shrimp*	
*\$2 extra charge for each Shrimp tacos	

MAINS

NEW YORK STEAK 10 OZ.	37
sauteed mushrooms, pinot noir sauce	
CALYPSO CHICKEN	24
crusted with coconut flakes stuffed with ham & cheese, deep fried with raspberry sauce	
COCO GRILLED CHICKEN	24
grilled breast of chicken with coconut sauce	
SHRIMP PORTUGUESE STYLE	27
lightly spiced, sauteed with garlic & lemon butter sauce	
GRILLED SALMON	29
filet-grilled on a bed of spinach with lemon beurre blanc sauce	
FRESH RED SNAPPER – TROPICAL STYLE	MP
pan-fried topped with fresh mango & banana slices	
CATCH OF THE DAY	MP
seasonal catch from our local waters. Ask server for catch and prep	
CARIBBEAN LOBSTER TAIL 8oz	MP
prepared broiled with garlic butter, grilled, blackened, Cayman Style or curried	
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
grilled chicken, mixed fresh veggies, special stir fry sauce, rice & sesame seeds	
SHRIMP STIR FRY	25
grilled shrimp, mixed fresh veggies special stir fry sauce, rice & sesame seeds	

ALL PRICES ARE IN CAYMAN ISLANDS DOLLARS 15% GRATUITY WILL BE ADDED TO ALL

CHECKS. ★ INDICATES VEGAN OPTIONS

Authentic Flavours of India

Starters

KATHI KEBAB KAZIRANGA	8.5
<i>tandoori chicken rolled in egg-dipped chapatti with bell peppers, onions, mint & lime with tamarind sauce</i>	
BEEF SAMOSA	8.5
<i>flour pastry stuffed with lightly spiced beef & potatoes with tamarind sauce</i>	
VEGETABLE SAMOSA	6.5
<i>flour pastry stuffed with spiced peas & potatoes with tamarind sauce</i>	

Mains

CHICKEN TIKKA MASALA	23
<i>tandoori chicken seasoned with tomatoes, ginger, yogurt, mixed with a tomato gravy with cashew nuts, bell peppers & cream</i>	
CHICKEN KORMA	23
<i>marinated in yogurt cooked with sautéed onions, ginger, garlic, turmeric finished with cashew nuts & cream</i>	
CHICKEN JALFREZE	23
<i>marinated in yogurt cooked with onions & tomatoes finished with sauteed bell peppers</i>	
BALTI CHICKEN	23
<i>cooked with green chilies, onions, yogurt & tomatoes finished with cilantro</i>	
BUTTER CHICKEN	23
<i>cooked in a creamy tomato sauce, infused with aromatic spices & butter</i>	
LAMB ROGAN JOSH	26
<i>with hot selected Indian spices, slow cooked with tomatoes & chilis</i>	
LAMB KORMA	26
<i>marinated in yogurt cooked with sautéed onions, ginger, garlic, turmeric finished with cashew nuts & cream</i>	
MADRAS SHRIMP	27
<i>cooked with onions, fenugreek, cumin seeds, tomatoes, black pepper finished with coconut milk</i>	
MALABAR FISH CURRY	29
<i>red snapper with coconut milk & sauteed onions flavoured with green chili, curry leaves & turmeric</i>	
ALOO GOBI VEGETARIAN CURRY	18
<i>fried potatoes & cauliflower in a vegetable curry sauce with yogurt, nuts, herbs & spices</i>	
MUTTER PANNER	19
<i>homemade cottage cheese & green peas cooked with ginger, cilantro & tomato gravy finished with butter</i>	
BIRYANIS	<i>allow minimum of 30 minutes for preparation</i>
VEGGIE 19 ♦ CHICKEN 23 ♦ SHRIMP 27 ♦ FISH 29 ♦ LAMB 26	
<i>Mixed with pulao rice, cooked with mint flavored masala, served with raita & papadums</i>	

Above entrees are served with basmati rice, Indian salad & papadums. Dishes can be prepared Mild, Medium, or Spicy Hot

Sides

NAAN 3 ♦ GARLIC NAAN 3.5 ♦ PAPPADUM 2
MIXED PICKLES 2 ♦ MANGO CHUTNEY 3 ♦ MASALA DAL 8
YOGURT RAITA 4 ♦ OKRA MASALA 8 ♦ CHANA MASALA 8

★ Indicates Vegan options

KIDS MENU

HOT DOG WITH FRIES	8
<i>Add cheese</i>	1
KIDS GRILLED CHEESE WITH FRIES	7.5
KIDS BUTTERED PASTA	8
WITH MARINARA OR ALFREDO SAUCE	10
KIDS CHICKEN FINGERS (4) WITH FRIES	9

ALL PRICES ARE IN CAYMAN ISLANDS DOLLARS

15% GRATUITY WILL BE ADDED TO ALL CHECKS.

