

# Sharky's

waterfront grill

## STARTERS

- SHARK BITES** ----- (5) 10 | (8) 13.5  
Shrimp Stuffed with Pepper Jack Cheese, wrapped in Bacon, then lightly fried, brushed with BBQ Sauce and served with Chipotle Sauce
- BUCKET OF SHRIMP** ----- 11  
1/2 lb Peel & Eat Shrimp served with Cocktail Sauce
- M.O.B. (MAN OVER BOARD)** ----- 7.5  
Lightly Fried Mozzarella Cheese Sticks served with Marinara Sauce
- FISHING BOBBERS** ----- 3.5  
Five Homemade Hushpuppies

- SHARK BAIT CRISPY FRIED CALAMARI** --- 8.5  
Calamari served with Marinara and Horseradish Cream Sauce
- WIPEOUT** ----- 6  
Queso & Salsa served with Fresh Tortilla Chips
- TREASURE CHEST COMBO** ----- 14.5  
Combo of Shark Bites, M.O.B., Popcorn Shrimp, Shrimply Irresistible Fondue and Toasted Garlic Bread
- SHRIMPY IRRESISTIBLE FONDUE** ----- 10  
Sautéed Shrimp and Mushrooms in a Cheese Dip, served with Toasted Garlic Bread

- FRIED GREEN BEANS** ----- 6.5  
Onion Battered Green Beans served with Ranch Dressing
- FRIED PICKLES** ----- 6.5  
Battered Pickles served with Ranch Dressing
- THE PIRATE HANG TEN** ----- 9  
Combo of Boneless or Bone-in Wings & Drumettes, topped in your choice of flavor: Buffalo, Spicy Asian, Honey BBQ or Naked
- HARBOR CASTNET** ----- 11.5  
Blackened Shrimp, Lump Crab and Crawfish Tails served with Lemon Butter and White Rice

## FRIED SEAFOOD

- SHRIMP BOAT** ----- (8) 10.5 | (12) 13.5  
Breaded Shrimp served with Fries, Cocktail & Tartar Sauce
- OYSTER BAY** ----- 14  
Breaded Oysters served with Fries, Cocktail & Tartar Sauce
- STUFFED SHRIMP** ----- 13  
Four Seafood Stuffed Shrimp served with Fries, Cocktail & Tartar Sauce
- ENGLISH FISH & CHIPS** ----- 14  
Beer Battered Cod served with Fries and Tartar Sauce

- THE TROT LINE** ----- 13  
Breaded Catfish Filets served with Fries and Tartar Sauce
- COCONUT CRUSTED SHRIMP** ----- 12.5  
Coconut Crusted Shrimp served with Fries and Hawaiian Pineapple Plum Sauce
- SHRIMP & CHICKEN TENDERS** ----- 12.5  
Shrimp & Chicken Tenderloins served with Fries, Cocktail, Tartar Sauce and Honey Mustard
- CHICKEN TENDERS** ----- 11  
Six Chicken Tenders served with Fries, Texas Toast and Applewood Cream Gravy

- WHALE SHARK FRIED PLATTER** ----- 20  
Seafood Stuffed Crab Balls, Fried Shrimp, Seafood Stuffed Shrimp, Catfish, Oysters and Hushpuppies served with Coleslaw, Fries, Cocktail & Tartar Sauce
- THE JAWS SHRIMP PLATTER** ----- 17.5  
Fried Shrimp, Coconut Shrimp, Grilled Shrimp and Popcorn Shrimp served with Fries
- HOOK, LINE & SINKER PLATTER** ----- 15.5  
Breaded Catfish, Breaded Oysters and Shrimp served with Fries, Cocktail and Tartar Sauce

