



Monday Family Fun Night

5:00 PM to 7:00 PM Family Dining Packages
Family Games, Swimming until 8:00 PM

Tuesday Karaoke

8:00 PM to 11:00 PM

Tuesday Ragin Cajun Dinner Specials

A full array of ala carte Cajun Specials
6:00 PM to 9:00 PM

Wednesday Mexican Fiesta

A robust selection of ala carte Mexican Specials
6:00 PM to 9:00 PM

Lobsterfest Thursdays

An abundance of ala carte "Lobster Dinner Specials"
6:00 PM to 10:00 PM

Live Entertainment Nightly
Tuesday thru Saturday 5:30 pm - 11:30 pm

The above specialties are in addition to our regular menu.

www.sunset-tiki.com



Hours

Bar Monday - Saturday 5:00 pm - 1:00 am
Food Monday - Wednesday 5:00 pm - 10:00 pm
Food Thursday - Saturday 5:00 pm - 11:00 pm

Live Entertainment Nightly
Tuesday thru Saturday 5:30 pm - 11:30 pm

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APPETIZERS

New England Clam Chowder \$7

Tiki blend of native clams, potatoes and cream served with our oyster crackers.

Shell Fish Cocktail \$20

Maine Lobster Claws, Colossal Gulf Shrimp, Alaskan King Crab legs presented in their own shell, Served chilled on ice with Sriracha and traditional Cocktail sauce and lemon.

Native Steamers \$14

Indigenous to our shores, an annual favorite, fresh daily, served with melted butter and natural broth.

Scampied Hot Wings \$10

Fresh bone in chicken wings, marinated in hot sauce, grilled and tossed with a rich garlic butter, served with Saratoga bleu cheese dressing and crisp celery.

Jerk Wings \$10

Fresh bone in chicken wings marinated in our Jamaican jerk sauce with Scotch Bonnet peppers, then grilled to a caramelized brown and served with grilled fresh pineapple.

ASIAN NOODLES

These Noodle dishes are authentic Chinese and Thai cuisine. These particular dishes are served chilled in their native countries. The origin of the noodles is Shanghai China and they are wheat flour base. Each sauce has its own unique complex flavors. *contains Peanuts & Sesame

Chili Pepper Sauce \$9

Chili peppers and essence, green pepper oil, Asian brewed Soy sauce, Rice wine vinegar, Sesame oil, garnished with roasted sesame seeds, ground peanuts, green onions, minced garlic and Thai basil.

Thai Red Curry Sauce \$9

red curry paste, Hot and mild sesame oils, Fish sauce, Asian brewed Soy sauce, garnished with ground peanuts, green onions, minced garlic and Thai basil.

Add 3 chilled Colossal Gulf Shrimp with Sriracha and Seaweed salad to above noodle dish \$9 additional

SALADS

Salad Caprese \$12

Fresh mozzarella and Feta cheese, fresh vine ripe tomatoes, fresh Basil, Kalamata olives, red onion, crisp greens with Balsamic Vinaigrette.

Choices to add to your salads: Char-broiled Tenderloin tips \$10, Norwegian Salmon \$10, Grilled Thai Breast of Chicken \$8, Shrimp (2) \$10

Caesar Salad \$9

Crisp Romaine, fresh croutons, Shaved Parmigiana Cheese, tossed with our Classic house Caesar dressing.

"St. Louis" Style Barbeque Ribs \$20

"Saint Louis Ribs" are cut from the bottom of the rack, more lean meat. "Baby Backs" are cut from the top, less meat. We smoke them, glaze them and broil them, half rack, served with Corn Bread and Pineapple slaw.

Char-broiled Tenderloin Tips of Beef \$23

marinated in our Bourbon Barbeque sauce, then char-broiled and served with grilled Asparagus and Pineapple slaw.

Seared Yellow-Fin Tuna \$14

Sushi grade tuna, pan seared very rare and served with Japanese seaweed salad, Wasabi and Soy sauce.

Teriyaki Shrimp Skewers \$14

Panamanian shrimp skewers (2), grilled with our Asian marinade, served with grilled pineapple, seaweed salad and honey ginger sauce.