PIZZA

Our Sunset House 10" Pizzas are made In-house & from Scratch! Topped with Cheese & Baked to Perfection

GOURMET PIZZAS *No Ingredient Substitutions

BHAJI DELIGHT*	13
<i>Our version of a Veggie Pie! Potatoes, Cauliflower, Bell Peppers, Onions & Jalapeños. Make it Mild, Medium or Spicy?</i>	
CHICKEN TIKKA*	18
<i>A House Favorite, now as a Pie! Tandoori Chicken with Tomato Sauce, Spices, Yogurt, Cashews & Bell Peppers. Make it Mild, Medium or Spicy?</i>	
LAMB KORMA*	19
<i>Yogurt Marinated Lamb Braised with Cream and Cashew Gravy. Make it Mild, Medium or Spicy?</i>	

TRADITIONAL PIZZAS

JUST CHEESE	12
<i>Tomato Sauce & Mozzarella Cheese</i>	
PEPPERONI	14
<i>sliced Pepperoni tops our Cheese Pie</i>	
BBQ CHICKEN	19
<i>breast of BBQ Chicken tops our Cheese Pie</i>	
MARGHERITA	18
<i>Fresh Mozzarella & Basil with a Drizzle of Olive Oil & Tomato Sauce</i>	
Add 5oz.Pizza Mozzarella 4. ♦ Add 4oz.Fresh Mozzarella 7	
Add 4 Grilled Shrimp 12 ♦ Add Pepperoni 2	

OUR DAILY SPECIALS

<i>Monday</i>	CAJUN SALMON LINGUINE	29
<i>Tuesday</i>	BEEF KEBAB WITH RISOTTO	35
<i>Wednesday</i>	RACK OF LAMB	41
<i>Thursday</i>	ALMOND CRUSTED SNAPPER	29
<i>Friday</i>	SURF & TURF	41
<i>Saturday</i>	SEAFOOD PLATTER	38
<i>Sunday</i>	STEAK & SHRIMP	37

DESSERT

CHOCOLATE CAKE	12
<i>this layer cake fixes everything</i>	
WHITE CHOCOLATE MOUSSE PIE	8.5
<i>a slice of white chocolate delight</i>	
KEY LIME PIE	10.
<i>the most refreshing way to end or start your day</i>	
CRÈME BRULÉ	8.5
<i>custard topped with bruléed sugar</i>	
MANGO CHEESECAKE	8.5
<i>homemade goodness</i>	
SUNSET RUM CAKE	8.5
<i>made in house with Bacardi Black Rum</i>	
ICE CREAM	4
<i>Ask server for flavors</i>	
SORBET	5
<i>Ask server for flavors</i>	

Thirst Quenchers

HOUSE

	GLASS	BOTTLE
FRONTERRA (Chile)	9	
Sauvignon Blanc, Chardonnay, Merlot or Cabernet Sauvignon		
TERRA PINOT GRIGIO (Italy)	9	

SPARKLING

VEUVE CLICQUOT (France)	19	95
FANTINEL PROSECCO EXTRA DRY (Italy)	10	45
RUFFINO PROSECCO (Italy)	10	45
GANCIA PROSECCO (Italy)	9	40

PINKS

ESTANDON SOUVENIR DU VAR Provence (France)	9	36
MINUTY "M" Provence (France)	10	40
WHISPERING ANGEL Provence (France)	12	45

WHITE

BATASIOLO MOSCATO (ITALY)	9	36
LEITZ "DRAGONSTONE" REISLING (Germany)	10	40
SANTA MARGHERITA PINOT GRIGIO (Italy)	10	40
BABICH HAWKE'S BAY SAUVIGNON BLANC (N.Z.)	10	40
JOSH SAUVIGNON BLANC (USA)	10	40
J.LOHR RIVERSTONE ESTATE CHARDONNAY (USA)	12	45
GEO. BERTRAND L'AIGLE CHARDONNAY (France)	12	45
KENDALL JACKSON VR CHARDONNAY (USA)	15	50

RED

TRIVENTO MALBEC (Argentina)	10	40
JOSH CELLARS MERLOT (USA)	10	40
JOSH CELLARS CABERNET SAUVIGNON (USA)	10	40
JOSH CELLARS PINOT NOIR (USA)	10	40
SIMPLE LIFE PINOT NOIR (USA)	12	45
KENDALL JACKSON VINTNER RES. PINOT NOIR	15	55
19 CRIMES RED BLEND (USA)	10	40
PRIVATE DANCER RED BLEND (USA)	10	40

