

THE APPETIZERS

Begin your Sunset Prime experience with our expertly crafted appetizers, each offering a perfect balance of flavors and textures. From delicate, shareable plates to bold, indulgent creations, every dish is thoughtfully prepared to delight the senses and set the stage for an extraordinary dining experience.

<u>THREE-CHEESE ARANCINI</u> 13 Risotto, mozzarella, Parmesan, goat cheese, pesto, marinara, herb whipped ricotta.	<u>NONNA'S FAMOUS MEATBALLS</u> 14 Certified Angus Beef® meatballs, marinara, herb whipped ricotta, Parmesan.	<u>ANTIPASTO SALAD **</u> 16 Arugula, Buffalo mozzarella, basil, sun-dried tomatoes, roasted peppers, Hawaiian black salt, chili oil, aged balsamic.
<u>*BEEF CARPACCIO</u> 19 Prime tenderloin, mustard aioli, capers, onions, Hawaiian black salt, served with toasted crostinis.	<u>*OYSTERS ROCKEFELLER</u> 19 Baked oysters, creamy spinach, white wine, bacon, Parmesan, breadcrumbs.	<u>BACON PIMENTO CROSTINIS</u> 20 Caramelized thick-cut bacon, house-made pimento cheese, Tabasco honey.
<u>ARTISAN CHARCUTERIE ***</u> 22 Artisanal cheeses, cured meats, fruits, crudités, and assorted crackers.	<u>SEARED SCALLOPS **</u> 22 U-10 scallops, pomegranate red wine reduction, blood orange oil, microgreens.	<u>COLOSSAL CRAB CAKES</u> 25 Colossal and lump crab house-made crab cakes, Meyer lemon aioli, chili oil.

THE RAW BAR

Experience the refined art of chilled seafood at Sunset Prime's Raw Bar. Each selection is elegantly presented and paired with vibrant sauces and fresh accompaniments. From individual plates to shareable offerings, every detail is thoughtfully crafted to enhance your dining experience and set the stage for true culinary indulgence.

<u>*JUMBO SHRIMP COCKTAIL</u> 17 Served with our house-made cocktail sauce and lemon.	<u>*HALF SHELL OYSTERS</u> 19 36 Six or twelve, served chilled with mignonette, house-made cocktail sauce, and lemon.	<u>*6 OZ COLOSSAL LUMP CRAB</u> 28 Served with warm butter, house-made cocktail sauce, and lemon.
<u>*8 OZ MAINE LOBSTER TAIL</u> 37 Served with warm butter, house-made cocktail sauce, and lemon.	<u>*SEAFOOD PLATTER</u> 49 Four oysters on the half shell, four jumbo shrimp, and four ounces of colossal lump crab, served with butter, lemon, mignonette, and house-made cocktail sauce.	<u>*PREMIUM SEAFOOD TOWER</u> 99 Two-tiered display with six oysters, six jumbo shrimp, four ounces of colossal lump crab, and an eight-ounce Maine lobster tail, served with butter, lemon, mignonette, and house-made cocktail sauce.

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 featuring fresh, seasonal ingredients.

<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

Savor crisp starter salads and hearty entrées crafted with the freshest ingredients and premium proteins. Each salad is thoughtfully paired with one of our signature house-made dressings, delivering the perfect harmony of flavors.

HOUSE-MADE SALAD DRESSINGS

Ranch Bleu Cheese Honey Mustard Caesar Hot Bacon Balsamic Vinaigrette Raspberry Vinaigrette Lemon Basil Vinaigrette		
<u>GARDEN HOUSE SALAD **</u> 10 Mixed greens, carrots, cucumbers, heirloom tomatoes, onions, and choice of house-made dressing.	<u>CLASSIC CAESAR SALAD ***</u> 11 Romaine, croutons, shaved Parmesan, and house-made Caesar dressing.	<u>CRISP WEDGE SALAD **</u> 12 Iceberg lettuce, heirloom tomatoes, onions, bleu cheese, bacon, and house-made bleu cheese dressing.
<u>TUSCAN CHICKEN SALAD **</u> 24 Tuscan-grilled chicken, arugula, mixed greens, heirloom tomatoes, cucumbers, red onions, feta, candied pecans, and choice of house-made dressing.	<u>SHRIMP OR SALMON SALAD **</u> 26 Grilled jumbo shrimp or King Salmon, mixed greens, roasted beets, heirloom tomatoes, cucumber, onion, goat cheese, candied pecans, and, choice of house-made dressing.	<u>BLACK & BLEU SALAD **</u> 29 Seared Prime beef, crisp greens, heirloom tomatoes, avocado, candied pecans, bleu cheese, and house-made hot bacon dressing.

