



the shark on the harbor

monday, may 23

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 fresh maryland jumbo lump spicy crab salad / natty boh battered avocado / miso caramel / orange tobiko / micro cilantro 22

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

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

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md) 18

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. . . 14 full lb. . . 26

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

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

creamy fisherman's stew 12
spicy andouille sausage (leidy's farm, harleyville, pa) / steakfish

tuscan vegetable minestrone 10
Roasted tomato and red pepper / cremini mushroom / fingerling potatoes / garbanzo beans / baby kale (chesterfield heirloom farms, pittsville, md)

beet and berry salad pickled beets / berries / whipped black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG*) 14

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

make any salad a meal by adding:

jumbo lump crab cake ... 20

crispy oysters ... 14

jumbo gulf shrimp (6) ... 13

all natural chicken breast ... 10

swordfish ...18

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 / red wine soaked parmesan / fire roasted red pepper aioli / lettuce / 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 / ranch slaw / pickles / brioche roll (crack of dawn bakery, berlin, md) / fries 15

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

features

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

soft shell B.L.T cornflake encrusted soft shell (wanchese, nc) / smoky bacon / lettuce / tomato / chipotle adobo aioli / sourdough / house cooked chips or mixed organic greens (baywater farms, salisbury, md) 17

shrimp salad wrap steamed gulf shrimp / celery, vidalia and old bay / lemon / panko / lettuce, tomato and red onion / honey wheat wrap / chips or mixed greens 15

pittsburgh steak salad dry aged “never ever” tenderloin (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

steak tacos “never ever” flank steak (roseda farm, monkton, md) / radish / cilantro / charred tomatillo verde / sweet vidalia / guacamole / hoppin’ john / corn tortilla 14

wings (6) BBQ, buffalo, or peruvian verde / celery 7.⁹⁹
**choice of bleu cheese -or- ranch dressing

ribs (6) asian sticky sauce / benne / kim chi 7.⁹⁹

fish tostadas blackened steakfish / crunchy corn tortillas / tomato relish / salsa blanca / cabbage (baywater farms, salisbury, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / cajun rice (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

GF = gluten free **V** = vegetarian **VG** = vegan **GF***, **V***, **VG*** dietary restriction can be accommodated with a modification

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

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