

# Starters

## Shrimp and Crab Fondue

Shrimp and crab in a creamy blend of cheese topped with fresh diced tomatoes and green onions, served with garlic baguettes.  
8.99

## Calamari Strips

Freshly breaded in a special seasoned flour, served golden brown with a savory marinara sauce.  
7.99

## Stuffed Mushrooms

Large caps stuffed with crab meat and topped with a creamy cheese sauce.  
6.99

## Ipswich Steamers Market Price

Steamed soft shell clams served with clam broth and drawn butter. (*When available*)

## New England Mussels

(15 minutes) Steamed in a white wine, sambucca and garlic butter broth.  
7.99

## Tuna Tataki

Tuna seared with sesame seeds, sliced and served with a ginger sauce over mixed greens.  
9.99



## Onion Rings

Thinly sliced and lightly battered, served with a flavorful bistro sauce.  
5.99

## Oyster Supreme

Five prime **Gulf** Oysters made with freshly sauteed spinach and topped with mornay cheese sauce and bacon bits.  
8.99

## Oyster Rockefeller

Five prime **Gulf** Oysters made with freshly sauteed spinach and topped with Italian bread crumbs.  
8.99

## Oysters 1/2 Doz.... 6.99 Doz...12.99

Only the purest, prime oysters harvested from government inspected **Gulf** waters for quality and safety.

## Shrimp Cargot

Shrimp placed in an escargot dish topped with a garlic scampi butter and a blend of swiss and parmesan cheese.  
7.99

NEW

## U-Peel & Eat Shrimp Reg..5.50 Lg..8.50

Large tender shrimp, served chilled with tangy cocktail sauce and lemon.

## ★ Drunken Clams

Little neck clams, steamed in a white wine and garlic butter lemon grass broth.  
**Great to share!**  
9.99

## Buffalo or Bam Bam Shrimp

7 Large Shrimp lightly fried and tossed in our Bam Bam or buffalo sauce.  
"The Shrimp that bites back"...Spicy  
6.99

NEW

# Salads

## Soup & Salad Combo

Bowl of chowder and house salad **6.99**  
Bowl of bisque and house salad. **7.50**

## Caesar Salad or Creamy Herb

Tossed 4.99  
With grilled chicken breast 7.99  
with grilled shrimp 8.99

# Soups

## New England Chowder

Cup....3.50 Bowl ....4.50  
Rich & creamy, usually clam chowder with chopped sea clams, sometimes fish chowder.

## ★ Lobster Bisque Cup...3.99 Bowl...4.99

Creamy lobster flavor with abundance of minced meat and a hint of sherry.

# Fried Seafood

## Oyster Dinner

Tender Gulf Oysters delicately fried in a light seasoned batter.  
16.99

## ★ Sea Scallop Dinner

Tender, juicy untreated sea scallops, fried to a golden brown perfection.  
17.99

## Clam Dinner

Fresh-shucked soft-shell clams delicately fried in a light seasoned batter (with bellies!)  
18.99



## Shrimp Dinner

Fresh-battered large shrimp, served with tangy cocktail sauce and lemon.  
14.99

## Bay Scallop Dinner

Tasty, tiny and delicate are three words used to describe these lightly fried favorites.  
13.99

**NEW**

## Buffalo Shrimp Dinner

Our famous fresh-battered large shrimp, coated in our delicious buffalo sauce.  
14.99



## Fish & Chips

Tender pieces of Boston scrod, hand-breaded with a light crispy batter.  
13.99

## Fisherman's Platter

A feast of shrimp, scallops, oysters, calamari and fish battered and fried to a golden brown perfection.  
17.99

# Seafood Entrees



## ★ Boston Scrod

Fresh tender market cut scrod, flown in from Boston, broiled with a lightly seasoned breading.  
16.50

## Boston Scrod Au Gratin

Fresh tender market cut scrod, broiled with a light cheese sauce, topped with Italian - seasoned bread crumbs.  
16.50

## Baked Stuffed Flounder

Delicate flounder, stuffed with a seafood stuffing and topped with a light Newburg sauce.  
14.99

**NEW**

## Shrimp and Eggplant Parmesan

Our delicious eggplant topped with 6 grilled shrimp marinara sauce and served with a side of linguine.  
12.99

## ★ North Atlantic Salmon

Fresh farm raised Salmon fillet poached with a dill sauce or grilled.  
16.50

## Broiled Scallops

Tender untreated sea scallops, lightly breaded and broiled with butter, lemon and wine.  
17.99

