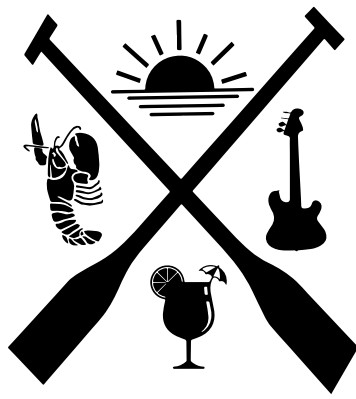


SUNSET



RIB Co.

SOUP

NEW ENGLAND CLAM CHOWDER

Crock 7.95 • Bread Bowl 8.95

LOBSTER BISQUE

includes lobster meat

Crock 9.95 • Bread Bowl 10.95

Pair with William Hill Chardonnay

*HOMEMADE CHILI

Crock 6.95 (GFO) • Bread Bowl 7.95



SALAD

AVOCADO BLT SALAD (GFO)

Grilled marinated chicken, sliced avocado, diced tomatoes, fresh mozzarella and bacon on mixed greens 13.95

Pair with Starborough Sauvignon Blanc

CHICKEN DUMPLINGS & VERMICELLI SALAD BOWL (GFO)

Steamed dumplings tossed in a citrus teriyaki sauce, served over Vermicelli Noodles, scallions, tomatoes, cucumber and mixed greens with a Thai Peanut Dressing 14.95

LARGE HOUSE SALAD (GFO) 7.95

LARGE CAESAR SALAD 8.95

Add: Grilled, Blackened or Crispy Chicken \$5

Grilled or Blackened Shrimp \$8

Grilled Salmon \$8



RAW BAR

CLAMS ON THE HALF SHELL

(GFO)

2.00 each

BLUE POINT OYSTERS

ON THE HALF SHELL (GFO)

2.50 each

4 JUMBO SHRIMP COCKTAIL

(GFO)

12.95

Add additional shrimp 3.25 each

RAW BAR PLATTER (GFO)

40.00

6 oysters, 6 clams, 6 shrimp, 6 stone crab claws

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We are able to accept multiple forms of payment, but we are unable to split checks more than once.

An ATM is available on the lower level for your convenience.

STARTERS

DRAWBRIDGE WINGS (GFO)

(8) 8.95 • (16) 16.95

SAUCES

BUFFALO • HOUSE MADE BBQ

SESAME ASIAN • TERIYAKI

GARLIC PARMESAN

CHIPOTLE CINNAMON RUB

BUFFALO RUB

CALAMARI

TRADITIONAL

Fried with cherry peppers 11.95

Pair with Crowded House Sauvignon Blanc

RHODE ISLAND

Tossed in balsamic aioli with jalapeños

and shaved parmesan cheese 12.95

Pair with Starborough Sauvignon Blanc

GARLIC CHEESE BREAD

Half Order 6.95 Whole Order 9.95

MARYLAND CRAB CAKES

A Summer favorite, two 3oz. crab cakes served with a spicy remoulade 12.95

SEAFOOD CAKES

Two 3oz baked cakes made with shrimp, crab and scallops. Served with spicy remoulade sauce 13.95

CHICKEN & LEMONGRASS DUMPLINGS

8 steamed chicken dumplings tossed in a citrus teriyaki sauce and topped with sesame seeds 9.95

FRESH STEAMED MUSSELS (GFO)

In a savory garlic white wine broth or marinara Served with garlic crostini 12.95

Extra garlic crostini add \$1

Pair with Starborough Sauvignon Blanc

SUNSET RIBS FAMOUS NACHOS (GFO)

Corn Tortilla Chips topped with tomatoes, jalapenos, scallions and a creamy queso bravo cheese.

Served with sour cream and salsa 12.95

Add: Marinated Chicken, Chili or BBQ Pulled Pork \$6

Extra cheese \$4, Guacamole 4.95

SANDWICHES

Served with French Fries and Pickle

Sub: Sweet Potato Fries, Onion Rings or Side Salad \$1

Add: Sautéed Mushrooms, Raw or Sautéed Onions, Jalapeños, American, Cheddar, Mozzarella or Swiss Cheese \$1 Add: Bacon \$1.50, Fried Egg \$1.25

BBQ PULLED PORK SANDWICH

Pulled Pork topped with our house made BBQ sauce & melted cheddar & monterey jack cheese on a roll 12.95

