

Appetizers

Crab Dip (9.99)

The Best! A perfect blend of fresh crab, cream cheese, roasted red peppers, and scallions – topped off with melted cheddar cheese.

Mahi Fingers (9.49)

Sweet chili sauce & house made spicy remoulade.



Pan Fried Mid-Atlantic Oysters (11.99)

Green tomato relish, Sherry Vinaigrette, crumbled gorgonzola cheese.

Tempura Shrimp or Scallops (9.49)

Your choice of shrimp or scallops, lightly coated in tempura batter and served crispy golden brown.

Tempura Trio (10.99)

Two mahi fingers, two shrimp, and two scallops lightly coated in tempura batter and served crispy golden brown.

Seared Ahi Tuna (9.49)

Fresh tuna coated in sesame seeds and seared rare. Served with vegetable slaw, wasabi, and ginger.

Hawaiian BBQ Scallops (9.99)

Jumbo scallops wrapped in applewood smoked bacon topped with a chipotle



BBQ sauce. Served with fresh pineapple.

Caribbean Chicken Quesadilla (9.49)

Grilled quesadilla stuffed with chicken, grilled onions and peppers, jack & cheddar cheeses. Served with sour cream and salsa.

Thai Style Seafood Hot Pot (11.99)

Sea scallops, shrimp, littleneck clams, shitake mushrooms, noodles, coconut broth.

Asian Chicken Lettuce Wrap (8.99)

Stir-fried chicken and Asian vegetables, sweet chili dipping sauce, bibb lettuce.

Baked Brie and Fruit (10.99)

Warm brie topped with a raspberry glaze and toasted walnuts, served with French bread and fresh fruit.

Wings (8.49)

Traditional Buffalo, Sweet Asian Sesame, or BBQ. Served with Bleu cheese and celery.

French Onion Soup (7.49)

Made with five onions and topped with provolone, swiss and Parmigiano Reggiano.

Oysters Rockefeller (5) (9.99)

Spinach, Parmesan cheese, Pernod, and bread crumbs.

Iced Mid-Atlantic oysters on the half shell (1/2 dozen...6.99 dozen...12.99)

Served with house made cocktail sauce, horseradish and a cider mignonette. 1/2 dozen...6.99 dozen...12.99

Steamed Jumbo Shrimp (1/2 lb...8.99 1 Lb...16.99)

Seasoned with Old Bay. Served with house made cocktail sauce. 1/2 lb...8.99 1 Lb...16.99

Steamed Little Neck Clams (8.99)

One dozen sweet & tender clams served with melted butter.

Salads

Add Grilled Chicken to Any Salad for \$4.99

Add Grilled Tuna or Mahi to Any Salad for \$5.99

Sunset Salad (6.99)

A bed of mixed greens, red onion, tomatoes, pine nuts, crumbled bleu cheese and maple raspberry vinaigrette.

Brown Derby Cobb Salad (10.99)

An all-time favorite. Mixed greens topped with turkey, bacon, hard boiled eggs, tomatoes, avocados, cheddar cheese and crumble Bleu cheese.

Greek Salad (8.99)

Mixed greens, roasted peppers, pepperoncini, cucumbers, tomatoes, red onion, feta cheese, kalamato olives and a lemon-oregano vinaigrette.

Buddy's Signature Steak Salad (13.99)

6 oz Grilled beef tenderloin, crisp iceberg & romaine lettuce, radicchio, sweet roasted tomatoes, crispy onions, gorgonzola vinaigrette.

Creole Blue Crab & Shrimp Salad (13.99)

Colossal blue crab lumps, sweet shrimp, Hass avocado, vine-ripened tomato, cucumber, mixed greens, and lemon

Spinach Salad (8.99)

Baby spinach, chopped eggs, applewood smoked bacon, tomatoes, radishes, mushrooms and warm shallot-bacon vinaigrette. Add chicken or Tuna. \$4.50

Caesar Salad (7.49)

Hearts of Romaine, shaved Parmesan Reggiano, homemade garlic croutons and a creamy Caesar dressing

Sandwiches

*All sandwiches served with choice of french fries, coleslaw, rice and beans, or chorizo baked beans. Lettuce, onion, and tomato served upon request. *Seasonal fresh fruit add \$1.50**

Crab Cake Sandwich (11.99)

House specialty. Made with jumbo lump crabmeat served on a soft potato roll.

Sunset Burger (8.49)

8 oz. fresh Angus Beef cooked to order and served on a toasted corn dusted roll. Add cheese \$0.75

Hickory Burger (9.79)

Our Sunset burger topped with applewood-smoked bacon, chipotle BBQ sauce, caramelized onions, and grated sharp cheddar cheese.