*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 PRIME COLLECTION

Our Prime Collection embodies the pinnacle of steak perfection. Featuring Certified Angus Beef® Prime cuts—representing the top 3% of all beef—these exceptional steaks are celebrated for their unparalleled marbling, tenderness, and flavor. Our selections are hand-cut and expertly prepared to deliver an unforgettable dining experience.

STEAK DONENESS GUIDE

Rare: Cool red center | Medium Rare: Warm red center | Medium: Warm pink center | Medium Well: Slightly pink center | Well Done: No pink, cooked throughout.
40-ounce Porterhouse Prepared Medium Rare per Chef Recommendation

*FILET 6 OZ 10 OZ	49 69	*NEW YORK STRIP 14 OZ	49	*RIBEYE 16 OZ	69
*COWBOY RIBEYE 24 OZ	89	*TOMAHAWK RIBEYE 40 OZ	135	*PORTERHOUSE 40 OZ	145

PAIRINGS AND ENHANCEMENTS

*TWO JUMBO U-10 SHRIMP	9	CLASSIC BÉARNAISE	5	CHIMICHURRI	5
*TWO SEARED U-10 SCALLOPS	12	CREAMY PEPPERCORN SAUCE	5	HOLLANDAISE	5
*CLASSIC OSCAR STYLE	17	RED WINE BORDELAISE	5	CABERNET DEMI-GLACE	6
*8 OZ MAINE LOBSTER TAIL	37	BLACK TRUFFLE BUTTER	7	BURGUNDY MUSHROOMS	8
*STEAKHOUSE BURGER	26	*TENDERLOIN BEEF TIPS	34	*COWBOY PORK CHOP	49
1/2-lb Prime Burger made in-house with cheddar, bacon, caramelized onions, lettuce, tomatoes, and truffle aioli on brioche. Served with house-made onion rings.		Prime tenderloin tips, beef gravy, cipollini onions, roasted peppers, carrots, and herb-whipped potatoes.		16-oz bone-in Cheshire Chop, caramelized Brussels sprouts and herb-whipped potatoes. Prepared medium per chef recommendation.	

THE CHEF'S CREATIONS

Our Chef's Creations embody bold flavors and innovative artistry, showcasing the passion and precision of our culinary team. Each dish is a harmonious blend of taste, texture, and impeccable presentation, from handcrafted pasta to succulent seafood and perfectly prepared chicken.

CAPELLINI AL POMODORO	24	CHICKEN & SHRIMP ALFREDO	27	CHICKEN PICATTA	29
Garlic, spinach, bell peppers, onions, Parmesan, and crispy frizzled spinach.		Blackened chicken and jumbo shrimp atop Alfredo pasta with heirloom tomatoes, scallions, and Parmesan.		Poulet Rouge chicken, lemon-caper white wine sauce, served over penne pasta.	
CHICKEN MARSALA	29	CARIBBEAN JERK CHICKEN**	35	HERB ROASTED CHICKEN**	35
Poulet Rouge chicken, wild mushrooms, Marsala wine sauce, served over penne pasta.		Whole Poulet Rouge, chargrilled with bold jerk spices, pineapple salsa, served with Charleston red rice and sweet maduros.		Whole Poulet Rouge, chargrilled with herb spices, served with heirloom tomatoes and roasted carrots.	
*SIGNATURE SHRIMP & GRITS	35	*LOBSTER MAC AND CHEESE	35	*THAI GRILLED GROUPER**	37
Cheddar and Parmesan grits topped with signature bacon gravy, sautéed jumbo shrimp, heirloom tomatoes, and scallions.		Cold-water Maine lobster chunks, cavatappi, artisan cheese blend, and breadcrumbs.		8-ounce Grouper served on jasmine rice with tender bok choy, bell peppers, onions, and pineapple in a green curry sauce.	
*ANTARCTIC KING SALMON	37	*SHRIMP & SCALLOP RISOTTO**	39	*CHILEAN SEA BASS	49
10-ounce mesquite-rubbed salmon filet, Dijon and Tabasco honey glaze, served with lemon basil couscous.		Jumbo shrimp and scallops atop creamy pink peppercorn risotto, finished with a pomegranate red wine reduction.		8-ounce Parmesan crusted Chilean sea bass, served over a crispy grit cake with roasted broccolini and lemon-caper sauce.	

THE SHAREABLE SIDES

HERB-WHIPPED POTATOES**	9	CHARLESTON RED RICE**	9	LEMON BASIL COUSCOUS	9
ROASTED HEIRLOOM CARROTS**	10	CREAMED SPINACH**	11	HOUSE-MADE ONION RINGS	12
CREAMY MAC & CHEESE	12	ROASTED ASPARAGUS**	13	ROASTED BROCCOLINI**	13
ROASTED BRUSSELS SPROUTS**	13	LOADED BAKED POTATO**	13	PARMESAN RISOTTO**	13

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