NON-ALCOHOLIC

CORONA ZERO		5
GRÜVI GOLDEN N/A BEER		5
NOOMA SPARKLING FRUIT PUNCH (CAN) wellness soda		5
STIEGEL ZITRONE N/A RADLER 330ML CAN		5
ICE CREAM SMOOTHIES		5
Vanilla♦Chocolate♦Strawberry♦Mango♦Peach♦ Raspberry♦Passionfruit♦Banana		
VIRGIN DAIQUIRI		5
Strawberry♦Mango♦Peach♦Lime♦Raspberry♦Passionfruit♦Banana		
ITALIAN STYLE SODA		5
Club Soda with your choice of Strawberry, Mango, Peach, Lime, Raspberry, Passionfruit purees. Very refreshing!		
SODA Pepsi, Diet Pepsi, Club Soda, Tonic, 7-Up Ginger-ale		3
FRUIT PUNCH & JUICE		5
ICED TEA		3
BOTTLED WATER – STILL –AQUAFINA		3
SAN PELLEGRINO SPARKLING 250 ML		3.5
PARADISE COFFEE~ REGULAR & DECAF		3
TEA & TISANES		3.5
HOT CHOCOLATE		3.5
CAPPUCCINO HOT OR FROZEN		5
CAFÉ LATTE		5
ESPRESSO		3
EXTRA ESPRESSO SHOT		2
RED BULL		5

DRAFT BEER

6-8.5

FROM CAYMAN'S OWN, CAYMAN ISLANDS BREWERY
CAYBREW ★ WHITE TIP★ CAYLIGHT ★ MANGO TANGO
FREE STYLE ★ ISLAND HOPPER IPA ★HOPNOSIS WEST COAST IPA
IRONSHORE BOCK

BOTTLED BEER & CIDERS

5-7

AMSTEL LIGHT, BUD LIGHT, MILLER LIGHT, COORS LIGHT, RED STRIPE,
HEINEKEN, MICHELOB ULTRA, MODELLO, CORONA, GUINNESS, STELLA
ARTOIS, STONGBOW CIDER, WHITE CLAW, MAGNERS IRISH CIDER, CRABBIES
ORIGINAL GINGER BEER, JOHN DAILY ICED TEA, GOOD BOY MANGO/PEACH
SELTZER

CHASERS ★ SPIRITS ★ LIQUEURS

5.5 – 25

spirits prices & availability are subject to change

OUR FAVORITE COCKTAIL SUGGESTIONS

TOP SHELF MUDSLIDE		12
<i>no ice cream* no chocolate* no fillers Equal portions Bailey's ♦Absolut♦Kahlua Finished with a dash of cinnamon a shot of Kahlua in the straw & a cherry</i>		
SUNSET SLIDE		9
Baileys, Crème de Cacao, Vodka, Kahlua, ice cream chocolate lined cup. Finished with a shot of Kahlua down the straw		
CAYMAN SUNSET		9
Gold, Overproof & Coconut Rum with blend of fruit juices, splash of grenadine & a dark rum float		
CAYMAN LEMONADE GIN OR VODKA		9
Choice of Vodka or Gin, Peach Schnapps, lime & cranberry juice		
CAROL'S LEMONADE		9
Stoli Raspberry Vodka, Strawberry Puree, Sweet & Sour, splash 7Up		
PINA COLADA		8
House Rum & Island Oasis Pina Colada		
TOP SHELF PINA COLADA		10
Blend of Planteray Pineapple & Coconut Rum, Island Oasis Pina Colada & a Float of rum		
CAYMAN COLADA		9
Black Raspberry Liqueur floats upon a Pina Colada		
PINK SAND BEACH		9
Vodka, Raspberry Liqueur, Pina Colada & Strawberry Puree		
LONG ISLAND ICED TEA		11
All the whites-rum, vodka, tequila, gin, triple sec splash of cola & sweet & sour		
SUNSET MARGARITA		9
Lime, Strawberry, Mango, Peach, Raspberry, Passionfruit, Banana		
TOP-SHELF MARGARITA		10
Patron Silver & Cointreau.		
ELECTRIC MARGARITA		9
Jose Cuervo & Blue Curacao & Lime		
DAIQUIRI		9
Rum with your choice of Lime, Strawberry, Mango, Peach, Raspberry, Passionfruit, Banana		
RUM PUNCH		8
Gold Rum and a blend of juices		
RUM RUNNER		9
Gold Rum, Crème de Banana, pineapple, blackberry brandy OJ & Pineapple Juices		
CAYMAN MAMA		9
Coconut & Gold Rum, Crème de Banana, pineapple juice & grenadine		
BLUE IGUANA		9
Coconut Rum, Blue Curacao, pineapple juice & a dark rum float		
PAIN KILLER		9
Pusser's Navy Rum, orange & pineapple juice and a splash of Pina Colada mix		
MOJITO		8
Bacardi Superior White Rum, fresh mint, lime, simple syrup, slash of club soda		
DARK & STORMY		8
Goslings Black Seal Rum, Ginger Beer & a lime wedge		
STUBBORN AS A MULE		8
Vodka, Ginger Beer & a lime wedge		



Alex Hughes 2025

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