



LUNCH

APPETIZERS

Jumbo Lump Crab Cakes \$10.95

Pan Sautéed Crab Cakes, served with a Remoulade Sauce and Fresh Vine Ripe Tomato Salsa

Dry Sea Scallops and Goat Cheese \$10.95

Wood Grilled Dry Sea Scallops, served with Roasted Red Peppers, Hearts of Palm, Warm Herb Crusted Goat Cheese, Crostinis and a Fresh Herb Olive Oil

Blind Pass Shrimp \$10.95

Five Wood Grilled Jumbo Shrimp with a Spicy Orange Blossom Honey Barbeque Sauce, served with a Mixed Greens, Mandarin Orange Salad tossed with a Citrus Vinaigrette

SOUPS AND SALADS

Fresh Florida Seafood Gumbo \$5.95

Sunshine House Salad \$6.95

Mixed Baby Greens, tossed with an Apple Vinaigrette with Vine Ripe Tomatoes, Hot House Cucumbers, White Cheddar Cheese and Candied Pecans

Sunshine Caesar Salad \$6.95

Pecan Crusted Goat Cheese Salad \$9.95

Mixed Baby Greens tossed with a Mango Vinaigrette, Vine Ripe Tomatoes, Red Onions, Carrots and Apple Slices topped with a Piece of Warm Pecan Crusted Goat Cheese

SANDWICHES

Served with Cole Slaw and a Pickle

Wood Grilled All American Hamburger \$8.95

Eight Ounces Hamburger with Grilled Onions, Lettuce, Vine Ripe Tomatoes and Mayonnaise

Fish Sandwich \$ Market

Served with Lettuce, Vine Ripe Tomatoes, Red Onions and a Remoulade Sauce

The Sunshine Club \$9.95

Wood Grilled Chicken Breast, Smoked Bacon and Swiss Cheese served on a Toasted Hoagie Roll with Lettuce, Vine Ripe Tomatoes, Red Onion and Mayonnaise

Seafood Salad Croissant \$10.95

A freshly made Lump Crabmeat and Rock Shrimp Salad on a Croissant with Lettuce, Vine Ripe Tomatoes, Red Onions and Mayonnaise



DINNER

APPETIZERS

***Jumbo Lump Crab Cakes* \$13.95**

Pan Sautéed Crab Cakes, served with a Remoulade Sauce and Fresh Vine Ripe Tomato Salsa

***Dry Sea Scallops and Goat Cheese* \$11.95**

Wood Grilled Dry Sea Scallops, served with Roasted Red Peppers, Hearts of Palm, Warm Herb Crusted Goat Cheese, Crostinis and a Fresh Herb Olive Oil

***Blind Pass Shrimp* \$11.95**

Five Wood Grilled Jumbo Shrimp with a Spicy Orange Blossom Honey Barbeque Sauce, served with a Mixed Greens, Mandarin Orange Salad tossed with a Citrus Vinaigrette

***Sunshine Shrimp Cocktail* \$13.95**

Served with Passion Fruit Remoulade

SOUPS AND SALADS

***Fresh Florida Seafood Gumbo* \$6.95**

***Sunshine House Salad* \$6.95**

Mixed Baby Greens, tossed with an Apple Vinaigrette with Vine Ripe Tomatoes, Hot House Cucumbers, White Cheddar Cheese and Candied Pecans

***Sunshine Caesar Salad* \$7.95**

***Pecan Crusted Goat Cheese Salad* \$9.95**

Mixed Baby Greens tossed with a Mango Vinaigrette, Vine Ripe Tomatoes, Red Onions, Carrots and Apple Slices topped with a Piece of Warm Pecan Crusted Goat Cheese



ENTREES

World Famous Sunshine Paella \$25.95

Jumbo Gulf Shrimp, Dry Sea Scallops, Chicken Breast, Sausage and Mussels, sautéed with Garlic, Red Wine, Capers, Olives, Artichoke Hearts, Onions, Bell Peppers and Paella Rice

Fresh Seafood and Other Nightly Specials \$ Market

Fresh Florida Red Snapper Picatta \$27.00

A Pan Seared Filet of Red Snapper dusted with Cornmeal and topped with a White Wine, Lemon Juice, Shallots and Caper Sauce served with Yellow Rice and Fresh Vegetables

Yellowfin Tuna Au Poirve \$26.00

A Fresh Yellowfin Tuna sprinkled with Coarse Black Pepper, Wood Grilled topped with a Spicy Red Wine, Pepper Demi Glace served with Scallion Mashed Potatoes and Fresh Vegetables

Shrimp and Scallop Scampi \$29.00

Linguini tossed with Scampi Butter, Snow Peas, Asparagus, Jumbo Shrimp and Dry Sea Scallops sprinkled with Fresh Parmesan Cheese and Fresh Herbs

Wood Grilled Filet Mignon \$33.00

With a Roasted Shallot, Red Wine, Fresh Herb Demi Glace served with Mashed Potatoes and Fresh Vegetables

Pan Fried Chicken Breast \$18.95

Boneless, Skinless Chicken Breast with a Corn Flake Crust Pan Fried to a Golden Brown served with Mashed Potatoes and Fresh Vegetables

Wood Grilled Spring Lamb Chops \$34.95

Herb Coated and finished with a Honey Mint Reduction served with Mashed Potatoes and fresh Vegetables

Wood Grilled Mahi Mahi \$26.00

With a Tropical Mango and Pineapple Sauce served with Yellow Rice and fresh Vegetables

A Split Plate Charge Of \$8.00 Will Be Added To All Shared Entrees

*****Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase The Consumer's Risk Of Food Borne Illness*****

*18% Gratuity Added to All Discounted Checks and to Parties of 5 or More
6% Florida State Sales Tax Added to All Checks*