



Open Daily • Great Sunset View

Located at Blind Pass "Where the Islands Meet"

6536 Pine Avenue, Sanibel • (239) 472-2333

Reservations Accepted for Dinner

— **Breakfast** 8 am. - 3 pm. —

Sunset Grill Specialties

Eggs Blind Pass • Eggs Santiva • Eggs Captiva
Ham, Bacon or Sausage and Two Eggs • Biscuits and Gravy
Bagel w/Smoked Salmon • Sunset Egg Sandwich
Corned Beef Hash and Two Eggs • Cakes and Two Eggs

Omelettes

Crab and Spinach • Western • Garden • Cheese
Mushroom and Swiss • Ham, Bacon or Sausage and Cheddar
Mexican Burrito • Sunset Breakfast Burrito

Cakes Etc.

Buttermilk Pancakes • French Toast • Banana Nut French Toast

— **Lunch** 11:00 am. - 3 pm. —

Salads & Soups

Southern Fried Chicken Salad • Mixed Field Greens • Caesar
Homemade Chicken Gumbo

Appetizers

Nut and Spice Encrusted Brie • Bruschetta • Crab Cakes

Lunch Entrees

Coconut Shrimp • Fried Grouper • Crab Cakes
Smoked Seafood Quesadilla • Pulled Duck Quesadilla
Pasta, Pasta, Pasta

Sandwiches

Wood Grilled Cheeseburger • Seafood Salad • Fresh Gulf Grouper
Sunset Monte Cristo • Mediterranean Chicken • Warm Turkey Brie
Grouper Reuben • Pulled Duck • Blackened Chicken Caesar Wrap

— **Sample Dinner** 5 pm. - 9:30 pm. —

APPETIZERS, SOUPS & SALADS

Sunset Shrimp Cocktail ~ Sunset Ceviche
Coastal Lobster Crab Cakes ~ Steak Tartar
Seasonal Harvest Bruschetta ~ Fried Baby Artichokes
Lobster Bisque ~ Caesar Salad
Warm Baby Spinach Salad ~ Avocado & Tomato Salad

SAMPLE ENTREES

Seafood Pasta with homemade Papparelle pasta, tossed with
artichokes, prosciutto and baby spinach

Macadamia Nut Grouper on a bed of julienne vegetables,
coconut rum butter, mango fruit salsa and key lime bierre blanc

Tanglewood Farms Organic Chicken Roulade stuffed
with organic apricots and seasonal mushrooms

Butter Poached Gulf Lobster Tail with Mascarpone risotto

Pastry Laced Sea Bass charred corn and chive stuffed

Bone in Filet with seasonal mushroom potpourri

New York Strip with roasted garlic mash potato

Rack of Lamb five spice seasoned, Creole mustard glaze

Key West Beer Brined Slow Roasted Pork Shank
with sweet and spicy roasted corn relish, garlic mash potato

Heart Healthy Entree Chef's creation

— **Executive Chef Amy Visco** —

Menu Changes Frequently • Children's Menu Available

TRADERS

Sample
Dinner

STARTERS, SOUPS & SALADS

Florida Gumbo \$4/8 • Nightly Soup \$4/7 • White Gazpacho \$4/7
Caesar Salad or Mixed Baby Greens \$4/7 •
Mozzarella & Tomato \$6/11 • Spinach Salad w/Portobello \$6/11
Whole Roasted Garlic, Peppered Goat Cheese \$11
Crab Cakes \$13 • Steamed Littleneck Clams \$12
Spinach & Crab Portobello \$11 • Sesame-Seared Ahi Tuna \$12
Gulf Shrimp & Avocado Cocktail \$13 • Oysters Florentine(6) \$12

ENTREES

Veal Meatloaf roasted-garlic mash potato \$22
New York Strip 12oz., caramelized onion, fingerling potato \$30
Macadamia Grouper thai peanut sauce, mango salsa \$28
Tilapia Piccata fresh angel hair & asiago \$28
Horseradish Salmon red pepper sauce, black bean salsa \$26
Lolli-Pop Pork Chop 14oz., bourbon glaze, au gratin potato \$28
Roasted Lamb Shank garlic mash potato \$22
Panko Crusted Salmon lemon-caper-dill vin, avocado salsa \$26
Saute of Clams over fresh linguini w/asiago \$24
Breast of Chicken Parmesan, fresh angel hair, lemon-basil beurre blanc \$22
BBQ Baby Back Ribs with au gratin potato \$24
Eggplant Parmesan kalamata-roma tomato crostini, angel hair \$22
8 oz. Filet of Beef roasted portobello, spinach saute & fingerling potato \$32
Roasted Vegetable Lasagne Kalamata-Roma tomato crostini \$22
Jumbo Gulf Shrimp w/crab & spinach, fresh risotto \$26

**NIGHTLY SEAFOOD SELECTIONS
BY CHEF MICHAEL PATNODE**

1551 Periwinkle Way • Sanibel • 239-472-7242

LUNCH 11-2:30 • HAPPY HOUR 3-6 • DINNER 5-9

Reservations suggested



Gulfront Dining at Historic Island Inn

*Seasonal. Open Daily Mid-December to Mid-April.
Breakfast Buffet - Sunday Brunch - Dinner (Call for Hours)*

Appetizers, Soups & Salads \$5 - \$22
Shrimp Cocktail • Crab Cakes
Mussels Dijon • Cheese Platter
NE Clam Chowder • Daily Soup
House Salad • Classic Caesar Salad
Iceberg Wedge • Crispy Crackling Calamari

Entree & Grill Favorites \$24 - \$30
1/2 Semi Boned Long Island Duckling *Asian twice roasted*
Jumbo Sauteed Shrimp Scampi with Pasta
Seared Sushi Grade Center Cut Tuna Steak
Baked Cornbread Macadamia Encrusted Grouper
Grilled Twin "Bourbon" Pork Chops *8oz.*
Filet Mignon *8oz. or Petite 6oz*

*Directly on the Beach at Historic Island Inn-
IslandInnSanibel.com • Reservations Accepted*

3111 West Gulf Drive at Island Inn Rd.

(239)-472-1561

1-800-851-5088



Sanibel Island, Florida