



SUNSET POINTE



Food as memorable as the sunset



In geography, **bight** has two meanings. A **bight** can be simply a bend or curve in any geographical feature,[1] usually a coast. Alternatively, the term can refer to a large (and often only slightly receding) bay. It is distinguished from a sound by being shallower. Traditionally explorers defined a **bight** as a bay that could be sailed out of on a single tack in a square-rigged sailing vessel. At sunset we encourage you to come get a **bight**.

SMALL "BIGHTS"

- GULF COAST BBQ SHRIMP WITH CRUSTY BREAD** 14
LARGE GULF COAST SHRIMP, ROSEMARY, LEMON & SPICY TOMATO BROTH, CRUSTY BREAD
- SEARED TUNA NACHOS** 8
SEARED TUNA, FLOUR TORTILLA, DICED VEGETABLES, EDAMAME CREAM DRIZZLE, ROASTED BLACK EDAMAME
- CRAB-MEAT-BALLS** 14
LUMP CRAB & CLAW MEAT, GULF COAST REMOULADE, LEMON AIOLI & CREOLE MUSTARD AIOLI
- SOUTHERN "MEDITERRANEAN" TUNA CRUDO** 8
TUNA, CUCUMBERS, RADISH, RED ONION, FRIED CAPERS, FRESH LIME JUICE & ZEST, OLIVE OIL, FETA, CROSTINI
- LEO'S SEAFOOD LETTUCE WRAPS** 7 1/2
GRILLED SHRIMP, SCALLOPS, CALAMARI, RED ONIONS, TOMATO, RED AND YELLOW PEPPERS, CITRUS VINAIGRETTE LEMON AIOLI
- GROUPEL "BIGHTS"** 9
FRIED FRESH GULF GROUPEL CHUNKS, GULF COAST REMOULADE, EVANGELINE SEASONING
- MRS JONES CRISPY OYSTER PO BOY "BIGHTS"** 8
CRISPY OYSTERS, SLICED FRENCH BREAD, LEMON AIOLI, LOCAL BIBB LETTUCE, TOMATO, RED ONION, LIME EMULSION
- KAMIKAZE CHICKEN** 7 1/2
FRIED CHICKEN, SOY LIME JALAPENO GLAZE, SESAME SEEDS
- GULF FISH WRAPS** 8
FLOUR TORTILLA, FRIED GULF FISH, GRILLED SLAW, LOCAL TOMATO, REMOULADE, LEMON AIOLI
- CRAB MAC'N CHEESE** 14 1/2
BLUE CRAB MEAT, SERPENTINI PASTA, CREAM SAUCE, PECORINO ROMANO, CRUNCHY PANKO TOPPING
- GARDEN "BIGHT" (SEASONAL)** 8
SEASONAL SMALL BIGHT FEATURING LOCAL PRODUCE, ASK YOUR SERVER

SIDE "BIGHTS"

- BALDWIN CO. SWEET POTATO CHIPS** 3
- GRILLED SLAW** 3
- SIDE SALAD** 5
- HOUSE VEGETABLE** 4
- HOUSE STARCH** 4

#sunsetpointe



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BOWL & GARDEN "BIGHTS"

- MUSSELS IN BAMA "YELLOW HAMMER" BEER BROTH** 13
SAUTEED MUSSELS, GARLIC, SHALLOTS, RED & GREEN TOMATOES, CRUSTY BREAD
- EASTERN SHORE BOUILLABAISSE** 14 1/2
FRESH SHELL FISH, GULF SHRIMP, GULF FISH, LEEKS, FENNEL, RED & GREEN TOMATO, FRESH HERBS, WHITE WINE SEAFOOD BROTH, CRUSTY BREAD
- SIMPLE FARM SALAD** 8
FRESH LOCAL KALE, LOCAL LETTUCE & ROMAINE HEARTS, SWEET HERBS, CARROTS, RADISH, CUCUMBER, TOMATO
\$ - ADD TUNA, CHICKEN, SHRIMP, FRESH FISH, FRIED OYSTERS
- SUNSET POINTE SALAD** 14
CONECUH BACON, CUCUMBERS, TOMATOES, FETA CHEESE, SWEET & SPICY PECANS, ROASTED CORN, CROSTINI
\$ - ADD TUNA, CHICKEN, SHRIMP, FRESH FISH, FRIED OYSTERS
*CITRUS VINAIGRETTE, MEDITERRANEAN VINAIGRETTE, RANCH

"BIGHTS" ON BREAD

- SEARED TUNA "BLT"** 12
SEARED RARE, CONECUH BACON, LEMON AIOLI, LOCAL LETTUCE, TOMATO, CIABATTA, WITH GRILLED SLAW
- RICK BRAGG'S "ODE TO GROUPEL" SANDWICH** 13 1/2
GULF GROUPEL GRILLED OR FRIED, BRIOCHE, LOCAL LETTUCE, TOMATO, ONION, SERVED WITH GRILLED SLAW
- SUNSET POINTE BURGER** 13 1/2
TWO CHUCK PATTIES, CONECUH BACON, PIMENTO CHEESE, CARAMELIZED RED ONION, BRIOCHE, SWEET POTATO CHIPS

FULL "BIGHTS"

