

# THE SUNSET MALIBU

## STARTERS

SUNSET CLAM CHOWDER	■	8
ANTIPASTO PLATE	<i>Italian cured meats, house made pate, grilled vegetables, olives</i>	12
CHEESE PLATE	<i>selection of three, dried fruit, toasted Marcona almonds &amp; truffle honey</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>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
CARCIOFINI	<i>raw sliced baby artichokes, 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
MEZZELUNE	<i>fresh handmade pasta filled with butternut squash, butter and sage</i>	sauce ● 18
LINGUINE VONGOLE	<i>Manila clams, garlic, extra virgin olive oil, chili flakes, white wine</i>	Ω 19
LOBSTER RAVIOLI	<i>filled with Maine lobster and ricotta cheese, tossed with fresh cherry tomatoes and basil</i>	20
SCALLOPS FROM MAINE	<i>pan seared on top of creamy porcini mushroom risotto</i>	26
SCOTTISH SALMON	<i>baked in parchment paper with roasted fall vegetable and thyme</i>	■ 24
MUSSELS & FRITES	<i>white wine, fennel, tomato, garlic, shallots, basil, served with fries</i>	■ 18
	<i>and roasted garlic aioli</i>	
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, garlic bread</i>	26
LANGOSTINOS	<i>wild from New Zealand served with grilled asparagus and drawn</i>	butter ■ 29
ORATA	<i>whole roasted with lemon, garlic, rosemary, roasted potatoes, spinach, green olive-caper sauce</i>	29
PASO PRIME BEEF BURGER	<i>all grass fed beef, roasted garlic aioli, caramelized onion, lettuce, tomato</i>	14
	<i>Add bacon, blue cheese or aged cheddar</i>	1
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

<b><u>SIDES</u></b>	3-CHEESE MAC AND CHEESE, FRENCH FRIES, PARMESAN-TRUFFLE FRIES, SWEET FRIES	6
	MASHED POTATOES, SPINACH, BROCCOLINI, ASPARAGUS	

■ gluten free    Ω gluten free pasta upon request    ● vegetarian    ♦ vegan

EXECUTIVE CHEF SOERKE PETERS

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