

THE APPETIZERS

Start your lunch at Sunset Prime with appetizers that celebrate fresh ingredients, bold creativity, and fine cuisine. Crafted to be enjoyed alone or shared, each dish elevates your dining journey from the first bite, setting the perfect tone for an exceptional experience.

SIGNATURE SAUCES

Classic Buffalo | Hot Honey | Honey Mustard | Sweet Teriyaki | Garlic Parmesan | Mango Habanero | Nashville Hot | Tangy Barbecue

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| <u>FIRE ROASTED SALSA & CHIPS</u> 8 Bold fire-roasted salsa with vibrant flavors served alongside crisp, golden tortilla chips. Add guacamole or queso +3. | <u>MUSHROOM MEDALLIONS</u> 10 Golden-fried mushrooms paired with a zesty dipping sauce, offering a bold flavor and crispy perfection. | <u>BAVARIAN PRETZEL STICKS</u> 12 Three warm, salted Bavarian pretzels served with Lusty Monk mustard and rich, seasoned queso for the perfect indulgence. |
| <u>CHEESY BAKED BREADSTICKS</u> 13 Fresh-baked breadsticks topped with mozzarella, pizza spice blend, served with marinara. Perfect for sharing. | <u>BACON RANCH CHEESE FRIES</u> 13 Crispy fries topped with melted queso, bacon bits, ranch drizzle, and chives. Add jalapeños +1 or add chili +2. | <u>BONELESS WINGS</u> 13 Tender boneless wings, tossed in your favorite sauce, served with ranch or bleu cheese and crisp celery sticks. |
| <u>JUMBO BONE-IN WINGS</u> 13 23 Six or twelve jumbo bone-in wings, perfectly crispy, tossed in your favorite sauce, and served with ranch or bleu cheese and celery. | <u>CRISPY CHICKEN TENDERS</u> 14 Four crispy, golden-fried chicken tenders, expertly seasoned and served with a signature dipping sauce. | <u>GOLDEN GROUPER FILLETS</u> 16 Lightly fried grouper served with chipotle ranch and lemon wedges, delivering a fresh, bold seafood bite. |
| <u>PRIME NACHOS</u> 17 Tri-colored tortilla chips topped with sliced prime rib, queso, roasted salsa, bbq sauce, pickled red onion, and cilantro. | <u>PISTACHIO GOAT CHEESE ***</u> 22 Creamy honey fig goat cheese, rolled in pistachios and served with wildflower honey, fig jam, fresh fruit, prosciutto, and crackers. | <u>SUNSET SAMPLER TRIO</u> 22 Half order of bacon ranch cheese fries, tender boneless wings with your choice of sauce, and two apple BBQ pulled pork sliders. |

THE SOUPS

Indulge in our carefully crafted soups, each offering a unique blend of flavors including a rich, slow-cooked French Onion topped with melted Gruyère, a creamy She Crab with colossal lump crab, finished with sherry for a velvety touch, and our Chef's Daily Soup.

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| <u>SAVORY FRENCH ONION</u> 13 A classic comfort. | <u>CLASSIC SHE-CRAB</u> 10 14 A local favorite. | <u>CHEF'S DAILY SIGNATURE</u> 7 10 Chef's creation of fresh, seasonal ingredients. |
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THE SALADS

Experience our vibrant, hand-crafted salads made with the freshest seasonal ingredients. From the crisp, Classic Caesar Salad to the refreshing Sunset Summer Salad, each dish is thoughtfully prepared and served with a signature house-made dressing.

HOUSE-MADE SALAD DRESSINGS

Ranch | Bleu Cheese | Honey Mustard | Caesar | Hot Bacon | Balsamic Vinaigrette | Raspberry Vinaigrette | Lemon Basil Vinaigrette

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| <u>GARDEN HOUSE SALAD **</u> 10 A house salad with crisp mixed greens, fresh carrots, cucumbers, heirloom tomatoes, red onions, and your choice of house-made dressing. | <u>CLASSIC CAESAR SALAD ***</u> 11 Classic Caesar salad with crisp romaine, croutons, freshly shaved Parmesan cheese, and house-made Caesar dressing. | <u>WEDGE SALAD **</u> 12 Crisp iceberg lettuce, heirloom tomatoes, onions, bacon, bleu cheese crumbles, and house-made bleu cheese dressing. |
| <u>MEDITERRANEAN SALAD **</u> 14 Crisp mixed greens topped with Kalamata olives, cucumbers, red onions, roasted red peppers, feta, and your choice of house-made dressing. | <u>SUNSET SUMMER SALAD **</u> 15 Mixed greens, fresh strawberries, blueberries, candied pecans, crispy bacon, goat cheese, red onion, and house-made lemon basil vinaigrette. | <u>COBB SALAD **</u> 17 Mixed greens, bacon, grilled chicken, hard-boiled egg, avocado, heirloom tomatoes, bleu cheese crumbles, chives, and your choice of house-made dressing. |

SALAD ENHANCEMENTS

Hard-Boiled Egg +2 | Avocado +3 | Grilled Chicken +6 | Grilled Shrimp +8 | Grilled Salmon +10 | Grilled Steak +10

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross-contamination may occur.

THE HANDHELD CREATIONS

Sunset Prime's Handheld Creations feature a variety of wraps, sandwiches, and Certified Angus Beef® Burgers. Crafted with premium ingredients and bold flavors, each handheld is thoughtfully prepared to deliver casual dining at its finest. Perfect for a relaxed yet elevated dining experience, these creations showcase the quality and sophistication that define Sunset Beach's premier restaurant.

