



SHARKY'S

WATERFRONT RESTAURANT & MARINA
OCEAN ISLE BEACH, NORTH CAROLINA

MUNCHIES

PAWLEY'S ISLAND SHRIMP

MARKET
PRICE

HALF OR WHOLE POUND- PEELED & CHILLED, READY
FOR DIPPIN' IN HOUSE MADE COCKTAIL SAUCE

AHI TUNA TOWER | \$14

STICKY RICE, AHI TUNA, CUCUMBER & MANGO
PILED HIGH, FINISHED WITH TEMPURA
CRUNCHIES, WASABI & WHITE SAUCE DRIZZLE

TRIPLE THREAT FRITTERS | \$14

GOLDEN NUGGETS OF LOBSTER, CONCH & CLAMS
WITH A LITTLE BINDER & SEASONINGS, FRIED TO
PERFECTION & SERVED WITH HONEY SRIRACHA

COCONUT SHRIMP | \$14

FAN-TAILED COCONUT ENCRUSTED
SHRIMP, FRIED TO GOLDEN
DELICIOUSNESS & SERVED WITH OUR
HOUSE PINA COLADA SAUCE

CARIBBEAN BRUSHETTA | \$11

SHRIMP, MANGO, AVOCADO & A TASTE
FROM THE ISLANDS SERVED ON A
TOASTED BAGUETTE

SESAME AHI TUNA* | \$14

ENCRUSTED WITH BLACK & WHITE SESAME
SEEDS & DRIZZLED WITH CUCUMBER
WASABI & PAN ASIAN SAUCE

LOBSTER IMPERIAL DIP | \$14

DELECTABLE LOBSTER COMBINED WITH
CREAMY CHEESES & SPICES SERVED
WITH A TOASTED BAGUETTE

JUMBO BUGS | \$11

BUTTERFLIED SHRIMP STUFFED WITH MONTERREY
JACK, JALAPENO PEPPERS & FRIED UNTIL CRISPY,
SWEET THAI CHILI FOR DIPPIN'

MAC-N-CHEESE BITES | \$11

CRISPY MACARONI & PEPPER JACK CHEESE
UNITE INTO THE PERFECT BITE- COOL IT
DOWN WITH OUR HOUSE RANCH

GROUPE FINGERS | \$13

A MUST TRY! FRIED TO CRISPY PERFECTION &
SERVED WITH GARLIC AIOLI FOR DIPPIN'

QUESO & SALSA | \$7

HOUSE TORTILLA CHIPS WITH QUESO
CHEESE & SALSA FOR DIPPIN'

WINGS | \$12

JUMBO WINGS, BAKED UNTIL TENDER &
FINISHED IN THE FRYER- TOSSED IN YOUR
CHOICE OF SAUCE & SERVED WITH CELERY
CARROTS, RANCH OR BLEU CHEESE

BUFFALO-BBQ-TERIYAKI-PAN ASIAN-OLD BAY

SHARK'S TEETH | \$11

CRAB STUFFED JALAPENO PEPPERS
& OUR HOUSE RANCH FOR DIPPIN'

GRILLED
CHEESE | \$7

POPCORN
SHRIMP | \$9

KIDDOS WITH FRIES

(SUB CHIPS & QUESO
OR FRUIT +3)

FISH
STIX | \$10

CHICKEN
TENDERS | \$9

CHEESEBURGER | \$8

LIGHTER SIDE

SHARKY'S HOUSE SALAD | \$9

CRUZ SALAD- ROMAINE HEARTS TOSSED WITH HOUSE MADE APPLE VINAIGRETTE, CUCUMBER, MANGO, DICED TOMATOES & RED ONION

SPINACH SALAD | \$10

FRESH BABY SPINACH, SEASONAL FRESH FRUIT, TOASTED WALNUTS, FETA CHEESE, RED ONIONS & TOMATOES

TACO SALAD BOWL | \$11

CRISPY TORTILLA SHELL LOADED WITH MIXED GREENS, CUCUMBERS, CARROTS, TOMATOES, RED ONIONS, CORN, BLACK BEANS, AVOCADO & LIME WEDGE

