Executive Chef Tim Foley

SHARKY'S GULF GRILL

~NEW~
Fall Dinner Menu

STARTERS & STEAMER BAR

Fresh Gulf Oysters on the Half Shell six 7.49 twelve 13.49
Char Grilled Cajun Oysters six 8.49 twelve 14.99
Artichoke & Spinach Dip Spinach, artichokes, and crème cheeses 7.99
Bacon-Wrapped Grilled Shrimp Served with rémoulade dipping sauce 9.99
Coastal Calamari Prepared to order and served with sweet Thai chili sauce 8.99
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
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 7.99
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 our spicy mayo over mixed greens with roma tomatoes, cucumbers and scallions 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

LAND SHARKS

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

Jamaican Jerk Chicken Over a black bean and roasted corn salsa then topped with mango salsa 14.99
Prime Buckhead Sirloin 8oz 17.99
Hand Carved Buckhead Choice Filet 8oz 29.99
Prime Pork Ribeye (2) 6 oz. ribeyes grilled and topped with mushroom & onion demi glace 19.99

FRESH SEAFOOD

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 *Per 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 *Per 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
Fried Catfish 14.99

Sharky's Fresh Catch of the Day Served grilled or blackened with smashed potatoes and seasonal vegetables
Salmon 18.99 ***Mahi*** 19.99 ***Grouper*** 23.99 ***Trout*** 17.99

CHEF'S SPECIALS

Salmon Harvest Hash Roasted, served over sweet potatoes, russett potatoes, peppers and onions finished with bacon vinaigrette 21.99
Pecan Crusted Mahi Coated with Alabama pecans and topped with blue crab and crawfish relish 22.99
Rainbow Trout Florentine Grilled and topped with spinach, artichokes, and cheeses 19.99
Jamaican Jerk Grouper Served over a black bean and roasted corn salsa and topped with mango salsa 25.99
Surf and Turf 8 oz. filet, Oscar style, served with seafood risotto 34.99
Scallops Moutarde Seared sea scallops served with a Dijon mustard buerre blanc and topped with fried spinach 22.99
Jambalaya Shrimp, crawfish, scallops, andouille, peppers, onions, tomatoes and house spice tossed with rice 19.99
Grilled Chicken Athenian Tomatoes, garlic, olives, capers over linguini and topped with crumbled feta cheese 16.99
Seafood Pasta Linguini with sautéed shrimp and sea scallops tossed in a rich sun dried tomato and lobster cream sauce 21.99
Vermont Cheddar Mac N Cheese Grilled shrimp and scallops 21.99 or blackened chicken 15.99
Shrimp and Grits Shrimp, andouille, mushrooms, scallions, house spice, sautéed with shrimp stock and stone ground grits 22.99

SANDWICHES

Served with french fries

Fish Tacos Flour tortillas filled with grilled tilapia, topped with mango salsa, cilantro sour cream, valentina hot sauce, slaw, and shredded lettuce 11.49
Sharky's Burger Hand-patted and served with choice of Vermont Cheddar, Monterey Jack or Swiss on a Kaiser bun 8.99
Blackened or Grilled Ahi Tuna Served on a Kaiser roll with KimChee slaw, mango sweet chili aioli 10.99

*** - Thoroughly cooking foods of animal origin; such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food bourne 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 2.99

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

Skinny Drinks

Blue Lemon
Blueberry vodka and Crystal Light® lemonade 8.5

Ginger and Marianne
Vanilla vodka with ginger ale 8.5

Crantini
Vodka and cranberry juice shaken 8.5

Desire
Blueberry vodka and raspberry Crystal Light® 8.5

Harmonize
Raspberry vodka and peach Crystal Light® 8.5

Skinny Mini
Vodka, fresh orange juice, and Crystal Light® raspberry frozen 8.5

Skinny Margarita
Golden tequila, fresh lime juice, and a splash of Grand Marnier served in a salt-rimmed martini glass 8.5

Bellini
Dry champagne and peach in a champagne flute 6.5

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
Oak Vineyard, Chardonnay, California 6
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

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
Irony, Monterey County 30
Erath, Oregon 48
Brandborg "Bench Lands", Oregon 49

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

Sake
Nigori 14
Ginjo 18
Zipang 14

IMPORTS & MICROBREWS

Corona – 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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