



the shark on the harbor
thursday, december 8th
dinner service
small plates

stuffed avocado spicy crab (easton, md) salad / natty boh battered avocado / miso caramel / red tobiko / micro greens (baywater farms, salisbury, md) 22

skillet corn pone bacon, smoked cheddar and hot cherry peppers / bourbon butter / candied pecan (GF) 10

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

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

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

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

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.
with garlic oil brushed ciabatta**

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

middleneck clams (12) (GF*) 12
smith 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)

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

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

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

make any salad a meal by adding:

jumbo lump crab cake ... 20 mahi mahi16 all natural chicken breast ... 10

cornflake encrusted oysters (deal island, md) ... 14 flank pinwheel (roseda farm, monkton, md)...16

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

filet “never ever” angus filet / (roseda farm, monkton, md) / housemade boursin / grilled asparagus / fig balsamic / roasted garlic and parmesan mashed potato (GF) 42

n.y. strip “never ever” 16 oz angus strip (roseda farm, monkton, md) / cabernet reduction / grilled broccolini / herb roasted fingerling potatoes / caramelized shiitake and black garlic compound butter (GF*) 48

short ribs braised boneless beef short ribs / braised greens (quindocqua farms, marion station, md) / potlikker / roasted garlic and parmesan mashed potatoes / rosemary worcestershire glaze / red wine pickled onion / beef au jus 38

crab cakes fresh jumbo lump crab (easton, md) / alabama white BBQ / corn pone / pickled cucumber and tomato salad / snap peas, squash and zucchini / chili lime coleslaw / spanish bell pepper rice 42

vegan entrée curried portabella mushrooms / coconut red curry broth / delicata squash (chesterfield heirlooms, pittsville, md), broccolini, red onion, mixed bell peppers, swiss chard, squash, and zucchini / spiced cranberry glaze (v, VG, GF) 32

blackened mahi mahi spiced basmati / butternut squash, celery, sweet vidalia and mixed bell peppers (chesterfield heirlooms, pittsville, md) / jumbo lump crab (easton, md) / sweet vidalia smoked onion jam / peruvian salsa verde / swiss chard (chesterfield heirlooms, pittsville, md) / heirloom tomato and crab broth (GF) 44

crispy red lane whole snapper caribbean marinade / mixed bell peppers, squash, and zucchini / spanish rice and beans / escabeche / pineapple chili lime emulsion 30

lobster 1.5-2 lb. whole lobster / squash and zucchini / lobster mashed potatoes 30

**limited availability

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

crab cake sandwich FRESH jumbo lump crab (easton, md) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 22

‘beastro’ burger bison, elk, boar and wagyu blend / dill havarti / lettuce / crispy onion straws / shark bite honey bbq / smoked sweet vidalia onion jam / kaiser / sweet potato fries 18

**this blend is very lean and is best enjoyed cooked medium or less

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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

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