## SALADS

ADD CHICKEN 3 | ADD SHRIMP (4) 5

- CALIFORNIA CHICKEN COBB** ----- 11  
Mixed Greens topped with Applewood Smoked Bacon, Diced Chicken, Tomatoes, Avocado, Hard-Boiled Eggs, Bleu-Cheese Crumbles and Baby Corn, served with Bleu-Cheese Dressing
- SHARKY'S VINEYARD HOUSE SALAD** ----- 7  
Mixed Greens with Cucumber, Tomatoes, Bleu-Cheese Crumbles and Candy Walnuts served with Raspberry Vinaigrette Dressing
- CORAL REEF WEDGE** ----- 7  
Iceberg Wedge with Applewood Smoked Bacon, Tomatoes and Bleu-Cheese Crumbles served with Bleu-Cheese Dressing
- CRISP OR GRILLED CHICKEN SALAD** ----- 10  
Mixed Greens with Chopped Crisp or Grilled Chicken Tenders, Avocado, Cucumber, Tomatoes, Cheddar Cheese and Croutons, served with Roasted Garlic Jalapeño Ranch Dressing
- CALIFORNIA SEAFOOD COBB** ----- 13  
Mixed Greens topped with Applewood Smoked Bacon, Shrimp, Blue Crab Claw Meat, Tomatoes, Avocado, Hard-Boiled Eggs, Bleu-Cheese Crumbles and Baby Corn, served with Bleu-Cheese Dressing
- SALMON SALAD** ----- 12  
Mixed Greens with Cucumber, Tomatoes, Red Onions, Jicama, topped with Broiled Salmon and Fried Tortilla Strips, served with a Spicy Chipotle Vinaigrette Dressing
- CHICKEN JULIUS CAESAR** ----- 9.5  
Romaine Lettuce served with Grilled Chicken, tossed in our Homemade Sharky's Caesar Dressing, topped with Parmesan Cheese and Croutons
- GREEKS BEARING GIFTS** ----- 8  
Romaine Lettuce with Kalamata Olives, Pepperoncinis, Green Bell Peppers, Red Onions, Tomatoes and Feta Cheese, served with Greek Dressing

## SHARKY'S GRILL

SERVED WITH SHARKY'S RICE AND MIXED VEGETABLES, UNLESS NOTED

- WHITE SHARK BROILED PLATTER** ----- 18.5  
Broiled Tilapia, Shrimp, Seafood Stuffed Shrimp, Seafood Cake and Shrimp Scampi
- UPSTREAM SALMON** ----- 16.5  
Broiled Salmon Filet topped with Citrus Butter
- MACADAMIA NUT CRUSTED MAHI-MAHI** ----- 18  
Mahi-Mahi encrusted with Macadamia Nuts topped with Citrus Butter
- PADDLE WHEELS** ----- 12  
Ten Broiled Shrimp topped with Citrus Butter
- BROILED STUFFED SHRIMP** ----- 14  
Broiled Seafood Stuffed Shrimp served with Citrus Butter
- ST. CHARLES LOUISIANA CATFISH** ----- 14  
Broiled or Blackened Catfish topped with Shrimp and Andouille Sausage in a Spicy Cream Sauce
- SURFSIDE COMBO** ----- 14.5  
Broiled Shrimp and Catfish topped with Citrus Butter
- SHRIMP SCAMPI** ----- 13.5  
Shrimp Sautéed with White Wine, Lemon, Garlic, Red Onions and a Touch of Cream, served with Pasta
- BROILED | BLACKENED REDFISH** ----- 18.5  
Redfish Filet topped with Citrus Butter
- ROD & REEL** ----- 12  
Broiled Tilapia Filets topped with Citrus Butter
- SHARK BITE DINNER** ----- 14  
Six Shark Bites with Chipotle Sauce

## PASTA

- CHICKEN | SHRIMP FETTUCCINE ALFREDO** ----- 13  
Broiled or Blackened Chicken or Shrimp, served over Fettuccine Alfredo, Mushrooms, Green Onions and Tomatoes with Garlic Bread
- JAMBALAYA PASTA** ----- 14  
Penne Pasta tossed in a Spicy Cajun Cream Sauce with Red & Green Bell Peppers, Andouille Sausage, Shrimp and Chicken, garnished with Parsley and served with Garlic Bread

## SOUPS

- GUMBO: SHRIMP | SEAFOOD | CHICKEN & SAUSAGE** - CUP 5.5 | BOWL 8.5
- CAPTAIN MARTY'S WHISKEY CRAB SOUP** - CUP 5.5 | BOWL 8.5

