

Appetizers

SHARK BITES	8.95
Fried Mako w/ remoulade & sweet chili	
SHRIMP COCKTAIL	11.95
Jumbo chilled shrimp w/ island cocktail sauce	
OYSTERS ORLEANS	10.95
Crispy fried w/ New Orleans remoulade	
AHI SASHIMI TUNA	10.95
Teriyaki glaze, wasabi & ginger	
TORTELLINI GORGONZOLA	8.95
Cheese crescents in creamy gorgonzola	
CALAMARI FRITTI	9.95
Hand breaded & fried w/ spicy marinara	
LOBSTER SPRING ROLLS	11.95
Our original w/ gingerQ sauce	
BUFFALO CHICKEN TENDERS	7.95
Saucy & spicy w/ blue cheese dressing	
MUSSELS MARSEILLE	9.95
Sautéed w/ cream, herbs & wine	
ESCARGOT SARABAY	11.95
Our chef's special recipe w/ garlic toast	
SOUP OF THE DAY	
Cup 2.95 Bowl 3.95	

GULF GROUPER SANDWICH

Florida native's favorite fish -
Fried, Cajun or Grilled **Market**

Sharky's Chowder

Assorted fish & shellfish, vegetables
& island flavors in a creamy tomato bisque

Cup 3.95 Bowl 5.95

Salads

FIELD SPRING GREENS	5.95
w/ tomato, onion, cucumber & croutons	
HOUSE CAESAR	6.95
Homemade dressing served on the side	
Add On:	
Shrimp 8.00	Chicken 6.00 Tuna 7.00

Sandwiches

All served with French Fries & Garnish

PRIME ANGUS BURGER	8.95
Black Angus beef - <i>the finest</i>	
Add On:	Bacon 1.95 Cheese .75
BLACK & BLUE BURGER	9.95
Cajun spices w/ grilled onions & blue cheese	
OYSTERS ON THE BUN	10.95
Breaded & flash fried w/ remoulade	
LUMP CRAB CAKE	11.95
Chopped lettuce on Kaiser roll w/ pepper aioli	
FLORIDA HOT CHICK	9.95
Spiced chicken breast w/ grilled onions	

Pasta Plates

SPAGHETTI MARINARA	13.95	MUSSELS Fra DIAVOLO	16.95
Homemade w/ San Marzano tomatoes		Mussels in a wine & spicy marinara sauce served over linguine	
TORTELLINI ala VODKA	15.95	TOSCANA VEGETARIAN	14.95
Cream & tomato sauce w/ a touch of Vodka & Parmesan		Broccoli, tomatoes, garlic & mushrooms w/ olive oil, wine & herbs	
LINGUINE CLAMS	17.95	LOBSTER LINGUINE	15.95
Fresh clams & baby clam sauce, Red - White -or- Natural		Delightful morsels of lobster meat, artichokes & tomatoes in a cream royale	

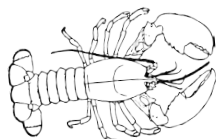
*Consuming raw or under cooked poultry, meat or seafood
increases the risk of food borne illness.*

Entrées

All entrées and daily market specials are served with bread basket,
choice of rice or potatoes & vegetables.

Add: Small Salad 2.50 Today's Soup 2.50 Small Caesar 3.00

SHARK ON THE BARBIE - Grilled Mako loin w/ Honey-Q sauce	17.95
SCAMPI SAUTÉE - Olive oil, garlic, wine, capers & diced tomatoes over pasta	18.95
CRAB STUFFED TILAPIA - Long Fin Tilapia w/ blue crab stuffing & lemon buerre blanc	16.95
KEY WEST GROUPER - Onion crusted local Grouper served w/ rum tropical salsa	22.95
JUMBO FRIED SHRIMP - Freshly breaded w/ seasoned panko crumbs	18.95
BACK FIN CRAB CAKES -	Twin.....19.95 Single.....13.95
Sautéed select Back Fin crab cakes topped w/ Dijon red pepper aioli	
FISH & CHIPS - Hand breaded Tilapia - seasoned fries	14.95
SEAFOOD SORRENTO - Shrimp, clams, squid, mussels & fish bound w/ pasta - cream sauce or marinara	19.95



- Add a Lobster Tail to any Entrée for 15.95

Market Fresh Seafood

TODAY'S CATCH	-	SEA GRILL COMBO
FISH TRIO	-	SEA SCALLOPS - LOBSTER

CHOPPED SIRLOIN - 12 oz. Black Angus beef, grilled onions & mushrooms	15.95
ROAST PRIME RIB - Slow roasted to perfection, served w/ au jus <i>King Cutavailable</i>	19.95
CHICKEN MARSALA - Chicken scaloppini w/ portobello and Marsala wine sauce	15.95
FILET MIGNON - 8 oz. choicest cut, topped w/ bordelaise sauce	22.95
SURF & TURF - filet mignon & lobster tail, bordelaise & drawn butter	Market

Side Orders

LINGUINE MARINARA	6.95	RICE OR POTATO	2.95
GARLIC BREAD	3.95	TODAY'S VEGETABLE	3.95
BREAD BASKET	2.95	FRENCH FRIES	2.95
SMALL CAESAR SALAD	4.95	DINNER SALAD	3.95

Dessert Tray - Assortment of Sweet Delicacies!

Gift Certificates available, always a perfect gift!