

# Seaharvest at Sunset House

## STARTERS

CONCH FRITTERS (5pc) with jerk mayo	12.00
GALAMARI with marinara to dip	10.00
MOZZARELLA STICKS (5) with marinara	9.50
FALAFEL (4) ★ with hummus	8.00
VEGGIE SPRING ROLLS with sweet & sour sauce	8.50
SHRIMP SPRING ROLLS with sweet & sour sauce	10.00
COCONUT SHRIMP (5) with sweet & chili sauce	12.00
JACKETED SHRIMP (5) with honey mustard dip	13.00
BRUSCHETTA (3) on toasted crispy crostini	8.00
With cheese add \$2.00	
WINGS (8pc) Hot Sauce/Sweet Chili/S&P	
With blue cheese or ranch dip with carrot & celery sticks	15.00
Add Fries to above starters	2.00
HUMMUS★ WITH NAAN	8.50
BASKET OF FRENCH FRIES 4.25 SWEET POTATO FRIES	6.50
Add Curry Sauce	2.00
BASKET OF SWEET POTATO FRIES	6.50
BASKET OF ONION RINGS	8.50
LOADED BAKED POTATO	4.50
EXTRA SAUCE .50 SIDE OF COLESLAW	1.00

## SOUPS & SALADS

WHITE CONCH CHOWDER	8.50
BLACK BEAN SOUP ★	7.00
HOUSE GREAT SALAD	12.50
All things yummy, mixed greens, sweet peppers, chick peas, cherry tomatoes, grapes, pomegranate & pumpkin seeds, radishes, orange segments, cucumber & watermelon chunks. Tossed with Chef's Lemon Cilantro Vinaigrette.	
GARDEN SALAD	7.00
Crisp mixed greens, mixed & red onions	
Choice of dressing: House-Check Out our Daily Creation, Lemon Cilantro, Balsamic, Ranch, Blue Cheese, Greek or Golden Italian	
CAESAR SALAD	9.00
Crisp Romaine, Croutons & our famous homemade Caesar dressing	
GREEK SALAD	9.00
Crisp Lettuce, onions, tomatoes, black olives feta cheese & Greek dressing	
Add chicken or fish to above salads 7.00 Add 5oz NY Steak 11.00	
LOBSTER SALAD (upon availability)	MP
lobster on bed of mixed greens with mayo & our house lemon cilantro vinaigrette	

## VEGETARIAN

TEMPURA VEGGIE PLATTER (APP)	8.00
Chef's choice of veggies in tempura batter	
TOFU STIR-FRY ★	14.00
tofu stir fried with Sweet bell peppers, onions, carrots & cabbage	
TOFU VEGETARIAN WRAP ★	11.00
with roasted bell peppers, onions, squash, mushrooms with tomato chutney wrapped in a flour tortilla	
TOFU KEBAB ★	18.00
skewers of tofu, bell peppers, mushroom, zucchini & mushrooms with a red pepper coulis, quinoa & black beans	
THAI VEG CURRY ★	18.00
with potatoes, peppers, in a tomato, cashew, onion and cilantro sauce	

## KIDS MENU

HOT DOG WITH FRIES	8.00
Add cheese	1.00
KIDS GRILLED CHEESE WITH FRIES	7.50
KIDS BUTTERED PASTA	8.00
WITH MARINARA OR ALFREDO SAUCE	10.00
KIDS CHICKEN FINGERS (4) WITH FRIES	8.00

Ask about our Daily Specials

All prices are in Cayman Island Dollars - 15% gratuity will be added to all checks. ★ indicates Vegan options

## PUB GRUB

BURGER	10.00
CHEESEBURGER choice of American ♦ Swiss ♦ Cheddar	12.00
BACON CHEESEBURGER	14.00
SWISS MUSHROOM BURGER	13.00
GRILLED CHICKEN BURGER	14.00
GRILLED DOLPHIN BURGER	15.00
Our 6oz burger patties are garnished with sliced onion, lettuce, & tomato	
Chicken or Dolphin can be made Cajun style. Add a patty	5.00
QUESADILLAS sweet pepper, onions, cheese, flour tortilla	
Choice of VEGGIE 11.00 CHICKEN 13.00 SHRIMP 17.00	
HOUSE MADE CHICKEN TENDERS	12.00
FISH & CHIPS (2PC) with tartar sauce & lemon	16.00
Pub Grub is served with French Fries or Garden Salad with choice of dressing.	
Substitute Fries /Salad for Onion Rings or Sweet Potato Fries 3.00 or Caesar or Greek Salad 2.00	

