



Grouper Sandwich

SANDWICHES

Add sliced cheese - \$1.50 • Bacon - \$1 • Sautéed Mushrooms - \$1 • Sautéed Onions - \$1 • Grilled Pineapple - \$1

Served with French Fries

GROUPE SANDWICH - A fried, grilled or blackened Grouper filet served with Tartar sauce on the side along with lettuce, tomato, red onion slices & pickles. \$17.95

SHRIMP PO-BOY - Generous portion of fried popcorn shrimp on a hoagie roll with spicy remoulade. Served with lettuce & tomato. \$13.95

HAWAIIAN CHICKEN SANDWICH - Grilled chicken breast with a Teriyaki glaze, Monterey Jack cheese & grilled pineapple. Served with lettuce, tomato, red onion slices & pickles. \$11.95

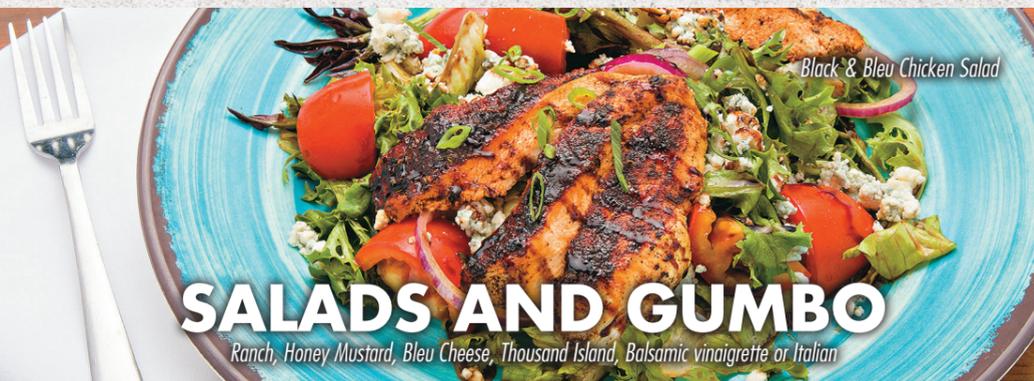
GATOR PO-BOY - Locally caught Alligator that is breaded and fried golden brown on a hoagie roll with spicy remoulade. Served with tomato and lettuce. \$17.95

THE ORIGINAL BEACH BURGER - A huge ½ lb. beef burger cooked medium well on our char grill. Served with lettuce, tomato, red onion slices & pickles. \$11.95

BUFFALO CHICKEN SANDWICH - Chicken tenders tossed in mild sauce with melted Swiss cheese. Served with lettuce, tomato, red onion slices and pickles. \$10.95

ISLAND BURGER - A Beach Burger topped with Monterey Jack cheese, grilled pineapple, and our sweet teriyaki glaze. Served with lettuce, tomato, red onion slices and pickles. \$13.95

CHICKEN TENDER BASKET - A bountiful basket of fried chicken tenders served with french fries and your choice of sauce. \$12.95



Black & Bleu Chicken Salad

SALADS AND GUMBO

Ranch, Honey Mustard, Bleu Cheese, Thousand Island, Balsamic vinaigrette or Italian

TRADITIONAL TOSSED SALAD - Iceberg lettuce, shredded cheese, sliced cucumbers, red onions & grape tomatoes. **GF** \$6.95 Add Chicken or Shrimp \$6

CAESAR SALAD - Chopped Romaine lettuce tossed with shredded Parmesan cheese, croutons & Caesar dressing. \$7.95 Add Chicken or Shrimp \$6

MANGO MAHI SALAD - Grilled filet of Mahi Mahi with a Mango sauce over Arcadian Mix with diced mango, seasonal berries & walnuts all tossed in Pineapple vinaigrette. **GF** \$17.95

BLACK & BLEU CHICKEN SALAD - Blackened chicken over sliced red onions, tomatoes, seasonal berries, Bleu cheese crumbles & Arcadian mix tossed in balsamic vinaigrette. **GF** \$12.95

BLEU CHEESE WEDGE SALAD - An ice cold wedge of Iceberg lettuce with Cherry Tomatoes, Candied Walnuts, dried cranberries, bacon & Applewood Smoked Bleu Cheese. Served with Bleu cheese dressing and a balsamic reduction drizzle. **GF** \$11.95

GUMBO - A Gulf Coast classic, full of shrimp, crawfish, Andouille sausage & chicken served with rice. \$7.95



SPECIALTY DRINKS

Signature Logo Cup \$13 or Sharketi \$24

WORLD FAMOUS SHARK ATTACK - Sailor Jerry Spiced Rum, Club Caribe Coconut Rum, blackberry Brandy, grenadine, & tropical juices. With 3 ounces of rum, it has a bite!

