



the shark on the harbor

monday, october 3rd

lunch service

full menu is also available for carry out

We operate a tiny kitchen, so wait times will be determined by dining room volume. Thank you!

small plates

stuffed avocado spicy crab salad / natty boh battered avocado / miso caramel / red tobiko / micro cilantro (baywater farms, salisbury, md) 22

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 10

crispy brussel sprouts crispy fried brussels / butternut squash and carrots (baywater farms, salisbury, md) / balsamic reduction / gorgonzola / smoky bacon (GF*, V*, VG*) 16

fried green tomatoes herb panko encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / house pimento cheese / jumbo lump crab (easton, md) / micro greens (baywater farms, salisbury, md) 19

steamed shellfish / soups / salads

**in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.**

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb... 15 full lb... 27

shellfish and sausage 13
PEI mussels / andouille sausage (GF*)

middleneck clams (12) (GF*) 12
skidmore island, va

chef jim's cream of crab 14
fresh tarragon / cream sherry / md jumbo lump crab and claw meat (GF)

butternut lobster bisque 12
butternut squash / lobster stock / coconut milk (GF)

mixed green salad 10
organic farm greens (baywater farms, salisbury, md) / red wine pickled onions / cucumber / grape tomato / candied pecan / bourbon pickled blueberry / apple cider dijon vinaigrette (mccutcheon's, frederick, md) (GF, V, VG*)

caprese salad 16
heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil emulsion / balsamic glaze / smoked sea salt / cornflake encrusted mozzarella / peppercorn blend (GF*, V, VG*)

make any salad a meal by adding:

jumbo lump crab cake ... 20

fried softshell crab...20

organic chicken breast ...10

grey tilefish (capt. kerry f/v seaborn)...15

please alert your server to any food allergies prior to ordering

favorites

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries 18

beast burger bison, elk, boar and wagyu blend / rosemary, thyme and mushroom demi glace / gruyere / kaiser / sweet potato fries 18

***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich FRESH jumbo lump crab (easton, md) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 22

fried chicken sandwich country fried all natural chicken breast / smoky bacon / shark bite buffalo / ranch slaw / pickles / brioche roll (crack of dawn bakery, berlin, md) / fries 15

fish wrap blackened swordfish / tomato / red onion / peruvian verde / lettuce (baywater farms, salisbury, md) / avocado / honey wheat wrap / fries 15

features

(available until 3 pm / dine in –OR– carry out / some quantities may be limited)

softshell BLT cornflake encrusted softshell crab (easton, md) / smoky bacon / lettuce and tomato (baywater farms, salisbury, md) / roasted red pepper aioli / wheatberry bread / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 18

carne asada tacos wagyu flat iron / house made guacamole / cilantro lime crema / black bean salsa / coconut wild rice / flour tortilla 15

florida reuben country fried chesapeake bay blue catfish / signature sauce / sweet vidalia slaw / gruyere / wheatberry / house cooked chips -or- organic mixed greens (baywater farms, salisbury, md) 13

***these catfish are invasive to our waters. please join us in helping to eradicate this delicious but destructive species.*

pittsburgh steak salad “never ever” dry aged angus beef filet tip (roseda farm, monkton, md) / mixed organic greens (baywater farms, salisbury, md) / heirloom tomato, pickled onion and cucumber / fries / smoked cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) 14

fish n’ chips grey tilefish (capt. kerry f/v seaborn) / malt vinegar slaw / sidewinder fries / jalapeno tartar 12

fish tostadas blackened grey tilefish (capt. kerry f/v seaborn) / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smoked cheddar (chesapeake bay farms, pocomoke, md) / hoppin’ john (GF*) 7.⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

ADD: avocado \$1.⁵⁰

executive chef
jim sambataro



chef de cuisine
tony trolian

inspired by and created through the vision of **executive chef** / travis wright

*consuming raw or undercooked meats may result in food born illness