SELECT YOUR SIGNATURE SIDE

Seasoned Fries | Potato Salad +2 | Apple Slaw +2 | Sweet Potato Fries +2 | Onion Rings +2 | Roasted Asparagus +2 | Macaroni & Cheese +2

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| SIGNATURE CHICKEN SALAD 14 | CHESHIRE BLT 14 | CHICKEN CAESAR WRAP 15 |
| House-made chicken salad with crisp lettuce and tomato in a tomato tortilla or on marble rye. Add avocado +2. | Cheshire bacon, crisp lettuce, tomato, and creamy mayo on toasted sourdough. Add fried egg +1, add avocado +2. | Grilled chicken, crisp romaine, Parmesan, and house-made Caesar dressing in a tomato tortilla. Substitute shrimp +2. |
| CLASSIC CHICKEN DELUXE 15 | PASTRAMI SWISS MELT 16 | APPLE BBQ PULLED PORK 16 |
| Grilled or fried chicken, crisp lettuce, juicy tomato, and pickle on brioche. Sauce it +1, add Cheese +1, add Cheshire bacon +2 | Pastrami on marble rye with melted Swiss and bold Lusty Monk mustard for rich flavor. Add classic sauerkraut +1. | Tender pulled pork, slow-cooked to perfection, topped with tangy barbecue sauce and apple slaw, served on soft brioche. |
| ARTISAN CLUB SANDWICH 16 | CAROLINA DOG 17 | SMOKED BLEU WRAP 18 |
| Turkey, ham, Cheshire bacon, white cheddar, lettuce, tomato, and mayo on toasted sourdough. Add avocado +2. | Foot-long beef dog with chili, coleslaw, onion, and mustard, served on a hot dog bun. A Carolina classic! | Shaved prime rib, smoked bleu cheese crumbles, lettuce, red onion, and garlic-cilantro vinaigrette in a tomato tortilla. |
| SALMON AVOCADO WRAP 18 | PHILLY CHEESESTEAK 19 | WICKED GOOD FRENCH DIP 19 |
| Atlantic salmon, creamy avocado, crisp lettuce, and juicy tomato wrapped in a soft tomato tortilla, finished with zesty lime ranch dressing. | Thinly sliced ribeye, fried onions, and melty cheese on a toasted hoagie. Add mushrooms, peppers or jalapeños +1 ea. (Chicken Available) | Shaved prime rib with melted Swiss on a warm French roll, served with au jus. Add mushrooms or caramelized onions +1 ea. |
| *PRIME TIME BURGER 17 | *SMOKY BLEU BACON BURGER 21 | *GOURMET SHRIMP BURGER 22 |
| Half-pound Certified Angus Beef® burger with pickles, lettuce, tomato, onion, and your choice of cheese. Add Cheshire bacon +2. | Half-pound Certified Angus Beef® burger with smoked bleu cheese, caramelized onion, Cheshire bacon, and garlic aioli on brioche. | A handcrafted shrimp burger on a brioche bun, topped with jalapeño jack cheese, tangy tartar sauce, crisp lettuce, and red onion. |

THE ARTISAN FLATBREADS

Our artisan flatbreads are crafted from scratch, starting with house-made dough and sauces prepared daily. Topped with 100% whole milk mozzarella and the finest ingredients, each flatbread perfectly balances fresh flavors and culinary artistry in every bite.

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| CLASSIC CAPRESE FLATBREAD 15 | SPICY SHRIMP FLATBREAD 17 | PRIME STEAK FLATBREAD 18 |
| This flatbread reimagines the classic Caprese with a garlic oil base, creamy mozzarella, Roma tomatoes, fresh basil, and a drizzle of balsamic glaze for a vibrant finish. | Fresh pesto base topped with spicy shrimp, roasted red peppers, mozzarella, Parmesan, sriracha aioli, and fresh cilantro for a bold, flavorful bite. | Garlic oil base topped with mozzarella, shaved prime steak, mushrooms, caramelized onions, and finished with a rich balsamic glaze for bold, savory flavor. |

THE FLAVOR TRIO BOWLS

Dive into a curated selection of vibrant bowls designed to excite your palate – using the freshest ingredients, each creation is thoughtfully crafted to balance flavor, texture, and culinary artistry.

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| LEMON-HERB COUSCOUS 16 | FRESH AHI TUNA** 19 | SURF AND TURF ** 22 |
| Couscous topped with asparagus, mushrooms, baby spinach, candied pecans, and goat cheese, drizzled with lemon-herb vinaigrette. | Fresh Ahi tuna served over jasmine rice with carrots, cucumbers, edamame, avocado, and pickled ginger, finished with sesame aioli. | Certified Angus Beef® and succulent shrimp atop cilantro-lime rice, roasted corn, black beans, peppers, tomatoes, and smoky chipotle cream. |

THE SIDES À LA CARTE

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| SEASONED FRIES 4 | HOUSE-MADE POTATO SALAD 6 | HOUSE-MADE APPLE SLAW 6 |
| SWEET POTATO FRIES 6 | CRISPY ONION RINGS 6 | ROASTED ASPARAGUS ** 6 |
| HOUSE-MADE MAC & CHEESE 6 | GARDEN HOUSE SALAD ** 6 | CLASSIC CAESAR SALAD *** 6 |

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