SHARKARITA - El Jimador Blanco Tequila, triple sec, OJ, sweet and sour, & lime Juice.

SUMMER SQUEEZE - Stoli Orange with watermelon liquor, sweet and sour mix, simple syrup, Sprite, and fresh squeezed lemon.

CHERRY LIME-AID - Cherry vodka & Club Caribe Citrus Rum with sour mix, Sprite, grenadine & fresh squeezed limes. It's the essence of refreshing!

SHARKY'S SUNSET - Club Caribe Mango Rum, soda, OJ, & a splash of grenadine.

HUCKLEBERRY LEMONADE - 44° North Huckleberry Vodka mixed with refreshing lemonade.

SOMETHING GOOD - Club Caribe Coconut Rum, Stoli Raspberry Vodka, pineapple & cranberry Juice with Sprite.

ENDLESS SUMMER - Stoli Vodka with watermelon liquor, pineapple juice, grenadine and sprite.

PINEAPPLE UPSIDE DOWN - Stoli Vanilla Vodka, Club Caribe Pineapple Rum, pineapple juice & a splash of grenadine.

WALK ON THE BEACH - Titos Vodka, melon liqueur, peach schnapps, & tropical juices.

ALL ALCOHOL SALES ARE FINAL AND CANNOT BE REFUNDED OR EXCHANGED. YOUR UNDERSTANDING IS GREATLY APPRECIATED

SOFT DRINK OPTIONS



THE LEGEND OF SHARKY'S...



CLARK "THE SHARK" BENNETT

Begins over 35 years ago, when a true local "Beach Boy," Clark "The Shark" Bennett traded in his coat and tie, 9-5 bank job for his dream of working in the sand, a kind of wingtips and flip-flops story. Clark grew up working as a lifeguard on Panama City Beach, graduated from Florida State University (GO NOLES!) and started that 9-5 bank job but he always knew he somehow would wind up getting his toes back in the sand.

Sharky's original footprint on the beach covered just the area of the current oyster bar. It has now grown to over 15,000 sq. ft. of deck and dining. Over the years, millions have dined and danced on the worn wooden deck under the Tiki Hut. Speaking of the Tiki, Sharky's is home to the largest open air "palapa" in the United States, constructed with over 100,000 cabbage palm fronds and thousands of cypress knees and poles. The "Tiki" has seen and survived no less than one Category 5 hurricane, three Category 4 hurricanes and dozens of tropical storms, all with ne'er a scratch. Over the years, Sharky's hosted many memorable "open air" concerts featuring the likes of Florida-Georgia Line, Steve Aoki, Brett Eldredge, Diplo, Tyler Farr, Cole Swindell, Rick Springfield, Meatloaf, Lynyrd skynyrd, The Outlaws, Mustang Sally, and Kansas to name just a few.

Clark passed away unexpectedly in 2007, but his passion lives on through his family and a dedicated staff of over 100, with a goal of always providing a great time, enjoying fresh local seafood and entertainment while watching an unforgettable sunset... "Ahhhh, life is good." So as Clark "The Shark" would say, "Kick back, relax, it's Tiki Time." ... No worries, Mon!



Sharky's

BEACHFRONT RESTAURANT

SHARKYSBEACH.COM
15201 FRONT BEACH RD 850.235.2420





Caribbean Nachos

APPETIZERS

CARIBBEAN NACHOS - Tortilla chips with chili, Monterey Jack cheese sauce, shredded lettuce & pico de gallo. Sour cream & jalapenos on the side. \$12.95

SPICY THAI SHRIMP - Popcorn Shrimp fried crispy brown and tossed in Sweet Thai Chili sauce. \$12.95

BUFFALO WINGS - A full pound of chicken wings tossed in your choice of BBQ, Mild, Hot or Jerk sauce. \$11.95

CHEESE STIX - Breaded Mozzarella cheese sticks, deep fried and served with Marinara sauce. \$8.95

CALAMARI - Hand breaded to order and fried crispy. Served with Marinara sauce. \$11.95

SHRIMP CEVICHE - Shrimp marinated in Lime juice with diced tomatoes, cilantro, cucumbers, onions, jalapenos, salt and pepper (This appetizer is served cold). Served with Tortilla Chips. \$11.95