CAESAR SALAD | \$9

CRISP ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS & CREAMY CAESAR DRESSING

ADDITIONS
TO
YOUR
SALAD:

- SHRIMP | \$8
- CHICKEN | \$6
- SALMON | \$9
- TUNA* | \$9
- LOBSTER & SHRIMP | \$11

TROPICAL SHRIMP SALAD | \$16

MIXED GREENS, SEASONAL FRESH FRUIT, TOASTED COCONUT & WALNUTS, FAN-TAILED COCONUT ENCRUSTED SHRIMP & AVOCADO

ON THE SIDE..

CUP OF QUESO | \$3

FRENCH FRIES | \$4

HUSH-PUPPIES | \$4

COLESLAW | \$3

CRUZ SALAD | \$5

SIDE CAESAR | \$5

BLACK BEANS & RICE | \$7

ASPARAGUS | \$7

HANDHELDS

ON A TOASTED BRIOCHE ROLL WITH LETTUCE, TOMATO & ONION - SERVED WITH FRIES

GRILLED/BLACKENED GROUPER | \$14

FRIED FLOUNDER | \$12

GRILLED/BLACKENED TUNA* | \$16

JIMMY'S CHEESEBURGER* | \$12

BIG KAHUNA TERIYAKI CHICKEN | \$11

TENDER BRINE CHICKEN BREAST, GRILLED WITH TERIYAKI SAUCE, PROVOLONE CHEESE, BACON & GRILLED PINEAPPLE

GRILLED CHICKEN CLUB | \$11

TENDER BRINE CHICKEN BREAST, GRILLED TO PERFECTION, CHEDDAR CHEESE & BACON

ST. CROIX SHRIMP BURGER | \$14

A CARIBBEAN TWIST ON A SOUTHERN CLASSIC! THE RECIPE ORIGINATING ON THE ISLAND OF ST. CROIX & PASSED DOWN FROM GENERATIONS SERVED WITH AVOCADO SAUCE & GARLIC AIOLI

WANT LESS BREAD?
TRY A WRAP!

