



**the shark on the harbor**  
**monday, may 23**  
**dinner service**

**small plates**

**stuffed avocado** fresh maryland jumbo lump spicy crab salad / natty boh battered avocado / miso caramel / red tobiko / micro cilantro 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 carrot (baywater farms, salisbury, md) / buffalo sauce / truffle vinaigrette / candied pecans / gorgonzola (GF, V\*, VG\*) 16

**crispy oysters** (chincoteague bay, va) cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 16

**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.  
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  
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) / rockfish

**tuscan vegetable minestrone** 10  
Roasted tomato and red pepper / cremini mushroom / fingerling potatoes / garbanzo beans / baby kale (chesterfield heirloom farms, pittsville, md)

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

**mixed green salad** 10  
organic farm greens / cucumber / pickled onion / grape 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

crispy oysters ... 14

jumbo gulf shrimp (6) ... 13

all natural chicken breast ... 10

scallops (f/v second to none, derek knowles) (5)...18

swordfish... 18

**please alert your server to any food allergies prior to ordering**

**entrées**

**GF** = gluten free **V** = vegetarian **VG** = vegan

**GF\*, V\*, VG\*** dietary restriction can be accommodated with a modification

**ny strip** 14oz “never ever” strip (roseda farm, monkton, md) / herb and wine soaked parmesan compound butter / crispy honey butter brussels / smashed pee wee potatoes / fig balsamic glaze 50

**make any meal a surf ‘n turf** – add 5-6 oz. cold water lobster tail 18

**filet** “never ever” angus tenderloin (roseda farm, monkton, md) / brandy bacon gorgonzola cream / grilled asparagus / garlic parmesan mashed potato / balsamic glaze (GF\*) 45

**crab cakes** fresh jumbo lump crab / alabama white BBQ / corn pone / pickled cucumber and tomato salad / squash and zucchini / hopin’ john 38

**duck duo** duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / creamy sweet potato puree (baywater farms, salisbury, md) / bourbon glaze / benne seeds / heirloom carrot, sweet potato and butternut squash (baywater farms, salisbury, md) / spinach (chesterfield heirloom farms, pittsville, md) / shiitake mushroom (GF\*) 40

**vegan entrée** marinated portobello mushroom / zucchini, squash, asparagus, romanesco, and red onion / cauliflower / farm greens (quindocqua farms, marion station, md) / heirloom tomato coulis / basil emulsion / red quinoa (V,VG,GF) vic30

**swordfish** blackened swordfish / smoky bacon, celery and vidalia / bell peppers, butternut squash and spinach (quindocqua farms, marion station, md) / herb basmati rice / md lump crab (chesapeake brand llc, easton, md) / blood orange pomegranate and rosemary reduction (GF) \*limited availability 42

**braised short ribs** white wine farm greens (quindocqua farms, marion station, md) and russian kale (chesterfield heirloom farms, pittsville, md) / tomato beef au jus / mixed berry gastrique / red wine pickled onion / roasted garlic and parmesan mashed potato (GF\*) 36

**soft shells (2)** (wanchese, nc) / country fried / chipotle adobo / sweet vidalia / mixed bell pepper, romanesco, joichoy, squash, and zucchini / BBQ sea isle red peas / escabeche 36

**scallops** pan seared scallops (f/v second to none, derek knowles) / cremini mushroom risotto / asparagus, roasted red pepper, sundried tomato, spinach (quindocqua farms, marion station, md) and vidalia / strawberry balsamic reduction \*limited availability 38

## 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 / red wine soaked parmesan / lettuce (quindocqua farms, marion station, md) / fire roasted red pepper aioli / 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

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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