

Executive Chef Tim Foley



~NEW~
Fall Brunch Menu

BRUNCH

The Tidal Wave A freshly baked casserole made with scrambled eggs, shrimp, crawfish tails, andouille sausage, onion, bell pepper and tomato. Topped with melted Vermont white cheddar. Served with home fried potatoes. 9.49

Lox & Bagels Fresh smoked salmon, sliced tomato, red onion, capers and cream cheese on a lightly toasted bagel. 10.49

Sharky's Eggs Benedict Two lightly poached eggs covered in lump crabmeat, grilled asparagus, spicy hollandaise sauce and capers. 8.99

Banana Bread French Toast Banana bread topped with maple syrup, pecans and bananas. 6.99

Cajun Chicken Hash Blackened chicken, potatoes, mushrooms, green onions, and red bell pepper with two poached eggs. Topped with a spicy hollandaise. 8.99

STARTERS & STEAMER BAR

Artichoke & Spinach Dip Spinach, artichokes, and crème cheeses 7.99

Coastal Calamari Prepared to order and served with Thai sweet & sour 8.99

Bacon-Wrapped Grilled Shrimp Served with rémoulade dipping sauce 9.99

Blackened "Sashimi" Tuna Pan-seared, served over greens with spicy sesame vinaigrette and wasabi aioli 10.99

Sharky's Crab Cakes Jumbo Lump crab, a hint of mustard, sautéed, and served with seasonal greens 11.99

Sharky's Grilled Appetizer Trio Bacon Wrapped Shrimp, Crab Cakes, Sashimi Tuna 17.99

Fresh Gulf Oysters on the Half Shell six 7.49 twelve 13.49

Char Grilled Cajun Oysters six 8.49 twelve 14.99

Steamed Jumbo Shrimp Peel & eat shrimp served with Old Bay seasoning and drawn butter straight from the steamer half lb. 10.99

Jumbo Shrimp Cocktail Steamed then chilled ice cold 10.99

Steamed Crab Legs Served with drawn butter Opilio Snow one lb. 19.99 Red King one lb. 32.99

SALADS & SOUPS

Sharky's House Salad Served with any homemade dressing 5.99

Our Classic Caesar Salad Hearts of Romaine, shaved Romano, creamy dressing, and garlic croutons 7.49

Jamaican Jerk Chicken Salad Mixed greens, pineapple, cantaloupe, toasted coconut, raisins, tossed in a citrus vinaigrette 10.99

The Wedge Iceburg wedge with bacon, tomatoes, onions, blue cheese crumbles and blue cheese dressing 7.99

Sock It To Me Shrimp Salad Fried shrimp tossed in spicy mayo over mixed greens with roma tomatoes, cucumbers, scallions and sesame vinaigrette 11.99

Add to Any Salad 8 oz. Grilled or Fried Chicken 3.99, Grilled or Fried Shrimp (5) 5.99, Fried Oysters (6) Market Price, Blue Cheese or Feta crumbles .99

New England Clam Chowder Bowl 5.99

Seafood Gumbo Cajun style with crawfish, shrimp, and andouille sausage served over steamed rice. Bowl 7.99

Blue Crab Bisque Bowl 8.99

SANDWICHES

Served with choice of fries or house-made chips

Buffalo Chicken Sandwich Avocado, blue cheese, spring mix and red onion on a Kaiser roll 8.49

BLT Apple wood bacon, lettuce, roma tomatoes on a croissant 6.99

Tuna Melt White Albacore Tuna, onions, celery, mayo, relish and American cheese 6.49

Blackened Chicken Caesar Wrap Blackened chicken tossed with caesar dressing, hearts of romaine wrapped in a sun dried tomato basil tortilla 8.49

Fish Tacos Flour tortillas filled with grilled tilapia, topped with mango salsa, cilantro sour cream, valentina hot sauce, slaw, and shredded lettuce 11.49

Blackened or Grilled Ahi Tuna Served on a Kaiser roll with KimChee slaw, mango sweet chili aioli 10.99

Sharky's Burger Hand-patted and served with choice of Vermont Cheddar, Monterey Jack or Swiss on a Kaiser bun 8.99

Add sautéed onions, mushrooms, bacon, black n blue, jalapeno or avocado .50

ENTREES

Jambalaya Shrimp, crawfish, scallops, andouille, peppers, onions, tomatoes and house spice tossed with rice 19.99

Seafood Pasta Linguini with sautéed shrimp, sea scallops tossed in a sun dried tomato and lobster cream sauce 21.99

Grilled Chicken Athenian Tomatoes, garlic, olives, capers over linguini and topped with crumbled feta cheese 16.99

Vermont Cheddar Mac N Cheese Grilled shrimp and scallops 21.99 or blackened chicken 15.99

Sharky's Steamed Shrimp and Crab Feast (for two) Shrimp, snow crab legs, sweet corn, and red potatoes. Served with two house salads. 29.99/person

Sharky's Steamed Seafood Platter (for two) Shrimp, clams, mussels, snow crab legs, andouille, sweet corn, and red potatoes. Served with two house salads. 19.99/person

Following items are served with seasonal vegetables and a choice of red beans and rice, smashed potatoes, french fries or baked potato