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## GOURMET BURGERS & FRIES

SERVED WITH LETTUCE, TOMATOES, PICKLES & RED ONIONS, UNLESS NOTED. ADD \$1 FOR CHEESE

- NURSE SHARK BURGER** ----- 6.5  
1/4 lb of Ground Certified Angus Beef ®
- TIGER SHARK BURGER** ----- 8.5  
1/2 lb of Ground Certified Angus Beef ®
- MAKO SHARK BURGER** ----- 9.5  
1/2 lb of Ground Certified Angus Beef ®, Applewood Smoked Bacon and American Cheese
- CALIFORNIA WHITETIP SHARK BURGER** ----- 11  
1/2 lb of Ground Certified Angus Beef ®, Avocado, Applewood Smoked Bacon and Swiss Cheese
- TEXAS BLACKTIP SHARK BURGER** ----- 10.5  
1/2 lb of Ground Certified Angus Beef ® stuffed with Cheddar Cheese, topped with Jalapeños, BBQ Sauce and Chili Rubbed Onion Strings
- GREAT WHITE SHARK BURGER (NOT FOR WIMPS!)** ----- 15  
1 lb of Certified Angus Beef ® stuffed with Cheddar Cheese, topped with Sharky's Chipotle Sauce and Applewood Smoked Bacon
- BLEU SHARK BURGER** ----- 10  
1/2 lb of Certified Angus Beef ® stuffed with Bleu-Cheese, topped with Caramelized Onions (regular toppings not included)
- THE TEXAS MELT** ----- 9.5  
1/2 lb of Ground Certified Angus Beef ® smothered in Cowboy Candy and Swiss Cheese, served on Texas Toast (regular toppings not included)

## SEAFOOD TACOS, PO-BOYS, SANDWICHES & MORE

- CABO FISH | SHRIMP TACOS** ----- 10.5  
Two Soft Corn Tortillas filled with your choice of Broiled, Blackened or Beer Battered Tilapia or Shrimp, topped with Red Cabbage, Jicama, Cilantro, Baja Sauce and Sharky's Rice
- SOUTHWEST MAHI-MAHI TACOS** ----- 14  
Broiled or Blackened Mahi-Mahi topped with Chipotle Coleslaw and Jack Cheese
- THE PIPELINE PO-BOYS**  
Fried Shrimp | Fried Catfish | Fried Crawfish ----- 9  
FRIED OYSTER | COMBO ----- 11  
Served with Remoulade Sauce, Lettuce, Red Onions and Tomatoes
- FISH & CHIPS SANDWICH** ----- 10  
Beer Battered Cod served with Remoulade Sauce, Lettuce and Tomatoes on Ciabatta Bread
- KINGS HARBOR CHICKEN SANDWICH** ----- 11  
Two Broiled Chicken Breast topped with Applewood Smoked Bacon, Jack Cheese, Lettuce and Tomatoes on Ciabatta Bread
- CHICKEN | SHRIMP WRAP** ----- 8.5  
Chicken Tenders or Shrimp wrapped in a Jalapeño and Cheddar Tortilla with Cheddar Cheese, Lettuce, Tomatoes and Roasted Garlic Jalapeño Ranch Dressing
- ETOUFFÉE SERVED WITH WHITE RICE**  
Shrimp ----- 14  
Crawfish ----- 15  
Crawfish Etouffée & Fried Crawfish Platter ----- 17

## STEAK & CHICKEN

SERVED WITH A SIDE SALAD AND YOUR CHOICE OF AN ADDITIONAL SIDE

- CORAL REEF STEAK & SHRIMP** ----- 18  
7oz Certified Angus Beef® Top Sirloin and your choice of Gulf Shrimp (Fried, Grilled, Coconut or Scampi)
- CAPTAIN'S TOP SIRLOIN** ----- 15  
Broiled 7oz Certified Angus Beef® Top Sirloin topped with Chipotle Mushrooms and Caramelized Onion
- BROILED | BLACKENED CHICKEN** ----- 12  
2 Broiled or Blackened Chicken Breast
- HARBOR SIDE CHICKEN** ----- 13.5  
2 Broiled Chicken Breast topped with Jack Cheese, Bacon Strips, Tomatoes and Onions
- SAND BAR CHICKEN** ----- 14.5  
2 Broiled or Parmesan Crusted Chicken topped with Artichoke Hearts, Spinach & Mushrooms

## SIDES

- COLESLAW | SHARKY'S RICE** ----- 1.5
- SIDE SALAD | GREEN BEANS | FRIES | MIXED VEGETABLES** ----- 2.5
- GARLIC MASHED POTATOES | ASPARAGUS** --- 3
- ONION RINGS | SWEET POTATO FRIES** ----- 3

