



**the shark on the harbor**

**friday, december 9<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 / 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

**swordfish bites** blackened swordfish (f/v seaborn, ocmd) / pickled cucumber and tomato salad / salsa verde / benne (GF) 17

**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

**french onion** 10  
caramelized vidalia / thyme (quindocqua farms, marion station, md) / beef demi glace / gruyere and mozzarella / ciabatta (crack of dawn bakery, berlin, md)

**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 / dill havarti / 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 (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 / nashville hot oil / ranch slaw / pickles / brioche / fries 15

**fish wrap** blackened swordfish / tomato / sweet vidalia 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 sword sandwich** pickled onion / lettuce / tomato / verde / goat cheese / kaiser / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 16

**pittsburgh steak salad** “never ever” dry aged angus honey soy garlic marinated tenderloin tips (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

**eggplant tower** herb encrusted eggplant / tomato and roasted red pepper pesto / parmesan / blackened shrimp 14

**grown up grilled cheese** honey crisp apple / fig jam / triple cream brie / wheatberry / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 7<sup>99</sup>

**wings** shark bite buffalo -or- chili lime dry rub / celery / ranch -or- bleu cheese 7<sup>99</sup>

**tostadas** blackened swordfish / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smoked 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*

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