Jumbo Shrimp Fried or Grilled 18.99

Fresh Gulf Oysters Fried only 18.99

Lobster Tail Steamed or Grilled 29.99

Sea Scallops Fried or Grilled 22.99

Fried Catfish 14.99

Jamaican Jerk Chicken Over black bean, roasted corn and topped with mango salsa 14.99

Prime Buckhead Sirloin 8oz 17.99

Hand Carved Buckhead Choice Filet 8oz 29.99

Double Cut Bone in French Pork Chop 14oz with apple onion demi glace 19.99

Sharky's Fresh Catch The freshest fish available in Memphis served grilled or blackened *Market price*

** - Thoroughly cooking foods of animal origin; such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individual with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Parties of 8 or more automatically add 18%

Split your plate 2.95



COASTAL COCKTAILS

Strawberry Lemon Drop

Fresh lemons and strawberries with Skyy vodka 8.5

Pensacola Peach

Imaginative Peach puree and Grey Goose vodka 9

Apalachicola Apple Tini

Apple nectar with Skyy vodka and a sparking finish 8

Golden Margarita

901 tequila, Cointreau and fresh lime topped with Grand Marnier 9.5

A Day at the Beach

Malibu Coconut Rum, Amaretto and fresh orange juice 8

Miami Vice

Half Pina colada – Half Parrot Bay strawberry daiquiri; frozen 8

Pineapple Martini

Sharky's "World Famous" fresh pineapple infused martini 8.5

WINES BY THE GLASS

Freixenet "Cordon Negro" Brut N/V, Spain 8

Relax, Riesling, Germany 7

Bollini, Pinot Grigio, Italy 8

Ferrari-Carano, Fume Blanc, Sonoma County 9

Snoqualmie, Sauvignon Blanc, Columbia Valley 6

Oyster Bay, Sauvignon Blanc, Marlborough 8.5

Columbia Crest, Chardonnay, Columbia Valley 8.5

Oak Grove, Chardonnay, California 7

Kendall Jackson, Chardonnay, California 10

Salmon Creek, Pinot Noir, Mendocino 7

Castle Rock, Pinot Noir, Sonoma Coast 8

Distant Bay, Merlot, Washington 7

Liberty School, Cabernet Sauvignon, Paso Robles 9

Silver Palm, Cabernet Sauvignon, North Coast 10

Two Oceans, Shiraz, South Africa 6

Tilia, Malbec, Mendoza 7.5

Oak Vineyard, Cabernet Sauvignon, California 6

Beringer, White Zinfandel, California 7

WINE BY THE BOTTLE

SPARKLING

Freixenet "Cordon Negro" Brut N/V, Spain 28

J Wine Company "Cuvee 20", Sonoma County 48

PINOT GRIGIO/PINOT GRIS

Santi "Sorteselle" Pinot Grigio, Italy 31

Bollini, Pinot Grigio, Italy 31

Santa Margherita, Pinot Grigio, Italy 45

SAUVIGNON BLANC

Snoqualmie, Columbia Valley 23

Oyster Bay, Marlborough 31

Duckhorn, Napa Valley 66

CHARDONNAY

Oak Grove, California 23

Kendall Jackson, Sonoma County 35

Columbia Crest, Columbia Valley 31

Sonoma Cutrer "Russian River Ranches" 44

Cambia, Kathryn Vineyards 53

OTHER WINES

Ferrari-Carano, Fume Blanc, Sonoma County 31

Conundrum, California 48

Relax, Riesling, Germany 27

PINOT NOIR

Salmon Creek, Mendocino 27

Castle Rock, Sonoma Coast 31

Erath, Oregon 48

Brandborg "Love Puppets", Oregon 59

MERLOT

Distant Bay, Washington 23

Sterling "Vinter's Collection" Central Coast 35

Chateau St. Michelle, Washington 39

CABERNET SAUVIGNON

Liberty School, Paso Robles 35

Franciscan Oakville Estate, Napa Valley 49

Silver Palm, North Coast 39

Jordan, Alexander Valley 97

OTHER RED WINES

Two Oceans, Shiraz, South Africa 21

Tilia, Malbec, Mendoza 28

Tapiz, Malbec, Mendoza 34

Sake

Nigori 14

Ginjo 18

Zipang 14

IMPORTS & MICROBREWS

Corona – Mexico 4

Dos Equis Amber – Mexico 4

Heineken – Holland 4

Red Stripe - Jamaica 4

Amstel Light – Amsterdam 4

Stella Artois – Belgium 4

NewCastle- England 5

Fat Tire - Colorado 4

Buckler N/A 4

DOMESTIC BOTTLES &

Drafts (pints)

BOTTLES

Budweiser – St. Louis 3

Bud Light – St. Louis 3

Miller Lite – Milwaukee 3

Coors Light – Golden, CO 3

Michelob Ultra – St. Louis 3.5

Sam Adams Lager– Boston 4

Sam Adams Seasonal– Boston 4

Yuengling - Pennsylvania 4

Drafts (pints)

Blue Moon 4

Sierra Nevada 5

Dos Equis Amber 4

Land Shark 5

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