



**the shark on the harbor**

**thursday, august 18<sup>th</sup>**

**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 (easton, md) / 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 shishito peppers (baywater farms, salisbury, md) / balsamic reduction / goat cheese / 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

**middleneck clams** (12) (GF\*) 12  
metompkin bay, va

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

**creamy fisherman's stew** 12

spicy andouille sausage (leidy's farm, harleyville, pa) / scallops

**heirloom tomato soup** 12

heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil (baywater farms, salisbury, md) / parmesan

**caprese salad** 16

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

**mixed green salad** 10

organic farm greens / red wine pickled onions / cucumber / grape tomato / candied pecan / bourbon pickled blueberry / apple cider dijon vinaigrette (mccutcheon's, frederick, md) (GF, V, VG\*)

**make any salad a meal by adding:**

jumbo lump crab cake ... 20

crispy oysters ...15

swordfish...18

organic chicken breast ...10

jerk scallops...15

country fried softshell crab...20

**please alert your server to any food allergies prior to ordering**

**GF** = gluten free **V** = vegetarian **VG** = vegan

**GF\*, V\*, VG\*** dietary restriction can be accommodated with a modification

## favorites

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

**beastro burger** bison, elk, boar and wagyu blend / smoky gouda / root beer bbq (maine root bottling co) / bacon / housemade pickles (chesterfield heirlooms, pittsville, md) / 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 / 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 / buffalo / vidalia slaw / pickles / brioche roll (crack of dawn bakery, berlin, md) / fries 15

**fish wrap** blackened mahi mahi / tomato / red onion / salsa 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)

**florida rueben** (f/v instigator, ocmd) country fried flounder / sweet vidalia slaw / signature sauce / smokey cheddar (chesapeake bay farms, pocomoke, md) / plant based wheat berry bread / mixed organic greens (baywater farms, salisbury, md) 14

**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

**cheesesteak ‘wit’** shaved ribeye (b & m meat co, wilmington, de) / bell peppers and onions / mozzarella / hoagie roll (crack of dawn bakery, berlin, md) / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 13

**wings (6)** buffalo sauce / celery / ranch -or- bleu cheese 10

**ribs** ½ rack of ribs / ginger beer BBQ / vidalia slaw 7.<sup>99</sup>

**tuna melt** house smoked yellowfin tuna salad (f/v following seas, ocmd) / heirloom tomato / smoked cheddar / plant based wheat berry bread / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 7.<sup>99</sup>

**fish tostadas** blackened swordfish (f/v seaborn capt. kerry) / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smokey cheddar (chesapeake bay farms, pocomoke, md) / hoppin’ john (GF\*) 7.<sup>99</sup>  
(substitute mixed organic greens or house cooked chips for \$1)

**ADD:** avocado \$1.<sup>50</sup>

**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