**NEW**

## Athen's Saucy Shrimp

Shrimp lightly sauted with garlic, green onions, kalamata olives, sun-dried tomatoes and feta cheese.  
14.99

## Shrimp Scampi

Large #1 Ecuadorian Shrimp sauteed in a white wine, garlic butter sauce.  
14.99

## Scallop Supreme

Tender untreated sea scallops, broiled in a zesty cheese sauce and topped with crisp bacon crumbs.  
17.99

## Boston Crab Cakes

Two pan-fried cakes made with Blue Crab claw meat.  
14.50

## Shrimp Skewer

Ten large shrimp **grilled** in lemon butter **or coated with a teriyaki glaze sauce**, served on rice pilaf.  
14.99

## ★ Broiled Seafood Casserole

Sea Scallops, Shrimp, & Scrod in a casserole with sherry wine, cracker crumbs & butter.  
15.99

*\* All above entrees are served with all-you-can-eat family-style house salad plus your choice of steamed red potatoes, garlic mashed potatoes, rice pilaf, fries or seasonal vegetable.*

***All of our Shrimp dishes feature the #1 Ecuadorian shrimp.***

***All Oysters are harvested from government inspected Gulf waters for quality and safety.***

# Pasta Dishes

## Fettuccine... Build your own!

- Egg fettuccine noodles, tossed in a creamy Alfredo sauce..9.99
- with large juicy shrimp.....14.99
- with yellowfin tuna.....15.99
- with grilled chicken breast.....12.99

## Linguine

### with White or Red Clam Sauce

Made with tender chopped sea clams and a light hint of garlic, sprinkled with parmesan.  
12.99

# Steaks & Chicken

## Grilled Teriyaki Chicken

Two 5 oz. skinless chicken breast marinated and grilled, served in a teriyaki sauce.  
12.99

## Boston Sizzler

Eight-ounce sirloin, grilled to your order.  
12.99

## Fried Chicken Tenders

Hand battered & fried chicken tender served with ranch or honey mustard sauce for dipping.  
12.50

## Ribeye

Fresh cut 12 ounce choice ribeye steak, served with sauted onions and mushrooms and grilled to order. Larger cuts available, .75 per ounce  
14.99

## Steak & Shrimp

Eight-ounce sirloin served with 5 Grilled or fried Shrimp.  
17.99



## Pork Porterhouse

10 ounce porkporter house char-grilled and then baked to perfection.  
12.99

# Lobster

## Live Maine Lobster

Usually two sizes of Lobsters to choose from. Ask your server for today's selection.  
Market Price



## Lobster Tail

9 oz. rock lobster tail, sized and priced according to availability, steamed or grilled.  
Market Price



\* All above entrees are served with all-you-can-eat family-style house salad plus your choice of steamed red potatoes, garlic mashed potatoes, rice pilaf, fries or seasonal vegetable.

## DESSERTS

- Boston Cream Pie ..... 3.99
- New York Style Cheese Cake ..... 3.99
- Chocolate Orange Mousse ..... 2.99
- Key Lime Pie ..... 2.99
- Specialty Dessert ..... 4.50
- Vanilla Ice Cream (per scoop) ..... 1.00
- Toppings (Chocolate, Melba Sauce, Butterscotch, Strawberries)..... .79



# SUNSET SPECIALS

Available between 4:00 - 6:00 pm Monday through Saturday & all day Sunday.  
(Order must be placed by 6:00 pm, NO EXCEPTIONS)

## Grilled Ranch Chicken

5 oz. boneless, skinless chicken breast coated and grilled with our own special ranch sauce.  
9.99

## Grilled Sirloin Tips

Tender sirloin pieces, grilled with sliced peppers and onions and a splash of sherry wine.  
9.99

## Fried Shrimp

Seven Large #1 Ecuadorian Shrimp lightly battered and deep fried to perfection.  
9.99

## Fried Tilapia

Tender pieces of farm raised fresh water Tilapia, hand-breaded with a light crispy batter.  
9.99

## Poached Salmon

North Atlantic Salmon fillet delicately poached and topped with our flavorful dill sauce.  
12.99

*All Sunset Special entree items are 5-6 oz. portions, and come served with mixed vegetables, all you can eat family style salad, and your choice of french fries, rice pilaf, garlic mashed potatoes, or red skinned potato.*

