



Sunset Catch Menu

<https://menuweb.menu>

101 N Riverside Dr FL 33062, Pompano Beach, United States

+19545450901 - <http://sunsetcatch.com/>

The restaurant from Pompano Beach offers **189** different **menus and drinks on [the menu](#)** at an average price of \$21.3. Sunset Catch offers the finest in fresh seafood, authentic Italian specialties, and succulent chops with panoramic views of Florida's Intracoastal Waterway. Join us to celebrate the sunset at Mario Spina's Sunset Catch! Live entertainment schedule available on our website. (Closed on Tuesdays).

Sunset Catch Menu



Desserts

BIRTHDAY CAKE \$65.0

Non Alcoholic Drinks

WATER

Spaghetti

SHRIMP SCAMPI FETTUCCHINE \$31.0

Snacks

BRUSCHETTA

Sandwiches

OVEN ROASTED TURKEY BREAST

Lamb

LAMB SHANK

Starters & Salads

FRENCH FRIES

Sauces

MASHED POTATOES GRAVY

Vegetarian Dishes

BROCCOLI RABE \$11.0

Appetizer

BURRATA CAPRESE \$13.0

Steaks

SURF AND TURF

Cocktails

CUCUMBER MARTINI

Spirits

REMY MARTIN VSOP \$16.0

Appetizers

COCONUT SHRIMP \$15.0

French Fries

TRUFFLE OIL FRENCH FRIES \$8.0

Platters

MIXED PLATTER

American Food

MAC AND CHEESE

Tageskarte - Pasta

PAPPARDELLE AI PORCINI \$28.0

Beers

ST. PAULI NON-ALCOHOLIC

Linguini

LINGUINI CARBONARA \$25.0

Digestivi - Digestifs

LIMONCELLO \$12.0

Whisky

HENNESSY VS \$18.0

Sunset Catch Menu



Beverages

SPICY MANGO MOJITO

Italian

SAMBUCA ROMANA/BLACK \$12.0

Seafood Dishes

FRIED CALAMARI \$14.0

Salads & Soups

BUTTERNUT SQUASH SOUP

Champagne & Sparkling

VEUVE CLIQUOT BRUT, FRANCE

Draft Beer

GOOSE IPA

Merlot

IRON STONE, CALIFORNIA

Meritage

CONUNDRUM BY CAYMUS, CALIFORNIA

Specialty Drinks

CHOCOLATE KISS MARTINI

Shareable Plates

ANTIPASTO BOARD \$22.0

Port

TAYLOR FLADGATE LBV \$12.0

Martinis

PINEAPPLE BREEZE

Lobster

LIVE MAINE LOBSTER

Beer On Tap

KONA LONGBOARD

By The Glass

VILLA JOLANDA PROSECCO

Shellfish

MIDDLE NECK CLAMS \$15.0

Brandies

REMY MARTIN XO \$28.0

Other Whites

BANFI SAN ANGELO

Cocktail List

COCONUT MOJITO

Montepulciano

AVIGNONESI, VINO NOBILE DI
MONTEPULCIANO

Dessert Cocktails

ITALIAN ESPRESSO MARTINI

Cuts

CUT OF THE DAY

Sunset Catch Menu



Porto

MAYNARD'S PORT 20 YRS \$14.0

Cocktails And Spirits

PEACH MULE

Cabernet Sauvignon & Blends

SILVER OAK, ALEXANDER VALLEY

Spirituosen

GRAPPA POLI \$12.0

Interesting White

RIESLING, FUNF, GERMANY

Our Favourite Cocktails

BOURBON AMARETTO SOUR

Vinny's Pastas And Plates

FETTUCCINE CHICKEN ALFREDO \$28.0

Mixed Dishes

GRILLED LAMB CHOPS \$37.0

Party Salads

BABY ARUGULA SALAD \$11.0

Magnum & Three Liter Blends

PRISONER, NAPA VALLEY

Top 5 the Most Popular Wines!