## SANDWICHES & WRAPS

DAILY DELI SANDWICH. CHEF'S CHOICE	MP
ask your server for today's creation	
SUNSET CLUB	15.00
Breast of chicken, cheddar cheese, ham, bacon, tomato, mayo, Iceberg lettuce on choice of white or wheat toast	
LOBSTER & SHRIMP ROLL	18.00
lobster & shrimp with mayo & our lemon cilantro dressing on a fresh hoagie bun	
STEAK SANDWICH	18.00
N.Y. steak on hoagie bun, sautéed onions, mushrooms & pinot noir sauce	
Above Sandwiches served with French Fries or Garden Salad with choice of dressing.	
Substitute Fries /Salad for Onion Rings or Sweet Potato Fries 3.00 or Caesar or Greek Salad 2.00	
CHICKEN CAESAR WRAP (2pc)	14.00
breast of chicken, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla	
DOLPHIN CAESAR WRAP (2pc)	15.00
grilled mahi, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla	
SHRIMP CAESAR WRAP (2pc)	17.00
shrimp, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla	
MEDITERRANEAN FALAFEL WRAP★	14.00
chickpeas, spices hummus, pickled jalapeños & onions flour tortilla	
TRIO OF TACOS soft or hard shell	15.00
pick 3- your choice of fish, chicken, pork, or shrimp* all one protein will be an additional charge	

## MAINS

NEW YORK STEAK 10 OZ.	32.00
sauteed mushrooms, pinot noir sauce	
FILET MIGNON 8OZ.	39.00
cognac peppercorn sauce	
CALYPSO CHICKEN	23.00
crusted with coconut flakes stuffed with ham & cheese, deep fried with raspberry sauce	
COCO GRILLED CHICKEN	23.00
grilled breast of chicken with coconut sauce	
SHRIMP PORTUGUESE STYLE	MP
lightly spiced, sauteed with garlic & lemon butter sauce	
GRILLED SALMON	25.00
filet-grilled on a bed of spinach with lemon beurre blanc sauce	
FRESH RED SNAPPER – TROPICAL STYLE	28.00
pan-fried topped with fresh mango & banana slices	
CATCH OF THE DAY	MP
seasonal catch from our local waters. Ask server for catch and prep	
CARIBBEAN LOBSTER TAIL	MP
prepared broiled with garlic butter, grilled, blackened, Cayman Style or Curried	
Above are served with choice of Rice & Beans, White Rice, Scalloped Potatoes, French Fries, Mashed Potatoes or Baked Potato, Plantain & Chef's Choice of Vegetable	
CHICKEN STIR FRY	19.00
grilled chicken, mixed fresh veggies, special stir fry sauce, rice & sesame seeds	
SHRIMP STIR FRY	22.00
grilled shrimp, mixed fresh veggies special stir fry sauce, rice & sesame seeds	
PASTA	
MUSHROOM RAVIOLI	18.00
Rosé cream cheese sauce au gratin, garlic bread	
PENNE PRIMAVERA	19.00
seasonal veggies, tomato basil cream sauce, garlic bread	
Add chicken or fish to Primavera 7.00 Add Grilled Shrimp 2.00 each	
SEAFOOD OR SHRIMP LINGUINE	27.00
just shrimp or seafood combo of shrimp, fish, calamari & lobster choice of alfredo or marinara sauce, garlic bread	

# My Bar

## BEVERAGES

### DRAFT BEER

FROM CAYMAN'S OWN, CAYMAN ISLANDS BREWERY

CAYBREW	GLASS 5.50	PINT 7.00
WHITE TIP	GLASS 5.50	PINT 7.00
IRONSHORE BOCK	GLASS 5.50	PINT 7.00
SHELL SHOCK IPA	GLASS 5.50	PINT 7.00
FREE STYLE	GLASS 5.50	PINT 7.00
MANGO TANGO	GLASS 5.50	PINT 7.00
NITRO	GLASS 6.00	PINT 7.50

### SPIRITS

HOUSE 5.50 PREMIUM 6.50

DELU XE 8.00 SUPER DELU XE 10.00

SVEDKA • KINGSTON 62 • BACARDI SILVER • LEGACY RUM • GORDONS GIN • JOSE CUERVO GOLD • COCO MANIA • DEWAR'S  
ABSOLUT • TITOS • KETEL ONE • SMIRNOFF • STOLI • GREY GOOSE • TANQUERY • BOMBAY  
SAPHIRE • JOHNNY WALKER BLACK • JAMEISON IRISH • CANADIAN CLUB • JACK DANIELS •  
JIM BEAM • REDEMPTION BOURBON • BUFFALO TRACE • ELIJAH CRAIG • APPLETON  
SIGNATURE • HAVANA 7 • FLOR DE CANA 4 YR • BACARDI BLACK • MEYERS'S DARK •  
BACARDI 8 • CAPTAIN MORGAN SPICED • MALIBU MOUNT GAY • WRAY & NEPHEW OVER  
PROOF • PLANTATION 3 STAR • CIROC • CIROC PEACH • PATRON SILVER • HENDRICK GIN  
GENTLEMAN JACK • ZACAPPA 23 • ANGOSTURA 1919 • PLANTATION XO •  
GLENMORANGIE • GLENLIVET • CHIVAS 12 YEAR • HENNESEY VS • COURVOISIER VSOP  
*spirits prices are subject to change*

