

## Local Seasonal & Specialty Brews

### **Big Oyster Brewery Solar Power Witbier**

*Rehoboth, DE*

Belgian Witbier. Brewed with fresh oranges and coriander, then cold steeped with the zest from those oranges. Light and easy to enjoy.

5.9% ABV **Draft \$6<sup>.50</sup>**

### **RAR Brewing Co. Bottom Feeder**

#### **Farmhouse Blonde Ale**

*Cambridge, MD*

Color: Straw. Nose: Sweet and crisp. Palate: Sessionable blonde / belgian. Light and crisp. Notes of straw and white pepper on the finish.

4.4% ABV **Draft \$6**

### **EVO Evolution Craft Brewing Company**

#### **Delmarva Pure Pils**

*Salisbury, MD*

Eastern shore take on a Czech-style pilsner. Color: Golden. Nose: Floral and citrus zest. Palate: Crisp with delicate malt flavors. Dry finish.

4.8% ABV, 30 IBU **Draft \$6**

### **Dogfish Head Brewery Romantic Chemistry IPA**

*Rehoboth Beach, DE*

Color: Golden Amber. Aroma: Fruity floral, tropical fruit and hops. Palate: Sweet pit fruit with mango, ginger and hops. Medium-light body. Dry.

7.2% ABV, 40 IBU **Draft \$6<sup>.50</sup>**

### **Flying Dog Brewery Numero Uno Agave Cerveza**

*Frederick, MD*

Easy drinking light lager. Brewed with agave and citrus.

4.9% ABV, 20 IBU **Draft \$6**

### **Burley Oak, Aboriginal Gangster IPA**

*Berlin, MD*

An IPA showcasing New Zealand Hops, presenting lemon lime followed by a tropical fruity finish.

Named by the people, for the people.

6.5% ABV 60 IBU **Draft \$7**



*Visiting*

wines

and

craft brews

the shark on the harbor  
12924 sunset avenue  
west ocean city, md  
410.213.0924  
[ocshark.com](http://ocshark.com)

**4 oz tasting of any craft brew on tap...\$2**

## Wine Flights

tastings of three wines per flight

### good-for-the-earth wines

Enjoy this collection of wines made from sustainable vines, biodynamic vineyards and organic farming practices. From all over the world – from like-minded earth loving people.

#### white \$23

b / g

**Sokol Blosser** pinot gris **42 / 12**

Oregon (Willamette Valley)

Nose: Apple, fig, citrus and spice giving way to mineral and earth. Palate: Firm, focused structure paired with lush creaminess. Stainless steel fermentation / three weeks.

**Bodega Colomé** torrontes **38 / 10**

Argentina

Nose: Jasmine and orange blossom.

Palate: Crisp and refreshing.

Stainless steel fermentation. 100% torrontes

**d'Arenberg The Hermit Crab** viognier **42 / 12**

Australia

Nose: Stone fruit, candied ginger and florals – followed by green mango, hay and almond.

Palate: Medium body and precise acid.

Fresh, dry finish with fruit and spice.

#### red \$23

**Higher Ground** pinot noir **38 / 10**

Oregon

Nose: Blackberries, cherries, hints of vanilla toffee and toasted oak. Palate: Vanilla toffee and toasted oak, followed by rich, dark red berry fruit, plum and cranberry. Spice with a touch of sweet tobacco and smoky earth. Elegant and velvet. Bright and balanced.

**Ontanon Ecologico** tempranillo **38 / 10**

Spain

Nose: Orange rind and bing cherry. Palate: Bright cherry, raspberry and spice. Structured mouthfeel with fresh acidity and medium tannins.

100% tempranillo

**Paul Dolan Vineyards** cabernet **50 / 14**

California

Nose: Black current, olive tapenade and licorice.

Palate: Black cherry, liquor de cassis and carob.

Rich, regal and perfectly layered. Full body.

## Visiting Wines...

rotating selection of  
tasty vintages and varietals

*Offered in limited quantities while our supplies last.*

**Peter Yealands** Sauvignon Blanc **34**

*New Zealand / Marlborough (sustainable)*

Nose: Passionfruit and guava. Fresh herbs and black currant. Palate: Zingy fruit balanced with long, crisp mineral.

**Kris** Pinot Grigio **30**

*Italy*

Color: Pale yellow with brilliant green reflections.

Nose: Acacia flowers, citrus, tangerine. Hints of apricots and almonds. Palate: Lean, refreshing with hints of blossom and honey.

**Nederburg** Chenin Blanc **30**

*South Africa*

Color: Light gold with a greenish tinge.

Nose: Fragrant and floral with nuances of coconut, apricot, orange peel, white stone fruit and peach.

Palate: Fruit with a creamy finish.

**Coppola Jaws** Chardonnay **48**

*California*

Nose: Tropical pineapple, lemon and freshly baked shortbread. Palate: Floral oak spice with classic minerality. Creamy, ripe fruit, lemon bar and shortbread cookies. Warm, toasted oak on the finish.

**d'Arenberg The Custodian** Grenache **45**

*Australia*

Color: Black forest berries, woody spices and earth – then bright raspberry, blueberry and floral notes.

Palate: Red fruit, stewed rhubarb and cranberry-like acidity. Vibrant tannins. Rich and round.

**Canoe Ridge** Cherry Street Red Blend **47**

*Washington*

Color: Cherries and plums mixed with blackberry and toffee notes. Palate: Berries followed by fine tannins and hints of vanilla.

**Barossa Valley Estate** GSM

*Australia*

**38**

Color: Ruby red. Nose: Fragrant violet with a burst of red berries. Palate: Berries followed by smooth and velvet texture. Hint of black pepper on the finish.