

APPETIZERS

SHARK BITES Fried morsels of loin, served with remoulade & sweet chili	8.95	ESCARGOT SARABAY Our chef's special recipe with garlic toast rounds	9.95
SHRIMP COCKTAIL Chilled colossal shrimp with island cocktail sauce	9.95	AHI SASHIMI TUNA Grilled with Teriyaki glaze, wasabi & ginger garnish	8.95
MUSSELS MARSEILLE Bowl of fresh mussels with cream, herbs & white wine	9.95	CALAMARI FRITTI Hand breaded & golden fried, served with spicy marinara	9.95
BAHAMA CHICKEN FRY Over chopped lettuce, pickle, tomato & spicy garlic sauce	7.95	LOBSTER SPRING ROLLS Our original version, with herb mascarpone cheese	11.95

SHARKY'S CHOWDER 5.95
Assorted fish & shellfish, vegetables
& island flavors in creamy tomato bisque

SMALL PLATES & ENTREE SALADS

LUMP CRAB CAKE Pan seared over mixed greens with roasted red pepper coulis	11.95	PRIME ANGUS BURGER 1/2 lb. Black Angus beef with fries add bacon... 1.95 add cheese... .75	8.95
FISH & CHIPS Hand breaded Tilapia	12.95	BLACK AND BLUE ANGUS Cajun blackened burger - grilled onions and melted bleu cheese, served with fries	9.95
TORTELLINI GORGONZOLA cheese filled cressents in creamy basil and gorgonzola cheese	9.95	FLORIDA HOT CHICK Southern spiced chicken with grilled onions and fries	8.95
LOBSTER LINGUINE Delightful morsels of Slipper Lobster, artichokes & tomatoes in a cream royale	14.95	GULF GROUPE FILET Native's favorite fish - with fries Fried, Cajun or Chargrilled	14.95
CHILLED SEAFOOD SALAD Scallops, calamari, mussels & shrimp, mixed baby greens - citrus vinaigrette	13.95	AHI WAKAMI SALAD Seared Ahi Tuna sliced over seaweed & exotic greens - ginger sauce	11.95
FIELD GREENS SALAD Leaf lettuce, baby greens, tomato, red onions & seasoned crutons	5.95	CAESAR SALAD Our homemade dressing on the side	6.95

Add On:	SHRIMP	CHICKEN	TUNA
	7.00	5.00	6.00

SIDE ORDERS

DINNER SALAD	3.95	SMALL CAESAR	4.95
SOUP OF THE DAY	3.95	POTATO OR RICE	2.95
BREAD BASKET	2.95	GARLIC BREAD	3.95
LINGUINE MARINARA	6.95	DAILY VEGETABLE	3.95
SLICED MUSHROOMS	2.95	FRENCH FRIES	2.95

KID'S CORNER

SPAGHETTI MARINARA	CHICKEN FINGERS & FRIES	BURGER & FRIES
6.95	6.95	6.95

MARKET FRESH SEAFOOD

UPON AVAILABILITY AT MARKET PRICES

LOBSTER TAILS FISH TRIO
SHARKY'S SEA COMBO TODAY'S FRESH CATCH

ENTREES

-SEASIDE GRILLE-

KEY WEST GROUPER 22.95
Onion crusted fresh grouper with
rum tropical salsa

SHARK ON THE BARBIE 17.95
Grilled shark loin with Honey-Q sauce

MARTINIQUE MEDLEY 24.95
Scallops, shrimp, mussels & fish,
sauteed onions, peppers & tomatoes
in Caribbean Spicy Garlic Sauce

TWIN CRAB CAKES 22.95
Sauteed lump crab cakes served with
mustard red pepper aioli

SEARED SCALLOPS 24.95
Pan seared jumbo sea scallops, diced
peppers & scallions - sweet chili drizzle

CRAB STUFFED TILAPIA 17.95
Long fin tilapia with blue crab stuffing,
baked with lemon beurre blanc

ORANGE GLAZED SALMON 18.95
Pan roasted Atlantic Salmon glazed
with Orange Ale sauce on wilted greens

-PORTSIDE SELECT-

ROAST PRIME RIB 19.95
Slow roasted to perfection,
served with au jus

KING CUT RIB 24.95
1 lb. of choice cut - au jus

NY SIRLOIN STRIP 24.95
12 oz. choice cut. Steak lover's
favorite, chargrilled to order

PORK CHOP MICHIGAN 17.95
Gourmet cut with apples, mushrooms,
and apple brandy

CHICKEN MARSALA 16.95
Chicken breast scaloppini with
mushrooms and marsala wine

FILET MIGNON 24.95
8 oz. choicest cut of beef
Bordelais sauce

SURF AND TURF Market
Filet Mignon & Lobster Tail,
bordelais and drawn butter

**All Entrees & Daily Market Specials traditionally served with soup or salad,
choice of rice or potato, vegetable garnish & bread basket**

PASTA PLATES

Served with choice of salad or soup & bread basket

SEAFOOD PASTA 22.95
Shrimp, clams, squid, mussels &
fish bound with pasta - cream
sauce or marinara

CLAMS AND LINGUINE 17.95
Fresh clams and baby clam sauce,
red-white or natural

TORTELLINI MARINARA 13.95
Ricotta filled crescents in traditional
homemade tomato sauce

CHICKEN PENNE PORTABELLA 17.95
Grilled chicken & portabella
mushrooms in creamy garlic basil

SHRIMP SCAMPI 19.95
Jumbo shrimp sauteed with olive oil,
garlic and white wine over pasta with
capers and diced tomatoes

MUSSELS FRA DIAVOLO 16.95
Fresh mussels in wine and spicy
marinara sauce over linguine

PENNE TOSCANA 15.95
Zucchini, broccoli, tomatoes, garlic
& mushrooms with olive oil, wine & herbs

CHEF'S PASTA Market
Seasonal daily special

GIFT CERTIFICATES AVAILABLE
Always a perfect gift!

DESSERT TRAY - Assortment of sweet delicacies - we have a full tray to offer!

Consuming raw or undercooked poultry, meat or seafood increases risk of foodborne illness