



the shark on the harbor
wednesday, august 10th
dinner service

small plates

stuffed avocado spicy tuna poke / 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 / heirloom carrot and butternut squash (baywater farms, salisbury, md) / truffle vinaigrette / buffalo / goat cheese / 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

black n blu steak “never ever” dry aged angus beef filet tip (roseda farm, monkton, md) / creamy gorgonzola risotto / arugula (chesterfield heirlooms, pittsville, md) / portabella mushrooms / rosemary white balsamic reduction 18
 **limited availability...

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

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 / 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	crispy oysters...15
all natural chicken breast ... 10	swordfish...18	yellowfin tuna ...20

please alert your server to any food allergies prior to ordering

entrées

ny strip “never ever” angus strip (roseda farm, monkton, md) / bleu cheese compound butter / grilled asparagus / herb roasted pee wee 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 parmesan mashed potato / balsamic glaze (GF*) 46

pork chop white wine broccolini / roasted garlic parmesan mashed potatoes / carolina BBQ / rosemary butter 36

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) / farm greens (quindocqua farms, marion station, md) / shishito peppers / peach glaze (fifers orchards, camden, de) / cherry ginger emulsion 42

vegan entrée pan seared portabella mushrooms / cauliflower, broccolini, pablano pepper, bell peppers and eggplant (chesterfield heirlooms, pittsville, md) / squash and zucchini (baywater farms, salisbury, md) / red quinoa / blood orange glaze / basil emulsion (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) mixed bell peppers , jimmy nardello peppers (chesterfield heirlooms, pittsville, md), eggplant, sweet vidalia, squash and zucchini (baywater farms, salisbury, md) / lobster mashed potatoes / thai chili aioli 42

seared yellowfin tuna (f/v following seas, ocmd) / bell pepper, sweet vidalia, farm greens (quindocqua farms, marion station, md), jimmy nardello peppers (chesterfield heirlooms, pittsville, md) squash and zucchini (baywater farms, salisbury, md) / stir fried thai purple rice / white wine reduction / raspberry sorghum glaze (fifers orchards, camden, de) 43

blackened swordfish asparagus, bell pepper, butternut squash, red onion, and farm greens (quindocqua farms, marion station, md) / potato ricotta gnocchi / heirloom tomato and fennel cream / blood orange balsamic 44
***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

beastro burger bison, elk, boar and wagyu blend / smoked gouda / mustard bbq remoulade / bourbon caramelized onions / 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 trolian

inspired by and created through the vision of **executive chef** / travis wright
**consuming raw or undercooked meats may result in food born illness*

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

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