## Dinner Sandwich Selection

- Boston Burger** 8 oz. Black Angus beef topped with cheese, bacon, lettuce, tomato and onion . . . . . 7.50
- Jumbo Fish Sandwich** Fresh Boston scrod hand-breaded, served with lettuce and tomato on a toasted bun . . . . . 7.50
- Chicken Sandwich** Juicy **fried** chicken **or** zesty **ranch** chicken, served with lettuce and tomato on a toasted bun . . . 7.50
- Maine Lobster Roll** Grilled New England bun, full of mixed lobster meat and just enough mayo to hold it together .. 13.50

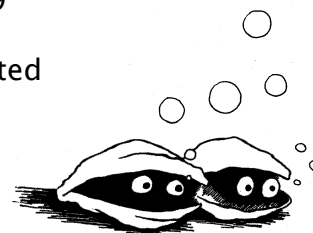
*Served with french fries; add a dinner salad 1.99 extra*

## Add-Ons

- Add 5 extra large #1 Ecuadorian shrimp** to any entree, fried or grilled skewer. . . . . 5.50
- Add 1/2 pound steamed Alaskan snow crab** to any entree. . . . . 7.99
- Add fresh steamed mussels**...3.99

## Sides

- Dinner Salad ala carte** - all you can eat with rolls and butter (per person). . . .4.99
- Fried eggplant** topped with marinara & grated parmesan cheese. . . . .3.99
- Fresh Seasonal Vegetable** 2.99
- Garlic Mashed Potatoes** . . 2.99
- French Fries** . . . . . 1.99
- Rice Pilaf** . . . . .1.99
- Steamed Red Potatoes** . . .1.99



# WINE LIST

## CHAMPAGNE & SPARKLING WINES

	SPLIT	BOTTLE
Moet et Chandon "White Star", <i>France</i>		55.00
Cristalino, Brut Cava, <i>Spain</i>	6.00	19.00
Freixenet "Cordon Negro" Brut, <i>Spain</i>	5.00	17.00
Cooks Brut, <i>California</i>	3.00	12.00

## WHITE WINES

	GLASS	BOTTLE
Chardonnay, Beringer "Founder's Estate", <i>California</i>	6.00	22.00
Chardonnay, Kendall-Jackson "Vintner's Reserve", <i>California</i>	6.50	25.00
Chardonnay BV Century Cellars, <i>California</i>	4.00	12.00
Sauvignon Blanc, Meridian, <i>Santa Barbara</i>	5.00	19.00
Sauvignon Blanc, Sterling Vineyards, <i>California</i>	6.00	22.00
Sauvignon Blanc, Matua, <i>New Zealand</i>	6.50	25.00
Pinot Grigio, Campanile, Delle Venezie, <i>Italy</i>	6.00	22.00
Riesling, Ste:M "Dr. Loosen", <i>Germany</i>	6.00	22.00

## RED WINES

	GLASS	BOTTLE
Cabernet Sauvignon, Beringer "Founder's Estate", <i>California</i>	6.00	22.00
Cabernet Sauvignon, Chateau St. Jean, <i>California</i>	7.50	28.00
Shiraz, Greg Norman Estates, <i>Australia</i>	7.00	27.00
Merlot, Beringer "Founder's Estate", <i>California</i>	6.00	22.00
Pinot Noir, Meridian, Santa Barbara, <i>California</i>	5.00	19.00
Pinot Noir BV Century Cellars, <i>California</i>	4.00	12.00

## BLUSH WINES

	GLASS	BOTTLE
White Zinfandel, Beringer, <i>California</i>	5.00	16.00
White Zinfandel, Sutter Home Winery, <i>California</i>	4.50	15.00
White Zinfandel, Fre, Sutter Home Winery, <i>California</i>	4.50	15.00

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## HOUSE WINE

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Chardonnay	◆	Merlot	◆	White Zinfandel
Glass		1/2 Carafe		Full Carafe
4.50		9.50		15.00

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## DRAFT

<u>REGULAR</u>	<u>PREMIUM</u>
Coors Light	Samuel Adams
Miller Lite	Blue Moon
Killians	5.00
Bud Light	
2.50	

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## BEERS

<u>REGULAR</u>	<u>BOTTLES</u>	<u>PREMIUM</u>
Bud/Bud Light		Amstel Light
Coors Light		Becks/Becks Dark
Michelob Light		Labatts Blue
Michelob Ultra		Corona
O'Douls Amber (N/A)	Heineken/Heineken Light	
3.00		4.00

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## LIQUOR

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A full selection of popular brands and varieties available.

## 2 FOR 1 HAPPY HOUR

All Day Everyday

Regular Draft Beer ◆ House Wine ◆ Single Liquor Well Drinks

(Both drinks will be served at one time.)