



Soup and Salads

Caribbean Lobster Bisque \$12

House Salad \$8

Mixed Greens | Grape Tomatoes | Carrot | Red Onion | Cucumber | Radish | House Made Croutons | Tarragon Vinaigrette

Caesar Salad \$8

Crisp Romaine Lettuce | Parmesan Cheese | House Made Croutons | House Caesar Dressing

Wedge Salad \$9

Iceberg Lettuce | Grape Tomatoes | Crispy Bacon | Bleu Cheese | Red Onion | Bleu Cheese Dressing | GF

Kale Salad \$11

Kale | Grape Tomatoes | Mango | Toasted Coconut | Curried Pepitas | Cilantro-Lime Vinaigrette | GF

Starters

Ahi Poké Tacos \$11

Marinated Yellow Fin Tuna | Wakame Seaweed Salad | Mango Salsa | Wasabi Aioli | Wonton Tacos

Baked Brie \$15

Puff Pastry | Raspberry Brandy Coulis | Toasted Macadamia Nuts | Cruzan Rum Poached Pear | Warm Bread

Caribbean Conch Fritters \$11

Sweet Caribbean Conch | Flash Fried | Comeback Sauce

Calamari \$12

Buttermilk Brined | Seasoned Corn Flour | Sweet Chili Sauce | Spicy Aioli

BBQ Pork Ribs \$16

4 Bones | House Mango BBQ Sauce | Chile Spiked Red Slaw | GF

Crab Cakes \$15

Lump Crab Meat | Sweet Peppers | Citrus Zest | Spicy Aioli

“GF” indicates Gluten Free ~ additional selection available upon request

*Sunset Grille is privately owned and operated by St. Thomas Restaurant Group
www.StThomasRestaurantGroup.com*

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

Land

Filet Mignon 4oz/\$29 or 8oz/\$46

Beef Tenderloin | A Duo Of Sauces | Béarnaise | Crimini Mushroom Bordelaise |
Rosemary Roasted Fingerling Potatoes | Grilled Vegetables

New York Steak Frites \$38

12oz NY Strip | Frites | Asparagus | Maitre d'Hotel Butter | Sauce Bordelaise

Braised Beef Short Ribs \$33

Roasted Root Vegetables | Mushrooms | Fingerling Potatoes | Natural Jus

Lamb Persillade 4 bones/\$29 or 6 bones/\$38

New Zealand Lamb | Whole Grain Mustard Marinade | Herbed Panko Bread Crumbs |
Grilled Vegetables | Fingerling Potatoes | Lamb Demi-Glace

Jerk Chicken \$22

Airline Chicken Breast | Jerk Seasoning Marinade | Plantains | Grilled Vegetables |
Sofrito Rice & Beans | Coconut Curry Sauce | GF

Sunset Grille Gourmet Burger \$17

12 Ounces | Smoked Gouda Stuffed | Arugula | Onion Straws | Grilled Scallion Aioli |
Brioche Bun | Sweet Potato Fries

Sea

Daily Fresh Catch MP

Created Daily Using The Freshest Ingredients

Caribbean Lobster MP

Oven Roasted In The Shell | White Wine | Herbed Butter | Sofrito Rice & Beans | Grilled Vegetables | GF

Lobster Pot Pie MP

Creamy Shellfish Velouté | Puff Pastry | Caribbean Lobster Tail | Truffle Oil

Grilled Mango Mahi Mahi \$34

Local Mahi Mahi | Chayote and Green Mango Slaw | Coconut Jasmine Rice | Mango Cream

Seared Sesame Tuna \$36

Yellow Fin Tuna | Sesame Coated | Seaweed Salad | Mango Gastrique | Coconut Jasmine Rice

Black Lacquered Salmon \$36

Fresh Atlantic Salmon | Hoisin Barbeque Sauce | Coconut Jasmine Rice | Arugula | Orange |
Fennel Salad | Tarragon Vinaigrette

Pasta

Scallop and Shrimp Primavera \$34

Garlic | White Wine | Asparagus | Grape Tomatoes | Grilled Vegetable Medley | Angel Hair Pasta

Pad Thai

Tofu \$26 | Chicken \$28 | Shrimp \$32

Rice Noodles | Grilled Vegetables | Coconut Curry Peanut Sauce | Crushed Macadamia Nuts | GF

Lobster Mac and Cheese \$42

Sweet Caribbean Lobster | Creamy Brie-Mozzarella Sauce | Farfalle Pasta | Truffled Arugula

Sides

Coconut Jasmine Rice \$5 | Sofrito Rice & Beans \$5 | Grilled Vegetables \$7 |
Roasted Fingerling Potatoes \$7 | Stuffed Baked Potato \$7 | Sautéed Kale \$6