

Executive Chef Tim Foley



**~NEW~
Fall Lunch Menu**

Starters & Seafood Bar

Artichoke & Spinach Dip Spinach, artichokes, and crème cheeses 6.99

Coastal Calamari With a sweet Thai chili sauce 8.99

Blackened "Sashimi" Tuna Pan-seared and served over greens with spicy sesame vinaigrette and wasabi aioli 8.99

Bacon-Wrapped Grilled Shrimp Served with remoulade dipping sauce 8.99

Steamed Jumbo Shrimp Peel & eat shrimp served with Old Bay seasoning and drawn butter straight from the steamer half lb. 9.99

Steamed Opilio Snow Crab Legs Served with drawn butter and fresh lemon one lb. 19.99

Oysters on the half shell six 7.49 twelve 13.49

Char Grilled Cajun Oysters six 8.49 twelve 14.49

Daily Lunch Specials

(Monday) Jambalaya Shrimp, crawfish, scallops, andouille, peppers, onions, tomatoes and house spice tossed with rice served with house salad 10.99

(Tuesday) Seafood Nachos A combination of shrimp, crawfish, tilapia, shredded lettuce, sour cream, pico de gallo and homemade cheese sauce smothering freshly made corn chips 10.49

(Wednesday) Grilled Chicken Pasta Grilled chicken tossed with penne pasta, garlic, sundried tomatoes and goat cheese 7.99

(Thursday) Crab Stuffed Tilapia Topped with citrus herb butter. Served with smashed potatoes and seasonal vegetables 10.49

(Friday) Blackened Catfish Blackened catfish topped with crawfish étouffée served with smashed potatoes and seasonal vegetables 9.99

Salads & Soups

Steak Salad Caramelized onions, blue cheese crumbles, tomatoes, and cucumbers over spring mix 10.99

Goat Cheese Salad Goat cheese medallion panko breaded and fried over mixed greens, sundried tomatoes and toasted pecans tossed with balsamic dressing 8.99

Soup & Salad Combo House or Caesar salad with a cup of soup 7.99

New England Clam Chowder Bowl 5.99

Blue Crab Bisque Bowl 8.99

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

Sharky's House Salad Served with balsamic vinaigrette or any homemade dressing 5.99 add blue cheese or feta crumbles .99

Our Classic Caesar Salad Hearts of Romaine, shaved Romano, creamy dressing, and garlic croutons 6.99

Add 8 oz. Grilled or Fried Chicken 3.99, Shrimp (5) 5.99, Fried Oysters (6) MKT., 3 oz. Tuna 3.99, Salmon 9.99

Jamaican Jerk Chicken Salad Mixed greens, pineapple, cantaloupe, toasted coconut, raisins, tossed in a citrus vinaigrette 9.99

The Wedge Iceberg wedge with bacon, tomatoes, onions, blue cheese crumbles and blue cheese dressing 6.99

Sock It To Me Shrimp Salad Fried shrimp tossed in our spicy mayo over mixed greens with roma tomatoes, cucumbers and scallions 9.99

Sandwiches

Served with choice of house-made chips or fries

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 sundried tomato basil tortilla 8.49

Blackened Ahi Tuna Sandwich Seared and served on a Kaiser roll with KimChee slaw, mango sweet chili aioli 9.99

Fresh Fish Sandwich Grilled or fried with tomato, lettuce, and onion on a Kaiser roll 9.99

Fried Po Boys Choose from Catfish, Shrimp, or Oyster 8.99

Fish Tacos Flour tortillas filled with grilled tilapia, topped with mango salsa, cilantro sour cream, valentina hot sauce, slaw, and shredded lettuce 10.49

Sharky's Burger Hand-pattied and served with choice of Vermont cheddar, Monterey Jack, American or Swiss on a Kaiser bun 6.99

Add sautéed onions, mushrooms, bacon, black n blue, jalapeño or avocado .49

Entrees

Sharky's Fresh Catch of the Day Served grilled or blackened with smashed potatoes and seasonal vegetables

Tilapia 11.99

Trout 12.99

Salmon 13.99

Fried Shrimp Served with fries and coleslaw 9.99

Fried Oysters Served with fries and coleslaw 9.99

Fried Catfish Served with lemon, tartar sauce, fries and coleslaw 9.99

Fried Chicken Tenders Served with fries and coleslaw 7.99

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

Pasta Athenian Tomatoes, garlic, olives, capers over linguini and topped with crumbled feta cheese 7.49

Add 8 oz. Grilled or Fried Chicken 3.99, Shrimp (5) 5.99, Fried Oysters (6) MKT., 3 oz. Tuna 3.99, Salmon 9.99

Prime Buckhead Sirloin 8oz 17.99

Hand Carved Buckhead Choice Filet 8oz 29.99

** - 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%
Share your plate add 2.99



Sharky's Sushi

Choose 2 Rolls with house salad \$9.99

No substitutions please

California Roll

Crabstick, avocado, cucumber, topped with sesame seed and smelt roe

Crunchy Shrimp

Crunchies, shrimp, cucumber, sweet mayo

Crunchy Crab

Crunchies, crabstick, cucumber, sweet mayo

Philly

Smoked salmon, avocado, cream cheese

Spicy Tuna (raw)

Spicy tuna and avocado

Tuna Roll (raw)

Tuna

Spicy Crawfish

Spicy crawfish and avocado

Spicy Salmon (raw)

Salmon, avocado and spicy mayo

River Roll

Spicy crawfish roll tempura battered & fried

Tremor Roll

California roll tempura battered and fried

Lava Roll

Philly roll tempura battered and fried

Shrimp Nigiri

Two pieces of shrimp on rice

Crabstick Nigiri

Two pieces of crabstick on rice

Wine by the glass

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

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

Oak Vineyard, Chardonnay, California 6

Relax, Riesling, Germany 7

Salmon Creek, Pinot Noir, Mendocino 7

Irony, Pinot Noir, Monterey County 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

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 AppleTini

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

Imports & Microbrews

Corona – Mexico 4

Heineken – Holland 4

Red Stripe - Jamaica 4

Amstel Light – Amsterdam 4

Guinness – Ireland 5

Stella Artois – Belgium 4

Kona Longboard – Hawaiian 4

New Castle - England 5

Buckler N/A - Amsterdam 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

Fat Tire - Colorado 4

Drafts (pints)

Blue Moon 4

Sierra Nevada 5

Dos Equis Amber 4

Land Shark 5

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