

## Local Seasonal & Specialty Brews

### **EVO Evolution Jacques Au Lantern**

*Salisbury, MD*

Unfiltered amber ale. Brewed with pumpkin and spices. Roasted pumpkin added to the mash and traditional pumpkin pie spices added to the kettle. Fermented with Belgian yeast strain.

6.3% ABV, 20 IBU **Draft \$6**

### **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>**

### **Rubber Soul Brewing Co. Chamois Cream Ale**

*Salisbury, MD*

Two-row Melandoiden and Honey Malts. Clear, creamy brew.

4.5% ABV, 18 IBU **Draft \$6**

### **RAR Brewing Bucktown Brown**

*Cambridge, MD*

American Brown Ale. Color: Deep brown. Palate: Slightly sweet caramel notes underlining a bold chocolate and coffee finish. Balanced with just enough Cascade hops to add slight bitterness.

5.4% ABV, 20 IBU **Draft \$6.<sup>50</sup>**

### **Big Oyster Brewery Hammerhead IPA**

*Rehoboth, DE*

West Coast Style IPA. Palate: Brewed with six different hop varieties. Tropical fruit and pine.

6.4% ABV **Draft \$7**

### **Burley Oak, Rude Boy Big Red Ale**

*Berlin, MD*

Eight different malts create complexity with hints of burnt sugar, raisin and a slight touch of smoke.

8.1% ABV 32 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

**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.*

**Streicker** Sauvignon Semillon **45**

*Australia*

Nose: White pear, brioche and citrus zest.

Hints of gooseberry and snow pea. Palate: Crisp with mineral and floral aromatics. Delicate mouth feel with natural acid and French oak. Long finish with vanilla pod, currents and graphite.

**Cambria Benchbreak** Chardonnay **48**

*California*

Nose: Lively fruit and oak spice. Palate: Subtle citrus, pineapple, white peach and apple. Fresh, clean finish.

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

*California*

Nose: Tropical pineapple and lemon. Palate: Floral oak spice with classic minerality. Creamy, ripe fruit, lemon bar and shortbread. 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. Palate: Red fruit, stewed rhubarb and cranberry-like acidity. Vibrant tannins. Rich and round.

**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.

**Tie Dye** Red Blend **45**

*California (Napa)*

Color: Intense ruby. Nose: Luscious black currant, and mix of dark berries followed by cedar, caramel, clove, cinnamon and a hint of roasted coffee. Palate: Layers of pure berry followed by tannins and silky mouth feel. Spice on the finish. Complex layers.

**Coppola King Kong** Cabernet Sauvignon **54**

*California (100% cabernet sauvignon)*

Nose: Warm cedar spice, blackberry pie, foraged wild berries and toasted marshmallow. Palate:

Blackberries and tannins on the front.

Creamy toffee and black hibiscus tea on the finish.