FRIED PICKLES - Hand battered & deep fried, served with Ranch dressing. \$8.95

PEEL N EAT SHRIMP - A Gulf Coast classic, a ½ lb. of jumbo shrimp boiled with Old Bay seasonings and lager beer. Chilled and served with lemons & cocktail sauce. \$13.95

SHARK BITES - Our "World Famous" bite size pieces of fish breaded and fried golden brown. Served with Tartar Sauce. \$10.95

SNACK ATTACK - A sampler for everyone to share. Cheese sticks, Shark Bites, fried pickles & onion rings. \$15.95

SMOKED TUNA DIP - Fresh smoked tuna dip over shredded lettuce with pico de gallo & jalapenos. Served with tortilla chips. \$13.95

ONION RINGS - A pile of beer battered sweet onion rings served with Chipotle Ranch. \$7.95

GATOR BITES - Locally caught Alligator that is breaded and fried golden brown. Served with Spicy Remoulade. \$12.95

CRAB CLAWS - A Gulf Coast Favorite. Fried to perfection and served with a spicy remoulade \$17.95



Baja Fish Tacos

FISH TACOS

BAJA FISH TACOS - A pair of tacos full of lightly blackened fish with Cilantro Cream, shredded cabbage, cheese & pico de gallo in flour tortillas. \$12.95
Substitute Grouper for \$5

SHRIMP TACOS - Two tacos full of fried shrimp with Cilantro Cream, shredded cabbage, cheese & pico de gallo in flour tortillas. \$13.95



Key West Garlic Shrimp

SPECIALTY DISHES

REDFISH ANTIGUA - Blackened filet of Redfish served over Garlic Mashed Potatoes, topped with Lemon Beurre Blanc. **GF** \$22.95

SHRIMP & GRITS - A scoop of Triple Cheese Grits topped with sautéed Jumbo Shrimp with peppers, onions & Tasso Gravy. \$22.95

HAWAIIAN CHICKEN - Grilled chicken breasts with a Teriyaki glaze, Monterey Jack cheese & grilled pineapple, served with rice. \$17.95

CATFISH N GRITS - A true southern favorite. Boneless filet of fried Catfish served with triple cheese grits, hushpuppies and a side of Tasso Gravy. \$19.95

KEY WEST GARLIC SHRIMP - Jumbo Shrimp baked with roasted garlic butter & fresh bread crumbs. Served with bread sticks. \$21.95

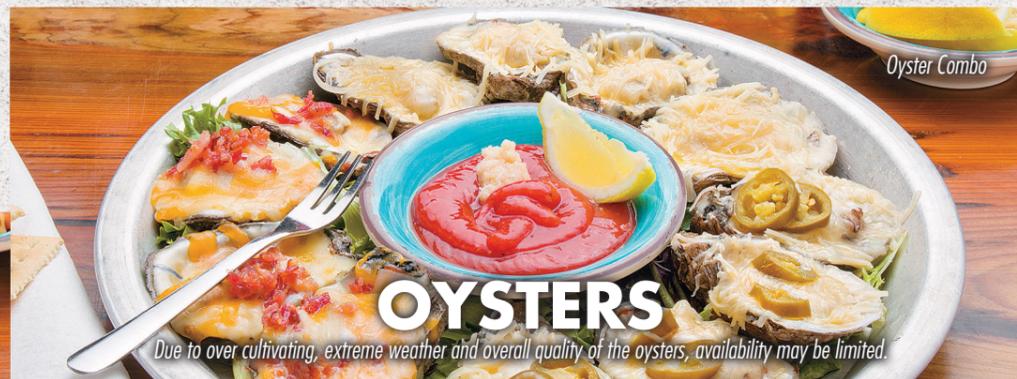
DIABLO SHRIMP - Jumbo shrimp sautéed in a Jalapeno Pesto sauce. Served with black beans & yellow rice. **GF** \$20.95

PESTO CHICKEN - Sliced grilled chicken breast served over Penne pasta tossed in a Pesto Alfredo sauce. Contains Nuts \$16.95

SHRIMP & SAUSAGE PASTA - Sautéed Gulf Shrimp along with Andouille sausage tossed with Penne pasta in Marinara sauce. \$22.95

PEPPER CRUSTED TUNA - Black Pepper crusted Yellowfin Tuna steak cooked to temp served over Asian Slaw topped with Pineapple Mango Salsa, drizzled with Honey Soy glaze. \$23.95

CLAM STRIP DINNER - A BIG pile of clam strips fried golden brown served with your choice of side \$18.95



Oyster Combo

OYSTERS

Due to over cultivating, extreme weather and overall quality of the oysters, availability may be limited.