SHRIMP OR OYSTER PO' BOY | \$14

CRISPY GOLDEN CLASSIC PO' BOY ON TOASTED FRENCH BREAD, LATHERED WITH OLD BAY AIOLI, SHREDDED LETTUCE & SLICED TOMATO

CARIBBEAN CUBAN | \$13

SLOW ROASTED CARIBBEAN PORK, SMOKEY SLICED HAM, MAYONNAISE, SHREDDED LETTUCE & TOMATO ON TOASTED FRENCH BREAD

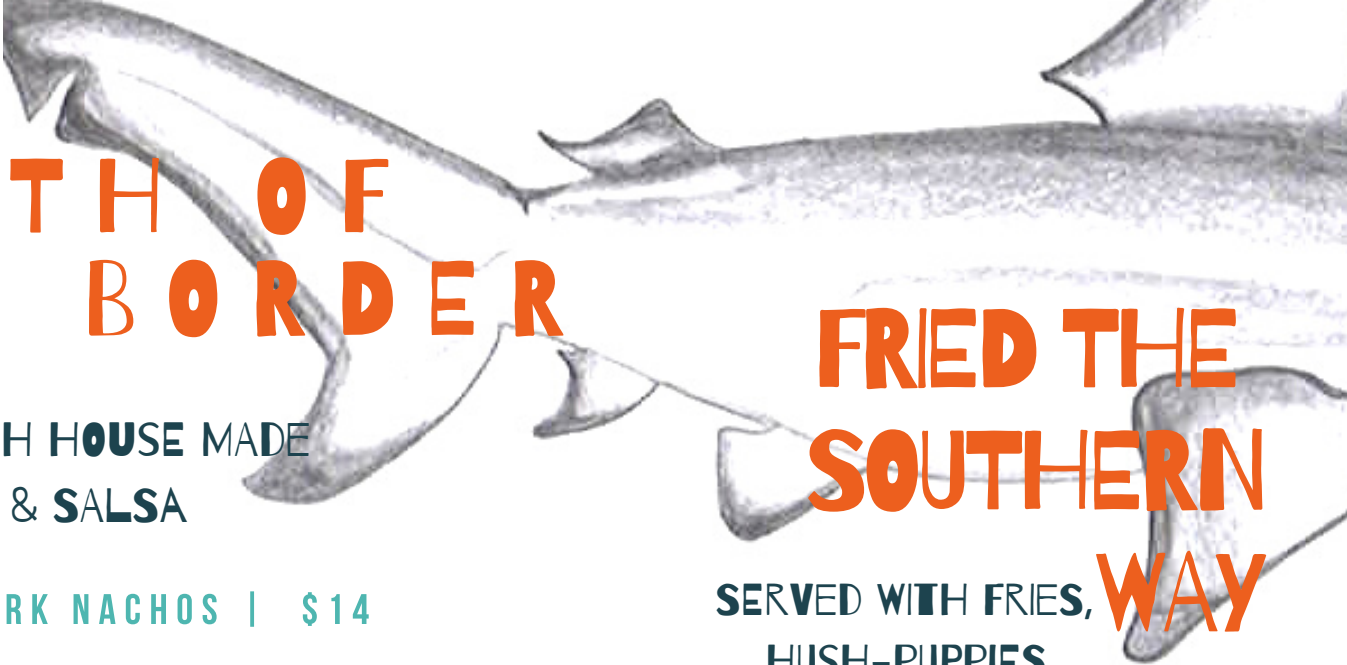
GARLIC MASHED POTATOES | \$4

SWEET POTATO FRIES | \$5

VEGGIE OF THE DAY | \$5

JASMINE RICE | \$5

*THESE ITEMS MAY BE SERVED RAW OR UNDER COOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



SOUTH OF THE BORDER

**SERVED WITH HOUSE MADE
CHIPS & SALSA**

ULTIMATE PORK NACHOS | \$14

A HEAPING STACK OF TORTILLA CHIPS
TOPPED WITH SLOW ROASTED PULLED PORK,
QUESO CHEESE, SHREDDED LETTUCE, DICED
TOMATOES, BLACK OLIVES & JALAPENOS

OLD BAY BURRITO | \$14

CRISPY JUMBO SHRIMP, JASMINE
RICE, BLACK BEANS, PINEAPPLE,
CILANTRO & OLD AIOLI

GROUPER TACOS | \$15

MARINATED GROUPER, RED CABBAGE
PINEAPPLE SLAW, AVOCADO &
REMOULADE SAUCE

AHI TUNA TACOS * | \$16

SEARED SESAME AHI TUNA,
RED CABBAGE PINEAPPLE SLAW,
MANGO SALSA & CUCUMBER
WASABI SAUCE

FIRECRACKER SHRIMP TACO | \$14

CRISPY JUMBO SHRIMP, RED
CABBAGE, CILANTRO, PINEAPPLE
& HOUSE FIRECRACKER SAUCE

CHICKEN TACOS | \$12

GRILLED CHICKEN, SHREDDED
LETTUCE, MANGO SALSA, CHEDDAR
CHEESE & HONEY SRIRACHA SAUCE

**SUB BLACK BEANS & RICE +\$4
ADD CUP OF QUESO +\$3**

FRIED THE SOUTHERN WAY

**SERVED WITH FRIES,
HUSH-PUPPIES
& COLESLAW**

CHICKEN TENDERS | \$14

SIX HAND BREADED CHICKEN TENDERS WITH
YOUR CHOICE OF DIPPING SAUCE

SHRIMP OR OYSTERS | \$20

FLOUNDER PLATTER | \$21

16 OUNCE BONE-IN

SCALLOPS | \$23

SEAFOOD PLATTER | \$25

SHRIMP, OYSTERS, FLOUNDER & SCALLOPS

BROILED +3

ADD SIX OYSTERS+5

ADD SIX SHRIMP+8

ADD FLOUNDER+6

ADD FOUR SCALLOPS+8

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MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD,
SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