- GULF SNAPPER THROATS** 19
GRILLED OR FRIED GULF SNAPPER COLLAR, GARLIC BUTTER, EVANGELINE SPICE, HOUSE VEGETABLE, HOUSE STARCH
- SOUTHERN FRIED FISH N' CHIPS** 16
FRIED FRESH GULF FISH, WITH GRILLED SLAW, SWEET POTATO CHIPS, MALT VINEGAR AIOLI
- SESAME SEARED TUNA** 25
FRESH #1 TUNA SEARED RARE, BLACK & WHITE SESAME SEEDS, CITRUS CILANTRO SOY GLAZE, HOUSE STARCH, HOUSE VEGETABLE
- SKIRT STEAK** 19
GRILLED, CHIMICHURRI SAUCE, HOUSE VEGETABLE, HOUSE STARCH
- LEMON BUTTER CHICKEN** 13 1/2
FLOUR DUSTED SAUTEED CHICKEN, WHITE WINE LEMON BUTTER PAN SAUCE, HOUSE VEGETABLE, HOUSE STARCH
- GRILLED GULF COAST SHRIMP** 21
LARGE GULF SHRIMP GRILLED, GARLIC BUTTER, HOUSE VEGETABLE, HOUSE STARCH
- POP'S SHRIMP PASTA** 18
SAUTEED GULF SHRIMP, FETTUCINI, ROSEMARY, LEMON SPICY TOMATO CREAM SAUCE, CRUSTY BREAD

KID "BIGHTS"

- CHEESE BURGER, FRIED OR GRILLED SHRIMP, GRILLED CHEESE, FISH OR CHICKEN
SERVED WITH SWEET POTATO CHIPS & FRESH FRUIT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



SUNSET POINTE

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Beer

Bottled

Budweiser - USA	3.50
Bud Light - USA	3.50
Coors Light - USA	3.50
Miller Lite - USA	3.50
Michelob Ultra - USA	3.50
P.B.R. - Milwaukee, WI, USA	2.50
Yuengling - Pottsville, PA, USA	3.50
Shock Top - Fort Collins, Colorado, USA	3.50
Corona - Mexico	4.50
Corona Light - Mexico	4.50
Stella Artois - Belgium	4.50
Red Stripe - Jamaica	4.50
Heineken - Netherlands	4.50
Reed's Ginger Beer NA - Los Angeles, CA, USA	2.50
Beck's NA - Germany	2.50

Craft Beers

Bottled

Angry Orchard - Cincinnati, OH, USA	5.00
Fat Tire - Fort Collins, CO, USA	5.00
Sweet Water 420 - Atlanta, GA, USA	5.00

Draft

Avondale Vanillaphant - Birmingham, AL, USA	6.00
Fairhope 51 - Fairhope, AL, USA	6.00
Fairhope Brewery Seasonal - Fairhope, AL, USA	6.00
Yellow Hammer White - Huntsville, AL, USA	6.00
Lagunitas IPA - Petaluma, CA, USA	6.00
30A - Santa Rosa Beach, FL, USA	6.00
Lazy Magnolia Southern Pecan - Kiln, MS, USA	6.00
Craft of the Month - Regional, USA	Market

BEER FLIGHTS

Ask your server about our Beer Flights.
A sampling of any four of our drafts.

Wine

Chardonnay - White

Belle Ambiance - California	7.00/19.00
Hayes + Valley - California	9.00/23.00
Souverain - Northern California	10.00/26.00
Sandhi Santa Barbara - California	50.00
- James Beard Award Winner	

Pinot Grigio - White

Belle Ambiance - California	7.00/19.00
A to Z - Oregon	9.00/27.00
Scarpetta Delle - Italy	11.00/31.00

Sauvignon Blanc - White

Nobles Vines 242 - California	8.00/22.00
New Harbor - New Zealand	9.00/25.00
Oyster Bay - New Zealand	11.00/30.00
Cloudy Bay - New Zealand	50.00

Merlot - Red

Estancia - Central California	8.00/20.00
Maison Nicolas Reserve - France	9.00/25.00
Flying Fish - Washington	11.00/34.00

Cabernet - Red

Woodwork - Central California	7.50/20.00
Canoe Ridge Expedition - Washington	10.00/30.00
Joel Gott - Napa Valley, California	11.00/33.00
Black Stallion - Napa Valley, California	42.00

Pinot Noir - Red

Bel Crème De Lys - Central California	8.00/21.00
La Crema - California	10.00/29.00
Carmel Road - California	11.00/34.00
Black Stallion - Napa Valley, California	45.00
Argyle - Oregon	45.00

Other Blends

Berger Gruner Veltliner Kremstal - Austria	11.00/31.00
Scared Stone Red Blend - California	8.00/22.00
Murphy Goode Liars Zinfandel - California	7.00/21.00
Murphy Goode Homefront - California	9.00/24.00
- Proceeds go to Operation Homefront	
Trapiche Malbec - Argentina	8.00/22.00
Charles and Charles Rosé - Washington	11.00/30.00
Freixenet Champagne	6.00/22.00

Visit our sister restaurant **Panini Pete's**
(2 locations - Mobile & Fairhope
and COMING SOON....Destin)

www.PaniniPetes.com

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