



the shark on the harbor
thursday, august 18th
dinner service

small plates

stuffed avocado spicy crab salad / natty boh battered avocado / miso caramel / wasabi 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 / smoky bacon / butternut squash and heirloom carrots (baywater farms, salisbury, md) / truffle vinaigrette / buffalo / gorgonzola / candied pecans (GF, V*, VG*) 18

fried green tomatoes cornflake 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 flash fried tubes and tentacles / ginger unagi / ninja radish (baywater farms, salisbury, md) / sorrel 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 (16) (GF*) 12
hog island bay, va

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

creamy fisherman's stew 12
spicy andouille sausage (leidy's farm, harleyville, pa) / swordfish ***limited availability..*

heirloom tomato and basil gazpacho 13
heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil (baywater farms, salisbury, md) / cucamelon (baywater farms, salisbury, md) / charred corn (quindocqua farms, marion station, md) / jumbo lump crab (easton, md) / georges bloody mary mix (berlin, md)

caprese salad 16
heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil emulsion / balsamic glaze / smoked sea salt / cornflake encrusted mozzarella / peppercorn blend / micro basil (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

country fried softshell crab...20

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

entrées

wagyu flat iron roasted garlic and shiitake compound butter / grilled asparagus / truffle pee wee potatoes / fig balsamic 44

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 parmesan mashed potato / balsamic glaze (GF*) 46

duck duo duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / benne seeds / butternut squash, sweet potato and heirloom carrots (baywater farms, salisbury, md) / arugula (chesterfield heirlooms, pittsville, md) / shishito peppers / fig jam peach vinaigrette 42

vegan entrée blood orange glazed portabella / eggplant, zucchini (baywater farms, salisbury, md), banana peppers and jimmy nardello peppers / blueberry sorghum sauce / balsamic fig glaze (V, VG, GF*) 32

crab cakes fresh jumbo lump crab / alabama white BBQ / corn pone / pickled cucumber and tomato salad / squash and zucchini (baywater farms, salisbury, md) / hoppin john 42

country fried softshells (2) broccolini / lobster mashed potatoes / thai chili emulsion / pickled local vegetables (baywater farms, salisbury, md) 42

pork shank roasted garlic mashed potatoes / garlic butter corn on the cob / pork jus / pickled onion 48

scallops pan seared / raspberry pomegranate glaze / soba noodles / squash, zucchini, sweet vidalia, eggplant, and bell peppers / blueberry jalapeno unagi 42

blackened swordfish asparagus, bell pepper, butternut squash, red onion and arugula (chesterfield heirlooms, pittsville, md) / herbed basmati rice / heirloom tomato and basil broth / blood orange balsamic / red wine pickled onion 44

fried whole red snapper caribbean jerk marinated / mixed bell peppers, jimmy nardello peppers and sweet vidalia / squash and zucchini (baywater farms, salisbury, md) / coconut ginger rice / chipotle adobo aioli / Jamaican escabeche 44

lighter fare

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 / smoky gouda / red wine pickled onion / peruvian aji verde / 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

please alert your server to any food allergies prior to ordering

executive chef
jim sambataro



chef de cuisine
tony trolan

inspired by and created through the vision of **executive chef** / travis wright

*consuming raw or undercooked meats may result in food born illness