



the shark on the harbor

monday, june 27

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 greens 20

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
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

korean beef stew 12
heirloom carrot / broccolini florets / radish / filet tip (roseda farm, monkton, md) (GF)

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 / buttermilk herb yogurt dressing (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

softshell ...20

scallops ...18

please alert your server to any food allergies prior to ordering

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 / hatch chili cheddar / 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 / avocado / tomato / red onion / 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 aioli / wheatberry bread / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 18

pittsburgh steak salad dry aged “never ever” 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

shrimp salad wrap jumbo gulf shrimp / celery / sweet vidalia / lettuce / tomato / honey wheat wrap / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md)

chicken and gravy country fried chicken thigh / sausage gravy / house made buttermilk sage biscuits 12

st. louis ½ rack bourbon honey glaze / vidalia slaw 10
**limited availability

wings (6) BBQ or mumbo sauce / celery 7.⁹⁹
**choice of bleu cheese -or- ranch dressing

fish tostadas chesapeake bay rockfish / 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

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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