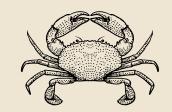


SHARK BAR

FOOD MENU



RAW BAR

OYSTERS ON THE HALF SHELL* - GF

BY THE 1/2 DOZEN OR DOZEN

SHARK BAR CLASSIC \$18/\$28

JAMES RIVER, VA OYSTERS SERVED WITH ANAHEIM CHILE MIGNONETTE, COCKTAIL SAUCE, AND LEMON

THE ADMIRAL'S SELECTION \$MP (LIMITED AVAILABILITY)

DAILY SELECTION OF PREMIUM EAST AND WEST COAST OYSTERS, SERVED WITH BAJA MIGNONETTE, ANAHEIM CHILE MIGNONETTE, COCKTAIL SAUCE, LEMON, AND TIBURON HOT SAUCE

NOLA STYLE HERB ROASTED OYSTERS - GF

1/2 DOZEN JAMES RIVER, VA OYSTERS ROASTED WITH SEASONAL HERB INFUSED BUTTER \$23

JUMBO LUMP CRAB CAKES

(LIMITED AVAILABILITY) ONE OR TWO MARYLAND STYLE CRAB CAKES, MUSTARD DRESSING, SPICY CORN AND BACON SUCCOTASH SMP

LOBSTER SALAD - GF

FRESH MAINE LOBSTER SERVED CHILLED AND TOSSED WITH MAYONNAISE AND HERBS, OR WARM TOSSED IN CLARIFIED BUTTER, BIBB LETTUCE, LEMON, GREEN ONION \$32

BAKED CLAMS

OREGANATA (LIMITED AVAILABILITY) LITTLE NECK CLAMS, PARMESAN, PROSCIUTTO, HERBS, LEMON ZEST SMP

OYSTERS ROCKEFELLER

- GF

1/2 DOZEN JAMES RIVER, VA OYSTERS, CREAMED SPINACH, PARMESAN, BACON \$25

CAROLINA SHRIMP COCKTAIL - GF

CLASSIC LOW COUNTRY STYLE BOILED SHRIMP, OLD BAY SEASONING, COCKTAIL SAUCE \$18

BLUE CRAB COCKTAIL* - GF

(LIMITED AVAILABILITY) WHIPPED HORSERADISH, CREME FRAICHE, COCKTAIL SAUCE, LEMON, GREEN ONION, FRESH AVOCADO \$MP

TUNA POKE*

SASHIMI GRADE YELLOWTAIL, HOUSE POKE SAUCE, JALAPENO SALSA, ENGLISH CUCUMBER, WONTON CHIPS

\$20

SHARK BAR SEAFOOD TOWERS *

UPGRADE TO PREMIUM OYSTERS +\$MP ADD A BOTTLE OF VEUVE CLICQUOT +\$100

CLASSIC \$100

DOZEN JAMES RIVER, VA OYSTERS ON THE 1/2 SHELL, ANAHEIM CHILE MIGNONETTE, SHRIMP COCKTAIL, TUNA POKE, LOBSTER SALAD, COCKTAIL SAUCE

DELUXE \$MP

LIMITED AVAILABILITY

DOZEN JAMES RIVER, VA OYSTERS ON THE 1/2 SHELL, SHRIMP COCKTAIL, LOBSTER SALAD, BLUE CRAB COCKTAIL, TUNA POKE, LITTLE NECK CLAMS, ANAHEIM CHILE MIGNONETTE, COCKTAIL SAUCE

THE ADMIRAL'S TOWER \$MP

LIMITED AVAILABILITY DOZEN JAMES RIVER, VA OYSTERS ON THE 1/2 SHELL, SHRIMP COCKTAIL, LOBSTER SALAD, BLUE CRAB COCKTAIL, TUNA POKE, LITTLE NECK CLAMS, CLAMS OREGANATA, HERB ROASTED OYSTERS, OYSTERS ROCKEFELLER, ANAHEIM CHILE MIGNONETTE, COCKTAIL SAUCE, BAJA MIGNONETTE

