

Welcome to My Bar at Sunset House

STARTERS

CONCH FRITTERS (5pc) with jerk mayo	16
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	12
COCONUT SHRIMP (5) with sweet & chili sauce	14
JACKETED SHRIMP (5) with honey mustard dip	16
BRUSCHETTA (3) on toasted crispy crostini	8
Add Cheese	2
WINGS (2pc) with choice of 1 sauce	17
<i>Hot Sauce/Sweet Chili/Salt & Pepper with carrot & celery sticks</i>	
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 1 ♦ Extra cheese 2	

SOUPS & SALADS

CONCH CHOWDER	CUP 6 BOWL 9.5
<i>Red/Tomato or White/Cream Base</i>	
BLACK BEAN SOUP ★	CUP 5 BOWL 7
HOUSE GREAT SALAD	15
<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	8
<i>Crisp mixed greens, julienned veggies & red onions</i>	
<i>Choice of dressing: House-Check Out our Daily Creation, Lemon Cilantro, Balsamic, Ranch, Blue Cheese, Greek or Golden Italian</i>	
CAESAR SALAD	10
<i>Crisp Romaine, Croutons & our famous homemade Caesar dressing</i>	
GREEK SALAD	10
<i>Crisp Lettuce, onions, tomatoes, black olives, feta cheese & Greek dressing</i>	
Add Chicken 8 ♦ Mahi 15 ♦ Salmon 15 ♦ Snapper 15 ♦ 5oz NY Steak 15	

2 OZ EXTRA SAUCE or DRESSING 1

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 29

8 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 American ♦ Swiss ♦ Cheddar 15

SWISS MUSHROOM BURGER 14

Add a Patty 6

GRILLED CHICKEN BURGER 15

GRILLED DOLPHIN BURGER 18

Our in house-made 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

Just Cheese 11 ♦ Veggie 11 ♦ Chicken 16 ♦ Shrimp 18

HOUSE MADE CHICKEN TENDERS with honey mustard 13

CAYBREW FISH & CHIPS (2PC) with tartar sauce & lemon 21

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 21

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

diced chicken, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla

DOLPHIN CAESAR WRAP (2PC) 18

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 MP

Pick 3 - Fish 5.50 ♦ Chicken 5.5 ♦ Pork 5.5 ♦ Shrimp 9.5 each

MAINS

NEW YORK STEAK 10 OZ. 39

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 29

8 shrimp lightly spiced, sauteed with garlic & lemon butter sauce

GRILLED SALMON 31

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 MP

Caribbean Mahi. 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 24

grilled chicken, mixed fresh veggies, special stir fry sauce, rice & sesame seeds

SHRIMP STIR FRY 29

8 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

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

BEEF SAMOSA 8.5

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

VEGETABLE SAMOSA 6.5

flour pastry stuffed with spiced peas & potatoes with tamarind sauce

Mains

CHICKEN TIKKA MASALA 24

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

CHICKEN KORMA 24

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

CHICKEN JALFREZE 24

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

BALTI CHICKEN 24

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

BUTTER CHICKEN 24

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

LAMB ROGAN JOSH 28

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

LAMB KORMA 28

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

MADRAS SHRIMP 29

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

MALABAR FISH CURRY 31

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

ALOO GOBI VEGETARIAN CURRY 18

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

MUTTER PANNER 19

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

BIRYANIS allow minimum of 30 minutes for preparation

VEGGIE 19 ♦ CHICKEN 24 ♦ SHRIMP 29 ♦ FISH 31 ♦ LAMB 28

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

★ Indicates Vegan options

Sides

NAAN 3 ♦ GARLIC NAAN 3.5 ♦ PAPPADUM 2 ♦ CURRY SAUCE 2oz 2

CURRY SAUCE 4oz 6 ♦ MIXED PICKLES 2 ♦ MANGO CHUTNEY 3 ♦

MASALA DAL 8 ♦ YOGURT RAITA 4 ♦ OKRA MASALA 8 ♦ CHANA MASALA 8

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

Our version of a Veggie Pie! Potatoes, Cauliflower, Bell Peppers, Onions & Jalapeños. Make it Mild, Medium or Spicy?

CHICKEN TIKKAZZA* 18

A House Favorite, now as a Pie! Tandoori Chicken with Tomato Sauce, Spices, Yogurt, Cashews & Bell Peppers. Make it Mild, Medium or Spicy?

LAMB KORMAZZA* 19

Yogurt Marinated Lamb Braised with Cream and Cashew Gravy. Make it Mild, Medium or Spicy?

TRADITIONAL PIZZAS

JUST CHEESE 12

Tomato Sauce & Mozzarella Cheese

PEPPERONI 14

sliced Pepperoni tops our Cheese Pie

BBQ CHICKEN 19

breast of BBQ Chicken tops our Cheese Pie

MARGHERITA 18

Fresh Mozzarella & Basil with a Drizzle of Olive Oil & Tomato Sauce

Add 5oz.Pizza Mozzarella 4. ♦ Add 4oz.Fresh Mozzarella 7

Add 4 Grilled Shrimp 12 ♦ Add Pepperoni 2

OUR DAILY SPECIALS

Monday **CAJUN SALMON LINGUINE** 31

Tuesday **BEEF KEBAB WITH RISOTTO** 35

Wednesday **RACK OF LAMB** 41

Thursday **ALMOND CRUSTED SNAPPER** 31

Friday **SURF & TURF** 43

Saturday **SEAFOOD PLATTER** 39

Sunday **STEAK & SHRIMP** 38

KIDS MENU

HOT DOG WITH FRIES 8

Add cheese 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

DESSERT

CHOCOLATE CAKE 12

this layer cake fixes everything

WHITE CHOCOLATE MOUSSE PIE 8.5

a slice of white chocolate delight

KEY LIME PIE 10.