Soft Crab (12.99)

The Best on the Beach! Two tempura battered soft shells served crisp and golden brown on a corn dusted roll.

Filet Mignon Sandwich (13.99)

Grilled & sliced beef tenderloin, grilled Portobello mushrooms, melted Swiss, horseradish mustard sauce on a freshly baked baguette.

Key West (8.99)

Thinly sliced pastrami or smoked turkey, melted provolone, coleslaw and 1000 island dressing. Served grilled on rye bread.

Fresh Fish Sandwich (9.49)

Your choice. Grilled, blackened, fried or teriyaki.

Char Grilled Hawaiian Chicken (8.99)

Flavored in a pineapple and soy marinade and served on a toasted roll with lettuce, tomato, onion and a pineapple ring.

Grilled Turkey and Avocado Club (8.99)

Sliced smoked turkey with avocado, applewood smoked bacon, tomato, melted provolone and herb mayonnaise. Served on your choice of bread.

El's Jumbo California Shrimp Salad Wrap (9.49)

Gulf shrimp, avocado, roasted red pepper, onions, celery, Old Bay, fresh dill, lettuce, tomato in a sun-dried tomato tortilla.

Entrees

Served after 4 pm.

All entrees are served with your choice of two sides (except Seafood Alfredo). Add a small dinner salad for \$3.50

Crab Cakes (27.00)

A pair of our house special jumbo lump crab cakes.

Tempura Fried Lobster Tails (30.00)

Two 5 oz. tempura coated lobster tails fried to a golden crisp. Served with an Asian Dipping Sauce.

Broiled Lobster Tails (30.00)

Two 5 oz. cold water tails broiled and served with drawn butter. Top with Crab Imperial. \$7.00

New York Strip Steak (29.00)

A tender 12 oz., center cut, Certified Angus Beef Strip Steak.

Filet Mignon (29.00)

A tender 8 oz. center cut, Certified Angus Beef filet. Top with Bleu cheese & port wine sauce \$4.00

Sunset Trio (38.00)

Petite filet, Crab Cake and a broiled or tempura fried 5 oz. Lobster Tail.

Chicken Chesapeake (24.00)

Pan seared chicken breast topped with ham, jumbo lump crab meat, spinach, provolone cheese and a whole grain mustard cream sauce.

Bleu Cheese Encrusted Pork Tenderloin Medallions (24.00)

With a sun-dried cranberry-port wine sauce.

Stuffed Frenched Pork Chop (25.00)

Dried Cranberry, Apple, and Cornbread Stuffing, herb jus.

Crab Imperial (27.00)

An all-time Chesapeake Bay favorite. Made with all jumbo lump crab meat and served with a Dijon glaze.

Sesame Crusted Tuna Mignon (27.00)

Pan seared and served with toasted sesame sauce (best prepared medium-rare).

Seafood Alfredo (26.00)

Gulf shrimp, sea scallops, and jumbo lump crab in a Parmesan/Romano cream sauce over bowtie pasta.

Sides

Seasonal vegetable, black beans & rice, homemade coleslaw, french fries, baked potato or twice baked potato casserole (add 1.95)

Sunset Cocktails

Get Lucky (\$8.00)

Jameson's Irish whiskey, lemon juice, lime, simple syrup, fresh squeezed o.j.

Hawaiian Sunset (\$8.00)

Skyy pineapple vodka, Fresh squeezed o.j., Patron Citronge, grenadine

Cactus (\$9.00)

Don Eduardo Silver tequila, Patron Citronge fresh squeezed o.j., simple syrup, POM juice, lime

Special Craft Bottles (22 oz)

Allagash White, Coney Island Lager

Draft Beer

Bud Light, Land Shark, Hoegaarden, Bass Ale, Stella Artois, Primal Pale Ale, Harpoon IPA, Anchor Steam, Miller Lite, Guinness, Harp, Sam Adams Summer, Newcastle

Orange Crush (\$6.50)

Orange vodka, Triple Sec, fresh squeezed o.j., Sierra Mist

Pama-Limonade (\$7.00)

Seagram's Citrus rum, Triple Sec, simple syrup, fresh mint, squeezed lemon, splash of POM juice

Beer

Budweiser, Bud Light, Michelob Ultra, Natural Light, Bud Light Lime, Coors Light, Miller Lite, Yuengling, Corona, Corona Lt, Amstel Light, Heineken, Heineken Light, Red Stripe

Pain Killer (\$6.75)

Bacardi Select rum, Malibu Coconut rum, pineapple, o.j., pina colada mix, topped with nutmeg

Brittany's Famous Iced Tea (\$6.50)

Firefly Sweet Tea vodka, fresh squeezed lemonade, simple syrup

Mojito (\$7.00)

Don Q Cristal rum, simple syrup, fresh mint, lime. Served over crushed ice and garnished with mint and powdered sugar

Sangria (\$6.50)

A blend of red wine & fresh fruit puree. DELICIOUS!