Flatbreads \$12

"Piadinas" hand stretched dough grilled on a char-broiler Tuscan - Brushed with basil pesto, chopped pear tomatoes, fresh Mozzarella, and Fennel sausage.

Nachos Grande' \$15

Crisp corn tortilla chips, baked with homemade chili, cheddar jack cheese, garnished with fresh tomatoes, scallions, served with guacamole, sour cream and salsa.

LOBSTER - LOBSTER - LOBSTER

Classic Fresh Maine Lobster Salad Roll \$25

Our succulent chunks of Maine lobster tails and claws with just a touch of Hellmans, on a butter roasted roll with Pineapple slaw.

Warm Buttered Lobster Roll \$25

"Tiki's Own," succulent chunks of Maine lobster tails and claws, Slowly warmed in melted butter and served on a buttered toasted roll with Pineapple slaw.

Boiled Maine Lobster \$25

A single 1-1\2 pound lobster, served with melted butter, corn on the cob and a choice of potato salad, pasta salad or pineapple slaw.

Boiled Lobster & Steamers \$32

A single select 1-1\2 pound lobster and a pound of our succulent Native steamers, served together with melted butter, natural broth, Corn on the Cob and a choice of Potato salad, Pasta salad or Pineapple slaw.

SIGNATURE TIKI BURGERS AND SANDWICHES

The Monterey \$13

Char-broiled 8-ounces ground Black Angus beef, Monterey Jack cheese, sliced Avocado, fresh Jalapenos, crisp lettuce, sliced tomatoes, spiced Ranch dressing, nestled on a fresh grilled Artisan roll.

The Maui Burger \$13

Char-broiled 8-ounces ground Black Angus Beef, Imported Swiss cheese, caramelized onion, grilled fresh pineapple, crisp lettuce, sliced tomatoes, nestled on a fresh grilled Artisan roll.

Entrecote' of Beef, au bon pain \$23

Very lean 8-ounce Choice New York Sirloin Strip Steak, char-broiled, served with crisp lettuce, sliced tomatoes, red onion and our spicy Cajun dressing on Asiago Ciabatta roll.

Chili Verde Quesadilla \$16

Classic dish of lean Pork, green chili, roasted tomatillos, jalapenos and tomatoes slowly braised until tender, rolled in a "Naan Pocket" with Pepper Jack cheese, served with guacamole, sour cream and salsa.

North End Sausage 'n Peppers \$12

Authentic North End Sweet Italian Sausage, grilled with sweet onions and green Bell peppers, served on fresh Italian roll with shaved Parmigiano - Reggiano cheese.

Santa Fe Turkey Wrap \$12

Lean roasted Turkey breast, Hickory smoked bacon, vine ripe tomatoes, crisp lettuce and guacamole, with our spicy Ranch dressing, then wrapped in a fresh flour tortilla.

Black Angus Beef Burgers \$12

Char-broiled 8-ounces ground Black Angus Beef, crisp lettuce, vine ripe tomatoes, nestled on fresh grilled Artisan roll. Plain Grilled \$11 Add Pepper Jack, American or Swiss Cheese \$12

Grilled Tiki Chicken Breast \$10

Char-broiled 6-ounce Thai marinated chicken breast, crisp lettuce, vine ripe tomatoes, nestled on a fresh grilled Artisan roll. Plain Grilled \$11 Add Pepper Jack, American or Swiss Cheese \$12

Portabella Burger \$10

Select large imported mushroom, marinated in Balsamic, Olive oil and herbs, grilled and served with sweet sauteed onions, peppers, imported Swiss cheese on a fresh grilled Artisan roll.

Above Signature Sandwiches include a Garlic Pickle and a choice of Pasta salad, Potato salad, Potato Chips or Pineapple Cole Slaw.

ISLAND STYLE PIZZA

Our Three Cheese 18" Classic \$21 Individual 10" \$12

Hand stretched dough, our own sauce, Provolone, Mozzarella and Parmigiano Reggiano cheeses, baked on the bricks.

Add \$3.00 Pepperoni, Sweet Italian Sausage, Grilled Pineapple and Ham, BBQ Chicken and Bacon

DESSERT

Black Cherry Cheesecake \$6 Triple Chocolate Mousse Cake \$6

Choco Taco \$3 Chipwich \$3