

~ Sunset Bar and Grill ~

~Starters~

Gulf Shrimp Cocktail\$10
<i>Four Pieces. Horseradish Cocktail Sauce.</i>	
Point Judith Fried Calamari\$9
<i>Capers, Banana Chili Peppers, Fileto di Pomodoro Sauce</i>	
Fried Mozzarella\$7
<i>"Block Style", Fileto di Pomodoro Sauce</i>	
Rhode Island Little Neck Clam Fritters\$8
<i>Traditional Tartar or Cocktail Sauces</i>	
Sunset Grill Nachos Grande\$8
<i>Layers of Monterrey Jack Cheese, Olives, Jalapenos, Tomatoes, Sour Cream, Pico di Gallo and Guacamole</i>	
<i>With Three Alarm Chili</i>\$9
Buffalo Chicken Wings\$9
<i>Traditional Spicy Buffalo Sauce, Bleu Cheese, Carrot and Celery Sticks</i>	
Water's Edge Award Winning Clam Chowder\$6
3-Alarm Chili\$6

~Salads~

Water's Edge Field Green Salad\$8
<i>With Grilled Chicken</i>\$11
<i>With Grilled Jumbo Shrimp</i>\$13
<i>*Dressings Available ~ Balsamic Vinaigrette, Ranch, Italian and Bleu Cheese</i>	
Classic Caesar Salad\$8
<i>With Grilled Chicken</i>\$11
<i>With Grilled Shrimp</i>\$13
Spinach Cobb Salad\$11
<i>Applewood Smoked Bacon, Eggs, Avocados, Plum Tomatoes, Crumbled Bleu Cheese, Red Wine Vinegar and Shallot Dressing</i>	
Baby Arugula Salad\$10
<i>Orange Segments, Shaved Fennel, Bermuda Onions, Honey Champagne Vinaigrette</i>	

~Sandwiches~

All Sandwiches are served with choice of Pub Wedge Fries and Cole Slaw

*Signature Certified Angus Burger\$11
<i>Roasted Red Pepper, Sauteed Vidalia Onion, Gorgonzola Bleu Cheese</i>	
*Grilled Hamburger\$10
<i>Served with Lettuce and Tomato. Add Cheese or Bacon \$1 per item</i>	
Foot Long All-Beef Hotdog\$5
<i>With Three Alarm Chili</i>\$6
Blackened Chicken Sandwich\$9
<i>Cilantro Lime Mayonnaise, Kaiser Roll</i>	
Barbecued Pulled Pork Sandwich\$9
<i>Homemade BBQ Sauce, Coleslaw and Provolone Cheese</i>	
Oven Roasted Turkey or Honey Ham BLT Wrap\$9
<i>Lettuce, Tomato, Alfalfa Sprouts and Mayo</i>	
Marinated Grilled Vegetable Wrap\$8
<i>Arugula Pesto, Grilled Summer Vegetables, Spicy Hummus</i>	
Hot Maine Lobster Roll\$15
<i>Lemon Basil Butter, Toasted Sub Roll</i>	

~ Sunset Bar and Grill ~

~Entrees~

Seasoned Corn Flour Fish and Chips\$13
<i>Cod Filets, Pub Fries, Tartar Sauce</i>	
Broiled Atlantic Salmon\$15
<i>Lemon, Caper Butter, Rice Pilaf and Broccoli Florets</i>	
Steamed 1½lb. Maine Lobster	Market Price
<i>Steamed New Potatoes, Native Corn on the Cob</i>	
Frito Misto\$14
<i>Seasoned Corn Flour Fried Shrimp, Scallops, Calamari, Eggplant and Zucchini, Tarter Sauce</i>	
Chicken Parmigiana\$12
<i>Breaded, Fried Chicken Cutlets, Fileto di Pomodoro Sauce, Melted Mozzarella, Linguini</i>	

~Pizza~

10" Water's Edge Brick Oven Style Pizza	
Red – Tomato Sauce, Basil and Mozzarella\$10
White – Arugula Pesto, Vine Ripe Tomato Slices, Parmesan\$11
Signature Pizza\$14
<i>Peppercorn Bacon, Roasted Garlic, Gulf Shrimp, Basil and Parmesan</i>	

Pepperoni, Italian Sausage, Mushrooms are available on all pizzas for an additional \$1 each

~Sides~

Steamed Broccoli Florets\$3
Native Corn on the Cob\$3
Pub French Fries\$4
Rice Pilaf\$3
New Potatoes\$3
Water's Edge Coleslaw\$3
House or Caesar Side Salad\$3
Fresh Fruit\$3

~Desserts~

Homemade Hot Fudge Brownie Sundae\$6
<i>With Whipped Cream and Vanilla Bean Gelato</i>	
Strawberry Shortcake\$6
<i>Fresh Berries, Whipped Cream</i>	
Frozen Chocolate Peanut Butter Cup\$7
Gelato\$5
<i>Over Sized Scoop of Strawberry, Chocolate, or Vanilla</i>	

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.
Please inform your server of any allergies you may have.
Please allow time for preparation. All menu items are prepared to order.*