



**the shark on the harbor**  
**monday, october 3<sup>rd</sup>**  
**dinner service**  
**small plates**

**stuffed avocado** spicy tuna poke (f/v seaborn, oc, 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

**truffalo brussels** pan seared brussels sprouts / crispy bacon / butternut squash and heirloom carrots (baywater farms, salisbury, md) / truffle vinaigrette / shark bite buffalo / gorgonzola / candied pecans (GF, V\*, VG\*) 18

**fried green tomatoes** herb panko encrusted green tomato (baywater farms, salisbury, md) / bacon jam / house pimento cheese / jumbo lump crab (easton, md) / micro greens (baywater farms, salisbury, md) 19

**squidbillies** rice flour flash fried tubes and tentacles / ginger unagi / pickled shallots and heirloom carrot / micro greens (baywater farms, salisbury, md) 16

**smoked bluefish dip** (acme smoked fish corp, brooklyn, ny) / jalapenos (baywater farms, salisbury, md) / red wine pickled onion / pickled fennel bulb and fennel frond (chesterfield heirlooms, pittsville, md) / baguette 16

**steamed shellfish / soups / salads**

**in a white wine, lobster, garlic and butter broth.**  
**with garlic oil brushed ciabatta**

**steamed shrimp** jumbo gulf shrimp / old bay / cocktail sauce (GF\*) 1/2 lb. . . 15 full lb. . . 27

**middleneck clams** (12) (GF\*) 12  
skidmore island, va

**shellfish and sausage** 13  
PEI mussels / spicy andouille sausage (leidy's farm, harleyville, pa) (GF\*)

**chef jim's cream of crab** 14  
fresh tarragon / cream sherry / md jumbo lump crab and claw meat (GF)

**local vegetable stew** 12  
honey nut squash / delicata squash / zucchini (chesterfield heirlooms, pittsville, md) / bullhorn peppers (baywater farms, salisbury, md) / heirloom tomato (baywater farms, salisbury, md) / winterbor kale (baltimore, md) / sweet corn

**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 / cucumber / pickled onion / cherry 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

grey tilefish...18

all natural chicken breast ... 10

softshell crab (deal island, md)...18

scallops (second to none, oc, md) ...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

## entrées

**ny strip** 14<sup>oz</sup> “never ever” angus strip (roseda farm, monkton, md) / bourbon steak sauce / grilled asparagus / crispy fingerling potatoes / fig balsamic 54

**make any meal a surf ‘n turf** – add 6 oz. cold water lobster tail 20  
add (5) seared scallops 18

**caprese filet** “never ever” angus tenderloin (roseda farm, monkton, md) / heirloom tomato (chesterfield heirlooms, pittsville, md) / heirloom cherry tomato (baywater farms, salisbury, md) / cornflake encrusted mozzarella / hydroponic basil (baywater farms, salisbury, md) emulsion / roasted garlic and parmesan mashed potato / balsamic glaze (GF\*) 46

**pork shank** (leidy’s farm, harleyville, pa) / broccolini, squash and zucchini / roasted garlic and parmesan mashed potatoes / savory pork jus / pickled onions / carolina ‘q 38

**duck duo** spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / benne seeds / sweet potato, butternut squash, zucchini and heirloom carrots (baywater farms, salisbury, md) / shiitake mushroom / peach gastrique (cole farms, berlin, md) 46

**vegan bowl** portobello mushroom / eggplant, sweet vidalia onion, kale, squash and zucchini / purple thai sticky rice / quinoa / basil emulsion / truffle vinaigrette / fig balsamic glaze 32

**crab cakes** fresh jumbo lump crab (easton, md) / alabama white BBQ / corn pone / pickled cucumber and tomato salad / summer squash and zucchini (chesterfield heirlooms, pittsville, md) / hoppin john 43

**grey tilefish** (f/v seaborn, oc, md) sesame nori encrusted / fried basmati rice: bacon, mixed bell pepper (baywater farms, salisbury, md), vidalia, celery, asparagus, and winterbor kale (baltimore, md) / fennel and corn cream (chesterfield heirlooms, pittsville, md) / chili lime unagi glaze / ginger miso dashi broth (GF) 45

**softshells (2)** country fried softshells (deal island, md) / lobster mashed potatoes / grilled broccolini / pickled sweet vidalia and mixed bell peppers (chesterfield heirlooms, pittsville, md) / fennel and corn cream (chesterfield heirlooms, pittsville, md) / cajun mustard remoulade 46

**scallops** seared scallops / broccolini, jimmy nardello peppers and sweet vidalia onion / pesto cream sauce / blood orange glaze / bucatini 45

**swordfish entree** grilled swordfish / jimmy nardello peppers, bull horn peppers (chesterfield heirlooms, pittsville, md), sweet vidalia, cauliflower, heirloom eggplant (quindocqua farms, marion station, md), and zucchini (baywater farms, salisbury, md) / coconut wild rice / fruit salsa / blackberry chili emulsion 40

## lighter fare

**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 / rosemary, thyme and mushroom demi glace / gruyere / 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

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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