### NON-ALCOHOLIC

HEINEKEN ZERO	5.00
ICE CREAM SMOOTHIES Vanilla • Chocolate • Strawberry • Mango • Peach • Raspberry • Passionfruit • Banana	5.00
VIRGIN DAIQUIRI Strawberry • Mango • Peach • Lime • Raspberry • Passionfruit • Banana	5.00
ITALIAN STYLE SODA Club Soda with your choice of Strawberry, Mango, Peach, Lime, Raspberry, Passionfruit purees. Very refreshing!	5.00
SODA Pepsi, Diet Pepsi, Club Soda, 7-Up Gingerale	3.00
JUICE Orange, Pineapple, Grapefruit, Cranberry or Fruit Punch	3.00
RED BULL	5.00
BOTTLED WATER – STILL – AQUAFINA	3.00
BOTTLED WATER SPARKLING	5.00

## Ask about our Beverage Features

All prices are in Cayman Island Dollars  
15% gratuity will be added to all checks.  
Wi-Fi: My Bar

### BOTTLED BEER & CIDERS

BUD LIGHT, MILLER LIGHT, COORS LIGHT, HEINEKEN, MICHELOB ULTRA, CAYLIGHT, AMSTEL LIGHT, RED STRIPE	5.00
CORONA, CORONA LIGHT, GUINNESS, STELLA ARTOIS, STONGBOW CIDER	6.00
MAGNERS IRISH CIDER	6.50
CRABBIES ORIGINAL ALCOHOLIC GINGER BEER	6.50
TRULY HARD Seltzer	6.00

### COCKTAIL SUGGESTIONS – OUR FAVORITES

MUDSLIDE SUNSET STYLE	9.00
Baileys, Crème de Cacao, Vodka, Kahlua, ice cream chocolate lined cup	
TOP SHELF MUDSLIDE	12.00
<i>no ice cream* no chocolate* no fillers</i> Equal portions Bailey's • Absolut Vodka • Kahlua finished with a dash of cinnamon a shot of Kahlua in the straw & a cherry	
PINA COLODA	8.00
House Rum & Island Oasis Pina Coloda	
CAYMAN COLODA	9.00
Black Raspberry Liqueur floats upon a Pina Coloda	
PINK SAND BEACH	9.00
Vodka, Raspberry Liqueur, Strawberry Puree, lime juice – frozen	
SUNSET MARGARITA	8.00
Lime, Strawberry, Mango, Peach, Raspberry, Passionfruit, Banana	
TOP-SHELF MARGARITA	10.00
Patron Silver & Masion Ferrand Dry Curacao & lime	
ELECTRIC MARGARITA	9.00
Jose Cuervo & Blue Curacao & Lime	
DAIQUIRI	9.00
Rum with your choice of Lime, Strawberry, Mango, Peach, Raspberry, Passionfruit, Banana	
RUM PUNCH	8.00
Gold rum and a blend of juices	
RUM RUNNER	9.00
Gold Rum, crème de banana, pineapple, blackberry brandy OJ & Pineapple Juices	
CAYMAN SUNSET	9.00
Gold & Coconut Rum with blend of fruit juices, splash of grenadine & a dark rum float	
CAYMAN LEMONADE GIN OR VODKA	9.00
Choice of Vodka or Gin, peach schnapps, triple sec, lime & cranberry juice	
CAYMAN MAMA	9.00
Coconut & Gold rum, crème de banana, Pineapple juice & grenadine	
BLUE IGUANA	9.00
Coconut Rum, Blue Curacao, pineapple juice & a dark rum float	
PAIN KILLER	9.00
Posser's Navy Rum, Orange & Pineapple juice and a splash of Pina Coloda mix	
MOJITO	8.00
Bacardi Superior White Rum, fresh mint, lime, simple syrup, splash of club soda	
DARK & STORMY	8.00
Goslings Black Seal Rum, Ginger Beer & a lime wedge	
STUBBORN AS A MULE	8.00
Vodka, Ginger Beer & a lime wedge	

*Let our bartenders create  
your own signature cocktail!*

### WINE BY THE GLASS

HOUSE \$8.00 HOUSE PREMIUM \$9.00 HOUSE SELECT \$10.00	
Savingon Blanc, Pinot Grigio, Chardonnay, Moscato, French Rosé Caberbnet Sauvignon, Merlot, Malbec, Pinot Noir or Blend	
SPARKLING	
FANTINEL PROSSECCO \$9.00 VEUVE CLIQUOT BRUT \$18.00	

ASK FOR OUR FEATURES BY THE GLASS  
BOTTLE LIST AVAILABLE