



## STARTERS

**PIMENTO CHEESE DIP \$8**  
Lattice Chips

**ROASTED GREEN CHILI QUESO \$9**  
White Corn Chips

**SMASHED AVOCADO \$9**  
Lime, Sea Salt & White Corn Chips

**HOUSE SALSA \$6**  
White Corn Chips  
Combo with Smashed Avocado \$14

**FIRECRACKER SHRIMP \$16**  
Garlic Chili Aioli

**SPINACH, ARTICHOKE & BLUE CRAB DIP \$15**  
House Salsa & White Corn Chips

**CRISPY CALAMARI \$15**  
Shaved Parmesan, Jalapeños & Spicy Marinara

**TEXAS TOTS \$11**  
White Cheddar, Pulled Pork, Chipotle Crema & Jalapeños

**MAC & CHEESE \$9**  
Add Herb Grilled Chicken \$5, Bacon \$2 or Jalapeños \$1

**PAIL OF HAND CUT FRIES \$6**  
Add Truffle & Shaved Parmesan for \$3

## SALADS

**SIMPLE GREENS \$8**  
Organic Greens, Cucumber, Cherry Tomatoes & Red Onions  
Apple Cider Vinaigrette

**HEIRLOOM TOMATO \$15**  
Arugula, Sweet Corn, Avocado & Local Tomatoes  
Basil Pesto Vinaigrette

**PICKLED BEET \$14**  
Organic Greens, Goat Cheese & Candied Walnuts  
Honey Balsamic Vinaigrette

## FRIED PLATTERS

*Served with Hand Cut Fries, Slaw, Cocktail & Remoulade Sauces*  
Chicken \$15 • Mahi Mahi \$22 • Oysters \$19 • Clam Strips \$19  
Shrimp \$21 • Combo (Mahi Mahi, Oysters & Shrimp) \$25



## BURGERS & SANDWICHES

*Choice of Hand Cut Fries, Tots (+\$1), Slaw or Greens*

**SHARK BAR BURGER \$13**  
American Cheese, Lettuce, Tomato, Coca Cola Onions & Shark Sauce  
Additions  
Extra Patty \$4  
Bacon or Smashed Avocado \$2  
Extra Cheese, Jalapeño or Fried Egg \$1

**BLACK BEAN BURGER \$13**  
Jalapeno Jack, Smashed Avocado & Pico de Gallo

**CRISPY ORGANIC CHICKEN SANDWICH \$15**  
Bacon, Pimento Cheese, lettuce & Tomato

**BBQ PULLED PORK GRILLED CHEESE \$14**  
Texas Toast, Pepper Jack, Cheddar & American Cheeses

**MAINE LOBSTER ROLL \$24**  
Toasted split Top Bun & Bibb lettuce

**CRISPY SOFT-SHELL CRAB SANDWICH \$21**  
Slaw, Jalapeños & Remoulade

## TACOS

**TWO \$16 THREE \$22**  
Served with White Corn Chips & House Salsa  
Topped with Pico de Gallo, Napa Cabbage & Chipotle Crema

*Choice of*  
Blackened or Baja Style Mahi Mahi  
Blackened or Baja Style Shrimp  
Fried Chicken  
Grilled Petite Tender



## RAW BAR

**TUNA POKE\* \$19**  
Cucumber & Jalapeño Salsa, Lattice Chips

**SHRIMP CAMPECHANA \$18**  
Tomato, Cilantro & Avocado, White Corn Chips

**LOCAL OYSTERS ON THE 1/2 SHELL\* MP**  
Anaheim Chili Mignonette  
& Cocktail Sauce

**NC SHRIMP COCKTAIL \$15**  
Old Bay & Cocktail Sauce



## MAINS

*Served after 4pm*

**SPICE RUBBED & GRILLED PETITE TENDER \$29**  
Hand Cut Fries, Garlic Greens & Green Peppercorn Jus

**NC SHRIMP & GRITS \$26**  
Creamy White Cheddar Grits, Chorizo, Garlic, Shallots  
& Roasted Tomatoes

**PAN SEARED MAHI MAHI \$27**  
Red Rice & Garlic Greens, Basil Pesto

**CRISPY SOFT-SHELL CRABS \$28**  
Arugula Slaw & Serrano Crema

## HOUSEMADE DESSERTS

**TREY'S BROWNIE A LA MODE**  
**LOUIE'S CHEESE CAKE & STRAWBERRY JAM**  
**KEY LIME PIE & WHIPPED CREAM**  
**ALBITA ROOTBEER FLOAT!**

\$8 EACH

@SHARKBARANDKITCHEN