



STARTERS

Fried Pickles

homemade pickle chips / ranch dipping sauce
\$10

Sunset Nachos

crisp corn tortilla chips / jalapeno / black olive
sour cream / queso / pineapple salsa
\$14

add pulled pork \$4 / pulled chicken \$4 / beef brisket \$4

Smoked Wings

smokehouse sauce on the side
bleu cheese dressing / ranch / carrot sticks
\$10

Lox Deviled Eggs

creamy deviled egg / house smoked salmon
capers / smoked paprika / preserved lemon
\$8

Grilled Shrimp Skewer

seasoned grilled shrimp / pineapple salsa / sweet chili sauce
\$14

Doutine

french fried potato / brown gravy / cheese curd
\$12

add pulled pork \$4 / pulled chicken \$4 / beef brisket \$4

Bacon Mac and Cheese Bites

house smoked bacon / tempura breaded mac and
cheese / smoked tomato jam / parmesan
\$8

Charcuterie Board

chef selection of house smoked meats and artisan
cheeses with homemade spreads and crostini
\$16

GREEN SALADS & BBQ BOWLS

House Salad

mixed greens / carrots / tomato / red onion
balsamic vinaigrette
\$10

Smoked Pineapple Salad

mixed greens / red pepper / feta / smoked pineapple
pecans / margarita vinaigrette
\$10

*add shrimp, mahi mahi or lox \$6 / add pulled pork, chicken, brisket or smoked tofu \$4

Caesar Salad

romaine / shaved parmesan / croutons
caesar dressing
\$10

BBQ Bowl

quinoa / jalapeno / pineapple salsa / sour cream
shredded lettuce / black olives / dressing
\$8

Signature Pizzas

Fowl Play

barbecue sauce / pulled chicken / mozzarella / asiago
smoked gouda / banana peppers / bacon / onion
\$17

Lox of Love

house cured salmon / crème fraiche / onion
garlic / sesame / poppy
\$16

Smokey the Bear

smoked tomato sauce / mozzarella / bacon / pulled pork
brisket / red onion / fresh thyme
\$18

Grilled Island Veggie

tomato slice / mozzarella curd / grilled seasonal vegetables
fresh basil / balsamic reduction
\$17

Build your own 2 topping pizza

\$12

(add \$1 for each additional topping)

tomato / ham / jalapeno / sausage / bacon / pepperoni / onion / asiago / banana peppers / bell peppers
black olives / ground beef / smoked pineapple / house roasted red pepper

(add \$3 for each premium topping)

pulled chicken / pulled pork / brisket / smoked salmon / capers / smoked tofu / mozzarella curd / portabella

20% service charge will be added to all parties of 5 or more

we will be happy to accommodate any food allergies to the absolute best of our ability, please make your server aware of any allergies so we may best serve you



BURGERS & SANDWICHES

add fries, slaw or potato salad \$3
side salad \$4

Cheeseburger

¼ lb patty / cheddar / lettuce / tomato / onion / pickle
\$10

Double Cheeseburger

two ¼ lb patties / cheddar / lettuce / tomato / onion / pickle
\$13

Sunset Burger

¼ lb patty / bacon / cheddar / smoked tomato jam
fried onion straws / pickle
\$15

Island Barbecue Burger

¼ lb patty / pulled pork bbq / smoked pineapple
cheddar / pickle
\$15

Black Bean, Mushroom & Quinoa Burger

smoked garlic spread / mixed greens / tomato
\$13

Pulled Pork BBQ

homemade sauce / island slaw / red apple
\$14

Grilled Mahi Tacos

island slaw / pineapple salsa / garlic lime aoli
\$14

BLT

house cured bacon / lettuce / tomato / cheddar
smoked tomato jam
\$12

BBQ Chicken Wrap

butter milk breaded chicken / house bbq sauce
lettuce / tomato / onion / smokehouse sauce
\$12

Smoked Brisket

homemade sauce / fried onion / island slaw
\$14

THE PIT PLATE

pulled pork bbq / pulled chicken bbq / 1/3 rack babyback ribs / beef brisket
with choice of 2 sides

1 meat - \$20

2 meats - \$24

3 meats - \$28

barbecue man slam - \$30 (the meek need not apply)

SUPPER TIME

available after 5pm

Chef's Choice Steak

daily preparation / choice of 2 sides
market price

Grilled Mahi Mahi

honey bbq glaze / smoked pineapple / choice of 2 sides
\$28

BBQ Chicken Breast

dry seasoned / pan seared / house barbecue sauce
choice of 2 sides
\$24

Grilled Stuffed Portabella Mushroom

fresh mozzarella / wilted mixed greens / house roasted red pepper
basil pesto / choice of 2 sides
\$26

SIDE PLATES

grilled street corn with garlic lime aoli and parmesan cheese / red skin potato salad / shredded cole slaw
jack daniels bourbon beans / grilled island veggies / blackened parmesan fries
additional sides \$4

SWEETS

Banana Pudding \$8

A bbq joint favorite with a Sunset twist!
bananas foster pudding with a layer of bananas foster and Cruzan Black Strap Rum whipped cream

Smoked Ice Cream \$8

yes, we smoke just about everything

Chocolate Mousse \$8

the only thing better is the view...and that's free