

THE SUNSET MALIBU

STARTERS

SUNSET CLAM CHOWDER ■	8
ANTIPASTO PLATE <i>Italian cured meats, house made pate, grilled vegetables, olives</i>	12
FRITTO MISTO <i>crispy fried calamari, shrimp, zucchini, spicy marinara sauce</i>	10
TUNA TARTARE <i>avocado, black olives, capers, chives, micro arugula</i>	12
MEDITERRANEAN GRILLED OCTOPUS <i>sundried tomatoes, string beans, onions, black olives</i> ■	12
CRAB CAKES <i>made from Dungeness lump crab meat served on a bed of Umbrian lentils</i>	14
SWORDFISH CARPACCIO <i>sliced raw, red bell peppers, Cerignola olives, chives, extra virgin olive oil</i> ■	12
ARUGULA AND BASIL PESTO FLATBREAD <i>mozzarella, parmesan, olive oil</i> ●	12
WILD MUSHROOM FLATBREAD <i>goat cheese, mozzarella, shallots</i> ●	12
MARINATED SALMON FLATBREAD <i>watercress, goat cheese, lemon dressing</i>	12
CRISPY FISH TACOS <i>3 tacos on a bed of Guacamole, tomato salsa, julienned cabbage, crème fresca</i>	10
BBQ PORK SLIDERS <i>3 mini buns with slow braised and pulled Niman Ranch pork</i>	9

SALADS

ALLEGRIA SALAD <i>watercress, avocado, hearts of palm, pine nuts, lemon-parmesan dressing</i> ■ ●	11
BABY BEET SALAD <i>local arugula, goat cheese, pickled red onion, caramelized pecans</i> ■ ●	11
BABY ARTICHOKE SALAD <i>sliced raw, wild baby arugula, lemon dressing, shaved parmesan cheese</i> ■ ●	11
ROMAINE HEARTS <i>shaved parmesan, croutons, house-made Caesar dressing</i>	9
BABY ORGANIC BABY GREENS <i>tomato, cucumber, radishes, sherry vinaigrette</i> ■ ◆ ●	9
SEAFOOD SALAD <i>calamari, shrimp, mussels, clams, scallops, frisee and arugula, Yuzu vinaigrette</i>	16

ENTREES

SPAGHETTI BOLOGNESE <i>slow-cooked grass fed beef ragout, Grana Padano</i> Ω	17
PUMPKIN RAVIOLI <i>fresh handmade pasta tossed in butter and sage sauce</i> ●	18
LINGUINE CLAMS <i>Manila clams, garlic, extra virgin olive oil, chili flakes, white wine</i> Ω	20
LOBSTER RAVIOLI <i>filled with Maine lobster and ricotta cheese, tossed with asparagus tips in saffron sauce</i>	22
SCALLOPS FROM MAINE <i>pan seared on top of creamy porcini mushroom risotto</i>	28
SCOTTISH SALMON <i>pan roasted with butternut squash, Brussel sprouts and port wine reduction</i> ■	24
MUSSELS & FRITES <i>white wine, fennel, tomato, garlic, shallots, basil, served with fries</i> ■ <i>and roasted garlic aioli</i>	18
FISH AND CHIPS <i>beer battered cod fish filet, fries, tartar sauce, malt vinegar</i>	14
SUNSET SEAFOOD STEW <i>spicy lobster tomato broth, clams, mussels, calamari, shrimp, and garlic bread</i>	26
LANGOSTINOS <i>wild from New Zealand served with grilled asparagus and drawn butter</i> ■	32
SEA BREAM <i>whole roasted with lemon, garlic, rosemary, roasted potatoes, spinach, green olive-caper sauce</i>	32
PASO PRIME BEEF BURGER <i>all grass fed beef, roasted garlic aioli, caramelized onion, lettuce, tomato</i> <i>Add bacon, blue or aged cheddar</i> 1	14
ROASTED JIDORI CHICKEN <i>preserved lemon mashed potatoes, broccolini, tarragon jus</i> ■	22
GRILLED FILET MIGNON <i>ragout of roasted fingerling potatoes, wild mushrooms, Swiss chard, blue cheese butter, homemade Worcestershire</i> ■	32

SIDES

3-CHEESE MAC AND CHEESE, FRENCH FRIES, PARMESAN-TRUFFLE FRIES, SWEET FRIES MASHED POTATOES, SPINACH, BROCCOLINI, ASPARAGUS, BRUSSEL SPROUTS	6
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■ gluten free Ω gluten free pasta upon request ● vegetarian ◆ vegan