RAW OYSTERS - A dozen ice cold raw oysters, hand shucked and served with cocktail, saltine crackers & lemons. **GF** \$13.95

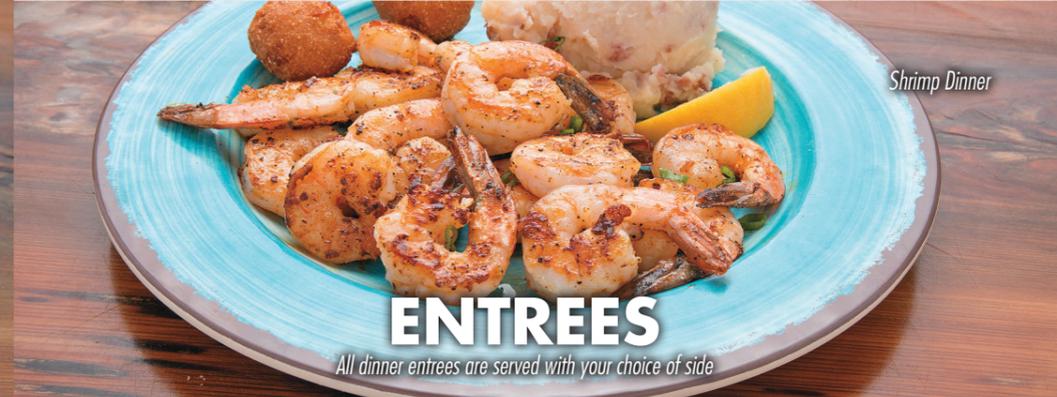
TRADITIONAL BAKED - A dozen Oysters baked with garlic butter and Parmesan cheese. **GF** \$15.95

JALAPEÑO BAKED - A dozen Oysters baked with garlic butter and Parmesan Cheese with Jalapeños on top. **GF** \$15.95

MONTEREY BAKED - A dozen Oysters baked with shredded Cheddar Jack cheese and bacon bits. **GF** \$15.95

OYSTER COMBO - A dozen total with four of each style of baked oysters. **GF** \$15.95

Be aware of raw or undercooked foods. Foods from animals such as meat, poultry, fish, shellfish and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of food borne illness



Shrimp Dinner

ENTREES

All dinner entrees are served with your choice of side

*French Fries, Garlic Mashed Potatoes **GF**, Cole Slaw **GF**, Seasonal Steamed Veggies **GF** or Black Beans & Rice **GF**
You can substitute your side for a salad - \$2 Or add grilled pineapple to any item - \$1*

SHRIMP DINNER - A Sharky's favorite, a ½ lb. of jumbo shrimp served fried, grilled or blackened. \$18.95

SNOW CRAB LEGS - A full pound of succulent, meaty Snow Crab legs steamed and served with melted butter. **GF** Mkt. price

HAND-CUT RIBEYE - A 14oz. Ribeye Steak char-grilled to temp and topped with garlic herb butter. Market Price

STUFFED CATCH - Today's fresh fish selected by our chef "stuffed, baked, and smothered" served with choice of side. \$27.95

SHARKY'S WORLD FAMOUS KEYS PLATTER - For the big appetite, Redfish & Gulf Shrimp prepared grilled or blackened, crab cakes and 1/2lb of steamed Snow Crab legs. \$44.95

BILOXI CRAB CAKES - A pair of jumbo lump Crab cakes with Creole seasonings. Served with Pineapple Mango Salsa. \$21.95

PANHANDLE SEAFOOD PLATTER - Filet of a Fresh Catch, Gulf Shrimp, Clam Strips & Bay Scallops fried golden brown. \$24.95

FRESH FISH

GROUPEL DINNER - A local favorite, a Grouper filet Blackened, Grilled or Fried served with Mango Salsa, Beurre Blanc, or Pan-Asian Sauce. **GF** \$24.95

SWORDFISH DINNER - Blackened or Grilled Swordfish served with Mango Salsa, Beurre Blanc or Pan-Asian Sauce. **GF** \$23.95

MAHI MAHI DINNER - Blackened, Grilled or Fried Mahi Mahi served with Mango Salsa, Beurre Blanc, or Pan-Asian Sauce. **GF** \$21.95



DESSERTS

KEY LIME PIE - A tangy favorite served with a dollop of whipped cream. \$6.95

PEANUT BUTTER PIE - Pure decadence, a perfect mix of peanut butter and chocolate with vanilla ice cream. \$7.95

BROWNIE DELIGHT - Chewy brownie bites with vanilla ice cream & chocolate syrup. \$6.95

A CUSTOMARY 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE