

Shark BAR

FRESHLY CAUGHT

Shark Bar Classic Local Oysters \$22 / \$39
Local oysters, Anaheim chile mignonette, cocktail sauce, lemon.*

Premium Oysters ½ or 1 dozen * \$MP
Daily selection of west & east coast.

Butter Oysters \$26
Half dozen oysters, garlic butter, white wine, pecorino, lemon, parsley, roasted anahiem chile.

Jumbo Lump Crabcake \$MP
Choice of 1 or 2, bearnaise, asparagus, cured egg yolk.
Add Bowfin Caviar \$10*

Crab Cocktail \$34
Layered cocktail sauce, horseradish, crème fraiche, jumbo lump crab meat, jumbo asparagus, little gem lettuce, chives.

Shrimp Cocktail \$19
Fresh horseradish sauce, cocktail sauce, lemon.

Tuna Crudo \$22
Sliced cucumber, pickled red onions, fried capers, green onion, lemon vinaigrette.

Tuna Poke \$22
Smashed avocado, sliced cucumber, toasted sesame, cilantro, wonton chips.*

Shark Bar Seafood Tower \$100

— Add A bottle of Veuve Clicquot \$100 —

Dozen oysters, Anaheim chile mignonette, shrimp cocktail, cocktail sauce, crab cocktail, tuna poke.
Upgrade to premium oysters.*

SHARK BAR CLASSIC STARTERS

Firecracker Shrimp \$18
Garlic chile alioli, jalapeño, green onions.*

Crab and Artichoke Dip \$24
Artichoke hearts, spinach, mozzarella cheese, jumbo lump crab meat.

Mac N' Cheese \$18
*Cavatappi, three cheese blend, bacon, peas, breadcrumbs.
Add Lobster \$28 / Add Crab \$18*

Spicy Smashed Avocado \$17
*Fresh avocado, roasted serrano, lime, cilantro, sea salt, tortilla chips.
Add Sayulita Salsa \$5*

Pimento Cheese \$15
Salt and pepper kettle chips, chives.

Texas Tots \$16
Sharp cheddar, bacon, chipotle crema, jalapeño, green onions.

Fried Okra & Green Beans \$14
Hand breaded and fried, shark sauce, ranch.

COOL SALADS

Italian Salad \$16
Shaved vegetables, crispy artichokes, pepperoncini, olives, creamy parmesan vinaigrette.

Southwestern Salad \$17
Quinoa, charred corn, broccoli, black beans, baby heirloom tomatoes, avocado, toasted pepitas, toasted tortilla strips, creamy chipotle dressing.

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.

Mediterranean Plate \$21
Tzatziki base, cauliflower, broccoli, garbanzo beans, tricolored baby potatoes, red pickled onions, feta crumble.

ADD PROTEIN

Chicken \$9 | Shrimp \$10 | Tuna* \$16
Jumbo Lump Crab Meat \$18 | Fish of the day \$MP
Jumbo Lump Crab Cake \$22 | Lobster \$28

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.

HOT VEGGIES

Crispy Artichoke Hearts \$14

Spiced yogurt, Calabrian chile honey, roasted pine nuts, torn mint.

Italian Broccoli \$14

Broccolini, zesty Italian dressing, chile oil, pecorino, lemon.

Papas Bravas \$14

Calabrian chile, honey, tzatziki, chives.

HOT & CRISPY FRIED PLATTERS

Fritti Misti \$22

Calamari, zucchini, artichoke, shrimp, pepperoncini, garlic aioli, lemon.

Fried Seafood Platter \$28

Choice of flounder or shrimp, hand breaded and fried, tartar sauce, slaw, fries.

Chicken Tender Platter \$24

Hand breaded and fried, shark sauce & fries.

Add Nashville Hot \$2

BURGERS & SANDWICHES

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

Served on a brioche bun with fries.

Shark Bar Smash Burger \$22

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

Add Mushrooms \$1

Fried Chicken Sandwich \$19

Bacon, lettuce, tomato, pimento cheese.

Maine Lobster Roll \$36

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

Market Fish Sandwich \$23

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

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, jalapeño, slaw.

LOS FAMOSOS 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, aji verde, zesty red cabbage, mango salsa, micro cilantro.

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.

Add Blackened, Grilled or Fried Mahi.
Add Blackened, Grilled or Fried Shrimp.

PASTA & ENTREES

Shrimp & Grits \$28

Crispy grit cake, creamy creole sauce, confit tomatoes, mushroom, nduja, green onions.

Steak Frites \$MP

Italian chimichurri, arugula, pecorino, lemon zest, crispy artichokes, parmesan truffle fries.

Pan Seared Market Fish \$34

Asparagus butter risotto, charred broccolini, confit tomatoes, dill and chive beurre blanc.

Alabama Chicken \$27

Confit chicken, Alabama white sauce, green beans, potato salad.

Rigatoni Pomodoro \$20

Smooth pomodoro, herb crouton crumble, parmesan.

Fried Zucchini Pasta \$21

Crispy zucchini, parmesan, extra virgin olive oil, spaghetti.

DESSERT

\$9 each

Skillet Brookie

Brownie chocolate chip cookie, chocolate sauce, vanilla ice cream.

Key Lime Pie

Whipped cream, lime zest.