Sunset Lemonade (\$7.00)

Alchemia Ginger vodka, ginger beer, fresh lemon juice

Big Ginger (\$6.50)

Jameson's Irish whiskey, ginger ale, lemon, lime

Pirates Punch (\$8.00)

Seagram's Brazilian Rum, Pirates Choice Molasses Reef rum, blood orange bitters, o.j., pineapple, sour mix, grenadine

Wild Berry Mojito (\$8.00)

Don Q Cristal rum, raspberry puree, fresh mint, lime. Served over crushed ice and garnished with mint and powdered sugar

Other

Smirnoff Ice, Buckler, O'Doul's

Summer Peach (\$6.25)

Absolut Peach vodka, iced tea, simple syrup

Citrus Grove (\$8.00)

Skyy Raspberry vodka, Limoncello, orgeat syrup, lemonade

Ruby Red Crush (\$7.00)

Absolut Ruby Red vodka, Triple Sec, fresh squeezed grapefruit, Sierra Mist, cranberry

Dockside Martinis

Chocolate Martini (\$10)

Alchemia Chocolate vodka, Godiva Dark, Godiva White, Dark Crème De Cacao, cream

Dirty Queen (\$9.25)

Elegantly made with Snow Queen vodka, Martini & Rossi Dry Vermouth, olive juice

Caramel Candy (\$9.25)

Absolut vodka, Butterscotch Schnapps, Dooleys

Sunset Beach (\$12.00)

Grey Goose vodka, Bacardi Peach rum, peach puree, cranberry

Sunset Cosmopolitan (\$12)

Grey Goose L'Orange vodka, Grand Marnier, cranberry, lime

Pomegranite (\$9.25)

Skyy Citrus vodka, Smirnoff Pomegranate vodka, Patron Citronge, simple syrup, fresh POM juice

Blue Cosmopolitan (\$9.25)

Don Eduardo 100% de Agave tequila, Patron Citronge, lime & a splash of Blue Curacao

Chocolate Mocha (\$10)

Three Olives Triple Shot Espresso vodka, Three Olives Chocolate vodka, Godiva, Starbucks Cream

Golden Margarita (\$10)

Patron Reposada tequila, Patron Citronge, Luna Orange, fresh lemon, lime, orange

Sapphire Sour (\$9.25)

Bombay Sapphire gin, fresh lemon, simple syrup,

Mango Mai Tai (\$9.25)

Cruzan Single Barrel rum, Cruzan Mango rum, Amaretto, pineapple

Shark Bite (\$9.25)

Three Olives vodka, Three Olives Berry vodka, fresh basil, simple syrup, strawberry puree

Perfect Sunset (\$9.25)

Absolut Ruby Red Grapefruit vodka, Soho Lychee, Triple Sec, fresh pomegranate, grapefruit juice

Petite Lemon (\$9.25)

Sky Citrus vodka, Limoncello, fresh lemon, simple syrup

Mandarin Creamsicle (\$9.25)

Absolut Mandarin vodka, Absolut Mango vodka, Absolut Vanilla vodka, Licor 43, fresh squeezed o.j., cream

Frozen Cocktails**Kilo Kai Colada (\$8.00)**

Kilo Kai rum, fresh pineapples chunks, pina colada mix

Island Dream (\$8.00)

Cruzan Black Cherry rum, Amaretto, fresh strawberry puree, ice cream, whipped cream and shaved dark chocolate

Wacky Margarita (\$9.00)

1800 Reserva tequila, fresh strawberry puree, homemade margarita mix

Pineapple Chi Chi (\$8.00)

Skyy Pineapple vodka, Fresh pineapple chunks, Pina colada mix

Kahlua Colada (\$8.00)

Kahlua, ice cream, pina colada mix, topped with whipped cream and shaved dark chocolate

Bushwacker (\$8.00)

Bacardi Select rum, Amaretto, Kahlua, Irish Manor, pina colada mix

Strawberry Surprise (\$8.00)

Bacardi Dragon Berry Strawberry rum, ice cream, topped with whipped cream & chocolate