

Shark BAR

FROM THE SEA

Shark Bar Classic Local Oyster \$21 / \$36

*Local oysters, Anaheim chile mignonette, cocktail sauce, lemon **

Premium Oysters ½ or 1 dozen * \$MP

Daily selection of west & east coast

Grilled Oysters \$26

Watercress butter, lemon, Dijon, breadcrumbs

Fancy Oysters \$32

*Crème fraiche, bowfin caviar. **

Jumbo Lump Crabcake \$MP

Choice of 1 or 2, bearnaise, asparagus, cured egg yolk
ADD BOWFIN CAVIAR \$10*

Shrimp Cocktail \$19

Fresh horseradish sauce, cocktail sauce, lemon

Lobster Cocktail \$34

*Tarragon, pickled cucumber, fennel, crème fraiche,
fresh parsley, little gem lettuce*

Shark Bar Seafood Tower \$100

*Dozen oysters, Anaheim chile mignonette, shrimp cocktail,
cocktail sauce, tuna poke*
Upgrade to premium oysters.
Add A bottle of Veuve Clicquot +\$100*

Blue Crab Fingers \$28

*Hand breaded and fried in house made
dredge, lemon, dipping sauces.*

PLEASE NOTIFY YOUR SERVER OF ANY 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.

HAPPY HOUR

3-5 DAILY

SHARK BAR CLASSIC TACOS \$17/\$23

OG SHARK BURGER* \$14

OYSTERS AND TOWERS* \$15/\$30 & \$80

CEVICHEs AND SASHIMI

Tuna Poke \$22

*Smashed avocado, sliced cucumber, toasted sesame,
cilantro, wonton chips **

Tuna Tiradito \$20

*Soy sauce, sesame oil, ginger, green onion, fried garlic, serrano **

Red Snapper Ceviche \$26

*Leche de Tigre, charred corn, yellow aji, sweet potato **

SNACKS

Duck Fat Kettle Chips \$16

*hand cut and served with chives and béarnaise**

Spicy Smashed Avocado \$15

*Fresh avocado, roasted serrano, lime, sea salt, tortilla chips
Add Sayulita Salsa \$5*

Texas Tots \$16

Sharp cheddar, bacon, chipotle crema, jalapeño, green onions

Firecracker Shrimp \$18

Garlic chili aioli, jalapeno, green onions

Creamy Spinach & Artichoke Dip \$18

*Artichoke hearts, spinach, mozzarella cheese
Add Jumbo Lump Crab \$18*

Nashville Chicken Tenders \$23

Fries, ranch or blue cheese dressing

SALADS

Asparagus & Chickpea Salad \$18

Peppadew vin, charred green onion, chile spiked chickpeas, grilled asparagus

Little Gem Salad \$17

Green goddess dressing, candied walnuts, Manchego

Spicy Caesar Salad \$17

*Romaine hearts, crouton crumbles, fresh parmesan, grilled lemon**

Charred Corn & Heirloom Tomato Salad \$18

basil pesto, charred corn and zucchini, pickled red onion, baby heirloom tomato, arugula, burrata

Smoked Cobb Salad \$20

brine pork belly and smoked cherry tomatoes, pickled red onion, charred corn, hard boiled egg, blue cheese dressing

ADD PROTEIN

Chicken \$6 | Shrimp \$8 | Tuna* \$16 |
Jumbo Lump Crab Meat \$18 | Fish of the day MP
| Jumbo Lump Crab Cake \$25 | Lobster \$28 |

TACOS

CHOICE OF 2 OR 3 PER ORDER, FLOUR OR CORN TORTILLAS, SERVED WITH TORTILLA CHIPS AND SALSA.

Baja Style Market Fish Tacos \$26 / \$35

Hand breaded and fried, black mayo, shredded white cabbage coconut slaw, cilantro, lime, pickled red onion, crispy shallots.

Cheese Crust Shrimp Tacos \$24 / \$32

Mozzarella crisp, black beans, chipotle, avocado, pickled red onion

Firecracker Shrimp Tacos \$24 / \$32

Hand breaded and fried, garlic chile aioli, shredded lettuce, pico de gallo, shredded cheddar

Shark Bar Classic Tacos \$22 / \$28

Pico de gallo, chipotle crema, shredded cabbage

BLACKENED GRILLED OR FRIED MAHI

BLACKENED GRILLED OR FRIED SHRIMP

SMALL PLATES

Duck Fat Potatoes & Caviar \$21

*Potato pave, whipped crème fraîche, bowfin caviar, chive oil**

Mac N' Cheese \$18

Cavatappi, three cheese blend, bacon, peas, breadcrumbs.

ADD LOBSTER \$28 | ADD CRAB \$18

Colossal Shrimp & Grits \$28

Brine pork belly, salsa matcha, grilled colossal shrimp, Manchego cheese.

Flounder & Chips \$28

Hand breaded and fried, tartar sauce & fries

Colossal Shrimp & Chips \$25

Hand breaded and fried, tartar sauce & fries

Steak Frites \$MP

*Bearnaise, fries**

BURGERS & SANDWICHES

SERVED ON A BRIOCHE BUN WITH FRIES

Gluten free bun +\$1 | Sub tots +\$1 |
Homemade kettle chips +\$1 | Coleslaw or side salad +\$1 |

Shark Bar Smash Burger \$22

*Two 3oz American Wagyu patties, American cheese, caramelized onions, shark bar burger sauce, lettuce, tomato. **

Bacon Burger \$19

Bacon & Whisky Jam, candied bacon, lettuce, tomato, American cheese.
ADD MUSHROOMS +\$1 | ADD CARAMELIZED ONIONS +\$2*

Nashville Hot Chicken Sandwich \$21

homemade mustard seed pickles, slaw, Manchego, buffalo sauce

Crispy Chicken & Kale \$21

Swiss cheese, tomato, peanuts

ADD AVOCADO +\$2

Maine Lobster Roll \$36

Buttered brioche roll, green onion, little gem lettuce, tarragon, mayo

Market Fish Sandwich \$23

Choice of blackened, grilled, or fried flounder, slaw, tartare sauce, jalapeño

Crab Cake Sandwich \$26

Jumbo lump fried crabmeat, spicy remoulade, arugula

DESSERT

Chocolate Budino \$9

Strawberry jubilee, chocolate mousse, cocoa.

Skillet Brookie \$9

Brownie chocolate chip cookie, chocolate sauce, vanilla ice cream