



the shark on the harbor

thursday, december 8th

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 / wasabi tobiko / micro cilantro 20

crispy brussel sprouts crispy fried brussels / butternut squash and carrots (chesterfield heirlooms, pittsville, md) / blood orange balsamic / 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

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md) 20

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 16

crab bites fresh jumbo lump crab (easton,md) / cajun remoulade / pickled cucumber tomato salad 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... 15 full lb... 27

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

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

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

chicken and fennel minestrone 10
chicken stock / vidalia, portobella mushroom, celery, heirloom carrot, fennel, kale, squash and zucchini / chicken breast

mixed green salad 10
organic farm greens (baywater farms, salisbury, md) / red wine pickled onions / cucumber / grape tomato / candied pecan / bourbon pickled blueberry / pomegranate vinaigrette (GF, V, VG*)

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

make any salad a meal by adding:

mahi mahi ...18

jumbo lump crab cake ... 20

all natural chicken breast ... 10

cornflake encrusted oysters (deal island, md) ... 14

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) / 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 / crispy red onion / shark bite honey BBQ / hatch chili cheddar / lettuce / smoked red onion jam / 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 / shark bite buffalo / ranch slaw / pickles / brioche / fries 15

fish wrap blackened mahi mahi / 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)

jerk chicken tacos lettuce / chimichurri / corn tortilla / hoppin’ john 16

pittsburgh steak salad “never ever” dry aged angus flank steak (roseda farm, monkton, md) / organic field greens (baywater farms, salisbury, md) / heirloom tomato, pickled onion and cucumber / fries / smoked cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) 15

wings shark bite buffalo -or- chili lime dry rub / celery / ranch -or- bleu cheese 7⁹⁹

fish n chips country fried mahi / malt vinegar sidewinder fries / vidalia slaw 7⁹⁹

tostadas blackened mahi / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smoked cheddar (chesapeake bay farms, pocomoke, md) / hoppin’ john (GF*) 7⁹⁹
(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*