



the shark on the harbor

thursday, august 11th

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 tuna poke / 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

crispy brussel sprouts crispy fried brussels / butternut squash and shishito peppers (baywater farms, salisbury, md) / balsamic reduction / 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

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

middleneck clams (12) (GF*) 12
metompkin bay, va

shellfish and sausage PEI mussels / andouille sausage (GF*) 13

creamy fisherman's stew 12

spicy andouille sausage (leidy's farm, harleyville, pa) / mahi mahi

mexican green tomato and beef soup 12

"never ever" dry aged angus beef filet tip (roseda farm, monkton, md) / green tomatoes and pablano peppers (baywater farms, salisbury, md) / cilantro

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 / red wine pickled onions / cucumber / 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

swordfish...18

organic chicken breast ...10

please alert your server to any food allergies prior to ordering

favorites

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 / smoked gouda / bourbon caramelized onions / mustard BBQ remoulade / 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

fried chicken sandwich country fried all natural chicken breast / smoky bacon / buffalo / vidalia slaw / pickles / brioche roll (crack of dawn bakery, berlin, md) / fries 15

fish wrap blackened chesapeake bay rockfish / tomato / red onion / salsa naranja / 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)

steak tacos marinated “never ever” dry aged angus beef filet tip (roseda farm, monkton, md) / house guacamole / cilantro / hot cherry pepper / truffle vinaigrette / hoppin’ john 14

cheese dog all american beef hotdog / bacon jam / smoky cheddar queso (chesapeake bay farms, pocomoke, md) / pickled jalapenos / brioche roll / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 14

pittsburgh steak salad “never ever” dry aged angus beef filet tip (roseda farm, monkton, md) / mixed organic greens (baywater farms, salisbury, md) / heirloom tomato, pickled onion and cucumber / fries / smoked cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) 14

wings (6) buffalo sauce / celery / ranch -or- bleu cheese 10

ribs ½ rack of ribs / ginger beer BBQ / vidalia slaw 7.⁹⁹

tuna melt house smoked yellowfin tuna salad (f/v seaborn capt. kerry) / heirloom tomato / smoked cheddar / wheatberry / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 7.⁹⁹

fish tostadas blackened mahi mahi / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smoked cheddar (chesapeake bay farms, pocomoke, md) / hoppin’ john (GF*) 7.⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

ADD: avocado \$1.⁵⁰

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