WHISPERING ANGEL ROSÉ, CÔTES DE PROVENCE

Today's Market Catch

YELLOWTAIL SNAPPER \$49.0

Bottles Of Beer

PORETTI BOCK ROSSA \$6.0

Happy Hour In The Roman Bar

PERONI BIRRA

Cordials, Liqueurs & More

CHRISTIAN BROTHERS BRANDY VS \$10.0

Draft & Micro Beer

BUSHKA STOUT

Chicken & Pasta Entrees

BRAISED SHORT RIB RAGU

Other Indulgences

NONINO BITTER \$14.0

Crafts, Imports & Domestics

SHOCK TOP

Sunset Catch Menu



Floral Ipa's & Belgian Strongs

LEFFE BLONDE \$6.0

Aperitifs, Liqueurs & Digestives

GRAPPA NARDINI \$12.0

Uncategorized

QUILT, NAPA VALLEY

Entrées

FRIED SHRIMP

SQUID

Soups

LOBSTER BISQUE \$15.0

FISH SOUP \$39.0

Drinks

AMERICAN COFFEE \$3.0

ITALIAN COFFEE \$10.0

Fish

BRANZINO \$37.0

SEA BASS

Accompaniments

BROCCOLI RABE THAI GARLIC
BRUSSEL SPROUTS

GRILLED CORN SWEET POTATO FRIES

Red Wine

BRUNELLO DI MONTALCINO, COLLINA
DEI LECCI

PRIMITIVO DI MANDURIA, SESSANTANNI

Red

CHIANTI CLASSICO ROCCA DELLE
MACIE

SUPER TUSCAN, IL BRUCIATO, GUADO
AL TASSO, ANTINORI, BOLGHERI, ITALY

Fresh From The Sea

SHRIMP MERAVIGLIA \$28.0

LOBSTER TAIL MARECHIARO \$35.0

Sparkling Wines / Champagne

VILLA JOLANDA, MOSCATO ROSE
DOLCE

VILLA JOLANDA, PROSECCO EXTRA
SEC

Seating

PATIO SEATING \$99.0

INSIDE SEATING \$79.0

Salads

BABY ARUGULA GRILLED
CALAMARI SALAD \$20.0

CAESAR SALAD \$11.0

SICILIAN HOUSE SALAD \$11.0

Coffee

ESPRESSO \$4.0

CAPPUCCINO \$5.0

Sunset Catch Menu



THE IRISH COFFEE \$10.0

Specialty Cocktails

SUNSET CATCH

SICILIAN MARGARITA

STRAWBERRY LYCHEE GIN FIZZ

Pinot Noir

SEA SUN BY CAYMUS, CALIFORNIA

MEOMI, CALIFORNIA

KING ESTATE, INSCRIPTION,
WILLAMETTE VALLEY

Pinot Grigio

MARCO FELLUGA, MONGRIS, COLLIO

JERMANN, FRIULI-VENEZIA GIULIA

SANTA MARGHERITA, ALTO ADIGE

Interesting Red

HIGH NOTE, MALBEC, MENDOZA

CAYMUS, RED SCHOONER TRANSIT NO
1 AUSTRALIA

PALAZZO, MERLOT, CABERNET FRANC,
CABERNET SAUVIGNON, NAPA VALLEY,
2006

Restaurant Category

DESSERT

ITALIAN

FRENCH

Beer

BUD LIGHT \$5.0

MICHELOB ULTRA \$5.0

KONA BIG WAVE GOLDEN ALE \$6.0

COORS LIGHT \$5.0

Sauvignon Blanc

OYSTER BAY, MARLBOROUGH, NEW
ZEALAND

KIM CRAWFORD, NEW ZEALAND

TRAMIN, TRENTINO ALTO

EMMOLO, NAPA VALLEY

Chardonnay

CASTLE ROCK, CENTRAL COAST

CHALK HILL, SONOMA COAST

FERRARI CARANO, SONOMA

ROMBAUER, CARNEROS

FLOWERS, SONOMA

Side Dishes

FRIED ZUCCHINI WITH SIDE OF
MARINARA \$8.0

SPINACH WITH GARLIC OIL \$9.0

BABY BELLA MUSHROOMS
MARSALA \$8.0

SWEET POTATO FRIES \$8.0

FRENCH FRIES

SCAMPI

Cabernet Sauvignon

COPPOLA CLARET DIAMOND, NAPA
VALLEY

BONANZA, LOT 3, CALIFORNIA

AUSTIN HOPE, PASO ROBLES

PALERMO, ORIN SWIFT, NAPA VALLEY

CAYMUS, GRAND DURIF, SUISUN

Sunset Catch Menu



CAYMUS, NAPA VALLEY

Italian Red Wines

VECCHIO MARONE, BABY AMARONE

RIPASSO, ZENATO, VENETO

BABY BRUNELLO BELNERO BANFI,
TOSCANA

BARBERA D'ALBA, BRUNO GIACOSA

BAROLO, TERRE DEL BAROLO, RISERVA

AMARONE DELLA VALPOLICELLA
CLASSICO ZENI

Seafood

GRILLED OCTOPUS \$18.0

LOBSTER RAVIOLI \$32.0

LINGUINI WITH CLAMS \$27.0

GRILLED CATCH OF THE DAY

OCTOPUS AND ORZO

SHRIMP SCAMPI

LOBSTER TAIL

Starters

OCTOPUS CONCH CEVICHE \$18.0

MEDITERRANEAN MUSSELS
(SEASONAL) \$15.0

BRUSCHETTA BASKET \$7.0

BURRATA AI PORCINI \$15.0

CHICKEN PORTOBELLO \$27.0

ROSEMARY TOMATOES FOCACCIA
BREAD

LAMB OSSOBUCO

These Types Of Dishes Are Being Served

TUNA STEAK

LOBSTER

PASTA

LAMB

DESSERTS

SALAD

LAMB CHOPS

Dessert



KEY LIME PIE \$11.0

FLOURLESS
CHOCOLATE CAKE \$11.0

HOMEMADE TIRAMISU \$11.0

BABY CANNOLI \$11.0

NEW YORK STYLE CHEESECAKE \$11.0

LIMONCELLO MASCARPONE
CAKE \$11.0

SFOGLIATELLE \$11.0

TIRAMISU

Ingredients Used



SEAFOOD

TUNA

CHILI

SHRIMP

ZUCCHINI

SCALLOP

FRIED ZUCCHINI

SPINACH

SHRIMP

Sunset Catch Menu



Pasta



MAINE LOBSTER CATALANA \$34.0

PAPPARDELLE BOLOGNESE \$25.0

LINGUINI MUSSELS (SEASONAL) \$27.0

FETTUCCINE FLORIDA GOLDEN CRAB SCALLOPS \$33.0

PAPPARDELLE PESTO WITH SHRIMP \$33.0

MARIO'S LOBSTER MAC CHEESE \$34.0

SHRIMP CAULIFLOWER AFFOGATO WITH RICE TAGLIATELLE \$29.0

RAVIOLI

LINGUINE

FETTUCCINE

PASTA BOLOGNESE

Sunset Catch

101 N Riverside DrFL 33062,
Pompano Beach, United States

Made with [Menu](#)

Opening Hours:
Monday 17:00-22:00
Wednesday 17:00-22:00
Thursday 17:00-22:00
Sunday 17:00-22:00
Friday 17:00-23:00
Saturday 17:00-23:00