SNACKS AND SMALL PLATES

SAYULITA SALSAS - V

HOMEMADE CHARRED SALSA ROJA AND SALSA VERDE, TORTILLA CHIPS \$9

DEVILED EGGS - GF

DIJON, CHOLULA, BACON, GREEN ONION, SMOKED PAPRIKA \$13

SPICY SMASHED AVOCADO - V

FRESH AVOCADO, PICO DE GALLO, ROASTED SERRANO, COTIJA CHEESE, LIME, SEA SALT, TORTILLA CHIPS

\$14 - WITH SAYULITA SALSA \$20

TEXAS TOTS

PORK ADOVADA, SHARP CHEDDAR, CHIPOTLE CREMA, JALAPENO, GREEN ONION \$15

FIRECRACKER SHRIMP

GARLIC CHILE AIOLI, JALAPENO, GREEN ONION \$18

SKILLET MAC AND

CHEESE

CRISPY CHICKEN SANDWICH

HAND BREADED CHICKEN BREAST, PIMENTO CHEESE,

BACON, LETTUCE, TOMATO

\$19

FISH SANDWICH

GRILLED, BLACKENED, OR FRIED GROUPER, SLAW, REMOULADE SAUCE, JALAPENO

\$19

SANTA FE PULLED PORK

BACON, SERRANO, TOASTED PARMESAN BREADCRUMB, SERRANO CREMA \$15

SPINACH AND MUSHROOM DIP

CREAMED SPINACH, BACON, PARMESAN, MIXED MUSHROOMS, CRISPY ONION STRAWS, TORTILLA CHIPS

> \$17 - ADD FIRECRACKER SHRIMP +\$12 OR FRIED OYSTERS +\$14

SOUTHERN FRIED PLATTERS

CHOICE OF HAND CUT FRIES OR TOTS (+\$1), SHARK BAR SLAW, DIPPING SAUCES

SHRIMP \$24

CHICKEN \$21

GROUPER \$26

OYSTER \$26

COMBO \$29

SHARK BAR **TAQUERIA**

TWO OR THREE PER ORDER, CHOICE OF FLOUR OR CORN TORTILLAS EXCEPT WHERE NOTED. SERVED WITH CHIPS AND SALSA ROJA OR VERDE

CRISPY TEX MEX

THREE CRISPY TACOS WITH PICADILLO BEEF OR CHICKEN TINGA, SHREDDED LETTUCE, PICO DE GALLO, SHREDDED CHEDDAR, CREMA MEXICANA \$17

BAJA STYLE SHRIMP OR MAHI MAHI

FRIED SHRIMP OR MAHI MAHI, SHREDDED GREEN AND RED CABBAGE, PICO DE GALLO, CHIPOTLE CREMA \$21/\$27

ABUELITA'S BIRRIA

BEEF STEWED IN LA FAMILIA'S SECRET CHILE BLEND, PICKLED RED ONION, COTIJA, CILANTRO, AVOCADO CREMA \$24/\$32

FIRECRACKER SHRIMP

FRIED SHRIMP, GARLIC CHILE AIOLI, PICO DE GALLO, LETTUCE, SHREDDED CHEDDAR \$22/\$30

GRILLED CHICKEN OR RIBEYE*

SHREDDED LETTUCE, PICO DE GALLO, SHREDDED CHEDDAR, CHIPOTLE CREMA \$22/\$30

BAJA OYSTER

BAJA STYLE FRIED OYSTER, AVOCADO CREMA, HABANERO MIGNONETTE, GREEN AND RED CABBAGE, PICO DE GALLO \$25/\$34

GRILLED OR BLACKENED SHRIMP OR MAHI MAHI

SHREDDED GREEN AND RED CABBAGE, PICO DE GALLO, CHIPOTLE CREMA \$21/\$27

SEARED AHI TUNA*

CRISPY WONTON TACO SHELL, TOASTED SESAME SLAW, WASABI AIOLI, SOY REDUCTION \$25/\$34

ROASTED DUCK CONFIT

REFRIED BLACK BEANS, PINEAPPLE, SERRANO CREMA, COTIJA, RADISH \$25/\$34

SALADS AND **VEGGIES**

SPICY CAESAR*

ORGANIC MIXED GREENS, CALABRIAN CHILE CROUTON CRUMBLE, SHAVED PARMESAN, SPICY TIJUANA CAESAR DRESSING

\$16

EL RANCHO SALAD

ORGANIC MIXED GREENS, AVOCADO, HEIRLOOM TOMATO, CUCUMBER, HARD-BOILED EGG, BACON, PEPITAS, HOUSE BUTTERMILK RANCH, FRIED ONION STRAWS \$17

THAI FRIED CHICKEN SALAD

CRISPY ORGANIC CHICKEN TENDERS, THAI SPICED BBQ SAUCE, ORGANIC MIXED GREENS, RED ONION, HEIRLOOM CHERRY TOMATOES, RADISH, BLUE CHEESE VINAIGRETTE \$21