18% GRATUITY WILL BE ADDED
TO PARTIES OF 10+

MAINS

NOT-SO-CAJUN

GRILLED CHICKEN \$18
SHRIMP \$21

OUR FAMOUS SIGNATURE CAJUN CREAM SAUCE ATOP ANGEL HAIR PASTA & SERVED WITH GARLIC BREAD

LOW COUNTRY SHRIMP & GRITS | \$23

SAUTEED SHRIMP, BACON, HAM, MUSHROOMS & GREEN ONIONS ATOP A BED OF GOOD OLE' CHEESY STONE GROUND GRITS

MEDITERRANEAN SPAGHETTI (RAY'S FAVORITE) | \$16

ANGEL HAIR PASTA SMOTHERED WITH OUR MEAT & VEGETABLE TOMATO SAUCE - GROUND BEEF, BLACK OLIVES, ONIONS, PEPPERS, MUSHROOMS, GARLIC & HERBS - SERVED WITH GARLIC BREAD

JERK CHICKEN | \$18

MARINATED OVERNIGHT & RUBBED DOWN WITH OUR MIXTURE OF HOUSE MADE JERK SEASONINGS SERVED WITH A CRUZ SALAD, BLACK BEANS & RICE

SALT & PEPPER FLOUNDER | \$23

WHOLE BONE-IN, LIGHTLY DUSTED SALT AND PEPPER FLOUNDER SMOTHERED IN SOUTHERN TOMATO GRAVY OVER CHEESY STONE GROUND GRITS

PAN ASIAN SALMON | \$24

SWEET & TANGY ORIENTAL SAUCE CARAMELIZED TO PERFECTION & SERVED WITH JASMINE RICE & ASPARAGUS

REEF & BEEF | \$29

AGED, HAND-CUT, MARINATED & PERFECTLY SEASONED TEN OUNCE RIB-EYE & SUCCULENT GRILLED SHRIMP SERVED WITH CREAMY GARLIC MASHED POTATOES & CHOICE OF VEGETABLE

ADD A LOBSTER TAIL MARKET PRICE

PIZZA PIZZA PIZZA

CREATE YOUR OWN

MEDIUM \$16 LARGE \$20 (CHEESE)

MUSHROOMS ONIONS GREEN PEPPERS JALAPENOS BLACK OLIVES +\$1 EACH	PEPPERONI SAUSAGE GROUND BEEF HAMBURGER BACON HAM +\$2 EACH	PINEAPPLE RICOTTA BANANA PEPPERS GARLIC SPINACH +1 EACH
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ADD CHICKEN +6 ADD SHRIMP +8

DESTROYER | \$22/\$26

OUR MOST FAMOUS LOADED WITH PEPPERONI, SAUSAGE, BEEF, HAM, ONIONS, GREEN PEPPERS, MUSHROOMS, OLIVES & EXTRA CHEESE

EL CARNE | \$22/\$26

MEAT EXTRAVAGANZA PEPPERONI, SAUSAGE, BEEF, HAM & BACON

GREAT WHITE | \$18/\$22

WHITE PIZZA WITH SPINACH, RICOTTA, ROASTED GARLIC, MOZZARELLA & PARMESAN CHESSE

VEGGIE | \$20/\$24

VEGETABLE LOVERS DELIGHT ONIONS, GREEN PEPPERS, OLIVES, TOMATOES, SPINACH, MUSHROOMS, BANANA PEPPERS, MOZZARELLA & PARMESAN CHESSE

LOBSTER & SHRIMP | \$26

PIZZA THE BEACH WAY LOBSTER & SHRIMP, GARLIC, PARMESAN & MOZZARELLA OVER A CREAMY WHITE WINE SAUCE

(MEDIUM ONLY)