

Sharpies

grill & bar

STARTERS

- Soup of the Day 5
Caesar Salad *With house made dressing and croutons* 7
add chicken or shrimp 12
Spinach Salad *With bacon, boiled egg, red onion topped with sweet wasabi dressing* 7
add fried local oysters 13
Oyster Sharpies *Local oysters with blue cheese, and bacon finished with crispy collards and served by the half dozen with a Texas Pete vinaigrette* 9
Deviled Blue Crab Au gratin *Local crab in a cheese blend topped with bread crumbs served with fried dough knots* 10
Steamed Local Clams *Local clams steamed in beer, garlic, and Tasso ham* 8
Seared Sea Scallop and Mango Risotto *Seared sea scallops with a mango chutney* 8

ENTREES

- Stuffed Baked Local Flounder *Baked local flounder stuffed with crab meat served with garlic smashed potatoes and seasoned green beans finished with buerre blanc* 22
Southwestern Shrimp *Spicy local shrimp with parmesan risotto, seasoned black beans, fresh pico de gallo, sour cream and fried pork skin* 20
Grilled Trigger Fish *Grilled trigger fish with coconut risotto and steamed broccoli topped with curried shrimp Newburg sauce* 21
Southern Fried Chicken and Blue Crab Cake *Southern fried chicken and a crab cake served with fresh corn salsa, house made fries and a side of spicy aioli* 20
Grilled New York Strip Steak *14 oz New York Strip with sundried tomato whippers, seasoned green beans served with a brandy peppercorn cream* 24
Seafood Stuffed Shells *Shrimp, scallops, and blue crabmeat layered with ricotta cheese, spinach and garlic with a rich white cheese sauce* 22
Prix-Fixe Option 35
Choose one starter, one entrée, one dessert and a glass of house wine



A gratuity may be added to parties of 6 or more and split checks

Sharpie's Grill and Bar is a family business owned and operated by local Chef Jerry Frivance