the most refreshing way to end or start your day

CRÈME BRULÉ 8.5

custard topped with bruléed sugar

MANGO CHEESECAKE 8.5

homemade goodness

SUNSET RUM CAKE 8.5

made in house with Bacardi Black Rum

ICE CREAM 6

Ask server for flavors

SORBET 7

Ask server for flavors

Thirst Quenchers

<u>WINE</u>	GLASS	BOTTLE
<u>SPARKLING</u>		
GANCIA PROSECCO (Italy)	9	36
FANTINEL PROSECCO EXTRA DRY (Italy)	10	45
RUFFINO PROSECCO (Italy)	10	45
VEUVE CLICQUOT (France)	20	95
<u>PINKS</u>		
ESTANDON SOUVENIR DU VAR Provence (France)	9	36
MINUTY "M" Provence (France)	10	40
WHISPERING ANGEL Provence (France)	12	45
<u>WHITE</u>		
BATASIOLO MOSCATO (ITALY)	9	36
LEITZ "DRAGONSTONE" REISLING (Germany)	10	40
TERRE PINOT GRIGIO (Italy)	9	36
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
<u>RED</u>		
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
<u>NON-ALCOHOLIC</u>		
CORONA ZERO		5.5
GRÜVI GOLDEN N/A BEER		5.5
NOOMA SPARKLING FRUIT PUNCH (CAN) wellness soda	6	
STIEGEL ZITRONE N/A RADLER 330ML CAN	6	
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
Very refreshing! Club Soda with your choice of Strawberry, Mango, Peach, Lime, Raspberry, Passionfruit purees.		
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		3
RED BULL		5

<u>DRAFT BEER</u>	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 ★LAGERHEAD AMBER	

BOTTLED BEER & CIDERS 6-9

AMSTEL LIGHT, BUD LIGHT, MILLER LIGHT, COORS LIGHT, RED STRIPE, HEINEKEN, MICHELOB ULTRA, MODELLO, CORONA, GUINNESS, STELLA ARTOIS, WHITE CLAW STONGBOW CIDER, , MAGNERS IRISH CIDER, CRABBIES ORIGINAL GINGER BEER, KOPPABERG CIDERS, 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	13
<i>no ice cream* no chocolate* no fillers Equal portions</i> Bailey's ♦Absolut♦Kahlua Finished with a dash of cinnamon a shot of Kahlua in the straw & a cherry	
SUNSET SLIDE	10
Baileys, Crème de Cacao, Vodka, Kahlua, ice cream chocolate lined cup. Finished with a shot of Kahlua down the straw	
CAYMAN SUNSET	10
Gold, Overproof & Coconut Rum with blend of fruit juices, splash of grenadine & a dark rum float	
CAYMAN LEMONADE GIN OR VODKA	10
Choice of Vodka or Gin, Peach Schnapps, lime & cranberry juice	
CAROL'S LEMONADE	10
Stoli Raspberry Vodka, Strawberry Puree, Sweet & Sour, splash 7Up	
PINA COLADA	9
Legacy Rum & Island Oasis Pina Colada	
TOP SHELF PINA COLADA	12
Blend of Planteray Pineapple & Coconut Rum, Island Oasis Pina Colada & a Float of rum	
CAYMAN COLADA	10
Black Raspberry Liqueur floats upon a Pina Colada	
PINK SAND BEACH	10
Vodka, Raspberry Liqueur, Pina Coloda & Strawberry Puree	
LONG ISLAND ICED TEA	12
All the whites-rum, vodka, tequila, gin, triple sec splash of cola & sweet & sour	
SUNSET MARGARITA	10
Lime, Strawberry, Mango, Peach, Raspberry, Passionfruit, Banana	
TOP-SHELF MARGARITA	12
Patron Silver & Cointreau.	
ELECTRIC MARGARITA	10
Jose Cuervo & Blue Curacao & Lime	
DAIQUIRI	9
Rum with your choice of Lime, Strawberry, Mango, Peach, Raspberry, Passionfruit, Banana	
RUM PUNCH	9
Gold Rum and a blend of juices	
RUM RUNNER	10
Gold Rum, Crème de Banana, pineapple, blackberry brandy OJ & Pineapple Juices	
CAYMAN MAMA	10
Coconut & Gold Rum, Crème de Banana , pineapple juice & grenadine	
BLUE IGUANA	10
Coconut Rum, Blue Curacao, pineapple juice & a dark rum float	
PAIN KILLER	10
Pusser's Navy Rum, orange & pineapple juice and a splash of Pina Coloda mix	
MOJITO	10
Bacardi Superior White Rum, fresh mint, lime, simple syrup, slash of club soda	
DARK & STORMY	10
Goslings Black Seal Rum, Ginger Beer & a lime wedge	
STUBBORN AS A MULE	10
Vodka, Ginger Beer & a lime wedge	

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15% GRATUITY WILL BE ADDED TO ALL CHECKS.