*SUNSET BURGER MELT

1/2 lb burger topped with American & Swiss cheese, sautéed onions & mushrooms between slices of grilled Texas toast 14.95

HOT OR COLD LOBSTER ROLL MP

LOBSTER GRILLED CHEESE

Fresh lobster meat and melted cheddar on Texas toast MP

*MAHI RUEBEN

Grilled Mahi, Hawaiian coleslaw, thousand island dressing, Swiss cheese on country rye bread 13.95

CALIFORNIA CHICKEN CLUB

Grilled Chicken, bacon, avocado, melted cheddar cheese, red onions, lettuce, tomato and chipotle aioli 13.95

*GRILLED BLACKENED PRIME RIB SANDWICH

topped with sautéed onions, roasted red peppers, melted mozzarella and tiger sauce served on rustica bread 14.95

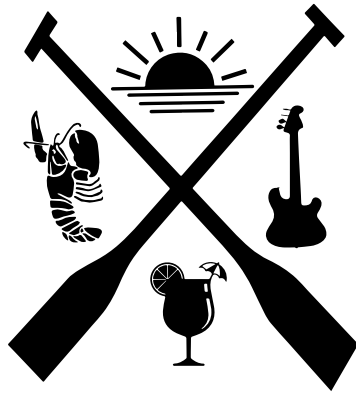
BATTER FRIED FISH SANDWICH

Golden fried cod filet served with lettuce & tomato on a roll with tartar sauce 11.95

ANGUS BURGER

Served with lettuce and tomato 12.95

SUNSET



RIB Co.



ENTREES



add a side salad \$3

BABY BACK PORK RIBS (GFO)

Our ribs are rubbed and smoked in house then basted with our own BBQ sauce served with fries and cole slaw
half order 16.95 • full order 25.95
Pair with Storypoint Pinot Noir

BONE IN BEEF RIBS (GFO)

Served with french fries and coleslaw 26.95
Pair with Storypoint Pinot Noir

RIB SAMPLER (GFO)

A combo of our beef and baby back ribs served with French fries and coleslaw 25.95
Pair with Storypoint Pinot Noir

LOBSTER RAVIOLI

Ravioli stuffed with lobster meat served in a pink alfredo sauce topped with a Maryland crab cake 22.95

SEA SCALLOPS PROVENCAL

Fresh Sea Scallops in a white wine lemon sauce served with Saffron Rissotto and vegetable of the day 26.95

LOBSTER MACARONI & CHEESE (GFO)

Macaroni and cheese loaded with fresh lobster meat MP
Pair with William Hill Chardonnay

SIMMERED SEAFOOD POT (GFO)

Cod, mussels, shrimp, clams and scallops all simmered in a savory garlic tomato broth served over linguine 32.95
Pair with William Hill Chardonnay

TORTILLA LIME CRUSTED TILAPIA

Tortilla Lime Crusted Tilapia served with Saffron Risotto and balsamic mixed greens topped with shaved parmesan 19.95

***GRILLED BLACKENED PRIME RIB**

Topped with Batter Fried Onion Rings and Tiger Sauce and served with the Vegetable of the Day 24.95

CHIPOLTE CINNAMON RUB GRILLED SALMON

Served with Saffron Parmesan Risotto and Vegetable of the day 23.95

LEMON CAPER CHICKEN

Grilled Chicken, Capers, fresh tomatoes and artichokes in a lemon white wine sauce over linguine 18.95

FISH & CHIPS

Fried Cod served with fries and cole slaw 16.95

OCEAN CITY CRAB CAKES

Three 3oz. baked Maryland Lump Crab Cake. Served with fries and cole slaw 18.95

FRIED CLAM STRIPS

Clam strips dipped in flour and lightly fried. Served with fries and cole slaw 14.95

NIANTIC BAY PLATTER

Fried cod, clam strips, and fried shrimp. Served with fries and cole slaw 24.95

TWO SOFT FRIED COD TACOS

Topped with shredded lettuce, diced tomatoes, pickled red onions and spicy remoulade sauce. Served with sweet potato fries and cole slaw 17.95

SIDES

BASKET FRENCH FRIES 6.95

BASKET ONION RINGS 7.95

BASKET OF SWEET POTATO FRIES 7.95

VEGETABLE OF THE DAY (GFO) 6.95

SAFFRON PARMESAN RISSOTTO 7.95

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*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. 2604810

GLUTEN FREE OPTIONS. ASK YOUR SERVER

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. 333_01642