## DRINKS

SOFT DRINKS | ICED TEA | JUICE | COFFEE | HOT TEA (FREE REFILLS) 2.5  
IBC BOTTLED ROOT BEER 3  
ROOT BEER FLOAT 4

### RED WINES GLASS | BOTTLE

House Cabernet Sauvignon  
House Merlot - 5.5

Louis Martini,  
Cabernet Sauvignon - 9 | 27

Santa Carolina,  
Cabernet Sauvignon - 7.5 | 24

Red Rock,  
Merlot - 7.5 | 24

Finca El Origen,  
Malbec - 7.5 | 24

Mudhouse,  
Pinot Noir - 7.5 | 24

### WHITE WINES GLASS | BOTTLE

House Chardonnay - 5.5  
Pasqua,  
Pinot Grigio - 7 | 22

Geyser Peak,  
Sauvignon Blanc - 7 | 22

### WHITE WINES GLASS | BOTTLE

Clos Du Bois,  
Chardonnay - 7.5 | 24

Beringer,  
White Zinfandel - 5.5 | 14

Mudhouse,  
Sauvignon Blanc - 8 | 26

KJ Vintners Reserve - 8.5 | 27

Castello Del Poggio,  
Moscato - 8 | 26

Primo Amore,  
Reisling - 8 | 26

Chateau Ste Michelle,  
Reisling - 7 | 24

### SPECIALTY DRINKS - 8

**Hammer Headbanger**  
Vodka, Malibu Rum, Melon  
Liquor and Fruit Juices

### SPECIALTY DRINKS - 8

**Sharky's Rum Punch**  
Light Rum, Myer's Dark Rum,  
Creme de Banana and Fruit Juices

**Texas Southern Tea**  
Southern Comfort, Peach Sangria  
and Sweet & Sour

**Tsunami**  
Vodka, Rum, Gin, Peach Schnapps,  
Blue Curacao, Pineapple, OJ and a  
Floater of Bacardi 151

**Sharky Palmer**  
Jeremiah Weed Sweet Tea Vodka,  
Lemonade and Sweet & Sour

**Very Cherry Limeade**  
Three Olives Cherry Vodka, Lime  
Juice, Grenadine and Sprite

**New Orleans Iced Tea**  
Vodka, Rum, Gin, Triple Sec,  
Chambord, Sweet & Sour & Sprite

### BOTTLED BEER

**Domestics 3.50 - 4.00**  
Bud LT, Miller LT, O'Douls,  
Bud Light Lime, Coors LT,  
Michelob Ultra, Budweiser

**Specialty 4.00 - 5.50**  
Corona LT, Modelo Especial,  
Heineken, Guinness, Corona,  
Redfish IPA, Blue Moon,  
Alaskan Amber, Buffalo Bayou  
1836, East Cider Pineapple,  
SweetWater 420

### DRAFT BEER 16 OZ | 26 OZ

**Domestic 3.5 | 5.5**  
**Specialty 4.5 | 6.5**

### SHARK-A-RITAS

REGULAR | GRANDE

**Great White 9 | 16\***  
Patron Silver, Cointreau, Sweet  
& Sour, OJ and Lime Juice

### SHARK-A-RITAS REGULAR | GRANDE

**Mako 9 | 16\***  
Don Julio Silver, Grand Marnier, Sweet & Sour  
and Lime Juice

**Shark Attack 10**  
Patron Silver, Patron Citronge, Pama Liquor,  
Sweet & Sour and Lime Juice

**Skinny 10**  
Patron Anejo, Agave Nectar, and Lime Juice -  
Rocks Only

**Mango Skinny 10**  
Don Julio Silver, Mango Puree, Agave Nectar,  
Lime Juice and a Cointreau Floater - Rocks Only

**House Shark-A-Rita 6**  
Juarez Gold, Juarez Triple Sec, OJ and Sweet  
& Sour

**Moonlight Dip 14\***  
Beer-Rita, made with a Frozen Shark-A-Rita,  
Blue Curacao, OJ and a Bottle of Blue Moon

**Beer-Rita 11\***  
Your choice of Bottled Beer in a Shark-A-Rita

**Mini Dos-A-Rita 9**  
7oz Dos XX Lager in a Frozen Shark-A-Rita

\*limit 2 per person

### SHARK-TINIS - 9

**ABSOLUT COSMO**  
Absolut, Absolut Citron, Grand Marnier,  
Cranberry Juice and Lime Juice

**LEMON SHARK DROP**  
Absolut Citron, Sweet &  
Sour and Lemon Juice

**KEY LIME MARTINI**  
Stoli Vanilla, Melon Liquor,  
Pineapple Juice and Lime Juice

**BIKINI BEACH**  
Mango Schnapps, Malibu Rum, Banana Schnapps,  
Vanilla Vodka, OJ, Pineapple Juice and Grenadine

We use 0% trans fat oil. To keep our fish as fresh as possible, our supplies are based on availability. We are not responsible for any individual's allergic reaction to our food or ingredients. Our burgers are cooked to meet safety standards so they may be ordered either medium-well or well-done. Any chicken or fish may contain bones, because we serve it fresh. No checks accepted. A charge of \$1 will be added for any shared/split plates.