ASPARAGUS AND FAVA BEAN SALAD* - GF, V

(LIMITED AVAILABILITY) JUMBO ASPARAGUS, FAVA BEANS, TARRAGON VINAIGRETTE, BEARNAISE, POACHED EGG \$24 - SUBSTITUTE LUMP CRABMEAT + \$MP

BROCCOLI AND ASPARAGUS AL CARBON - V

CHARRED BROCCOLI AND ASPARAGUS, PIPIAN MOLE, SWEET POTATO PUREE, TOASTED PEPITAS \$18

THE COBB - GF

ROMAINE HEARTS, HEIRLOOM TOMATO, BLUE CHEESE, CUCUMBER, AVOCADO, BACON, HARD-BOILED EGG. PICKLED RED ONION, TARRAGON VINAIGRETTE

PASTAS AND ENTREES

SERVED AFTER 4PM

PAN SEARED HALIBUT - GF CHARRED SWEET CORN, ROASTED PIMENTOS, SWEET

PEAS, POBLANO CREAM SAUCE \$32

ROASTED AIRLINE CHICKEN BREAST - GF

ROSEMARY JUS, ROMESCO, MASHED POTATOES, SALSA MACHA, ROASTED CARROTS, BACON AND ONION \$**32**

STEAK FRITES*

RIBEYE, HAND CUT FRIES, CREAMED SPINACH WITH MUSHROOMS AND BACON, CRISPY ONION STRAWS

HERB ROASTED DUCK BREAST* - GF SWEET POTATO PUREE, SUNFLOWER SEED DUST.

ROASTED SHALLOTS, BALSAMIC GLAZED HARICOT VERTS, SPICED BLACKBERRY JAM \$34

ROASTED RED PEPPER FETTUCCINE - V HOMEMADE FETTUCCINE, ROASTED RED PEPPER PESTO,

JUMBO ASPARAGUS TIPS, BROCCOLI, BLISTERED HEIRLOOM TOMATOES, PARMESAN \$26

GNOCCHI - V

HOMEMADE POTATO GNOCCHI, BRANDY CREAM SAUCE, SUN DRIED TOMATOES, SPINACH, SWEET PEAS, MUSHROOMS

\$28

BURGERS AND SANDWICHES

SHARK BAR BURGER *

AMERICAN CHEESE, LETTUCE, TOMATO, COCA COLA ONIONS, SHARK SAUCE - SUBSTITUTE GRILLED, BLACKENED, OR FRIED CHICKEN +\$2 ADD EXTRA : PATTY +\$4, BACON OR SMASHED AVOCADO +\$2, EXTRA CHEESE, FRIED EGG, OR JALAPENO +\$1

EL TIBURON BURGER*

MELTED CHEESE BLEND, ROASTED JALAPENO, LETTUCE, TOMATO, SHARK SAUCE \$18

SANDWICH PORK ADOVADO, SERRANO CREMA, SLAW, SHREDDED CHEDDAR, GRILLED PINEAPPLE

PHILLY CHEESESTEAK SHAVED RIBEYE, WHITE AMERICAN CHEESE,

SAUTEED ONIONS, POBLANOS, AND MUSHROOMS, BUTTERED AMOROSO ROLL \$18

CLASSIC NEW ENGLAND LOBSTER ROLL

MAINE LOBSTER TOSSED WITH REMOULADE, BIBB LETTUCE, GREEN ONION, BUTTERED AMOROSO ROLL \$35

CHICKEN AVOCADO WRAP

GRILLED ORGANIC CHICKEN BREAST, BIBB LETTUCE, SLICED AVOCADO, PICO DE GALLO, BACON, ROASTED RED PEPPER PESTO MAYO, SHREDDED CHEDDAR \$19

SOUTHWESTERN BLACK BEAN BURGER - V

HAND BREADED BLACK BEAN PATTY, PEPPER JACK CHEESE, SMASHED AVOCADO, PICO DE GALLO

\$17

DESSERT

BAKED IN HOUSE DAILY \$9 EACH

BROWNIE A LA MODE

KEY LIME PIE AND WHIPPED CREAM

LOUIE'S CHEESECAKE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. *MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, POULTRY, SHELLFISH, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS. SUBSTITUTIONS ARE POLITELY DECLINED. GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE. NO SEPARATE CHECKS. BAR SEATING RESERVED FOR GUESTS OVER 21.