

APPETIZERS

CALAMARI 16 Tempura squid & shrimp, tzatziki, grilled lemon	FRIED PICKLES 9 Crunchy dill pickle spears, creamy hot sauce, ranch dip
LETTUCE WRAPS 12½ Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce Add chicken or prawns 5½	CHICKEN TENDERS & FRIES 15¾ Plain or Buffalo style
SHARK BITES 14 Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice	MINI MAC SLIDERS 15 3 beef sliders, special sauce, American cheese, dill pickles, onions Add fries 3
PARMESAN TRUFFLE TATER TOTS 12 Spicy ketchup	BRUSSEL SPROUTS 12½ Fried sprouts, tossed in lemon vinaigrette, capers, shredded Asiago
POUTINE 10 Quebec cheese curds, beef gravy	KEG OF NACHOS 24 1lb of cheese, salsa, queso fresco, sour cream, fresh garnishes Add guacamole 3 Add spicy beef or pulled chicken 5½
CHICKEN QUESADILLA 14½ Cheddar, mozzarella, black beans, house-made corn chips	GUAC & CHIPS 9½ Fresh made guacamole, chimichurri, queso fresco

CHICKEN WINGS

ORIGINAL CHICKEN WINGS 14½

CHOOSE FROM

- Shark Spice
- Golden Shark
- Smoked Parmesan
- BBQ
- Suicide Sauce
- Maple Bourbon
- Teriyaki
- Hot
- Honey Garlic
- Salt and Pepper
- Sriracha Honey

Add veggies 1½
Double your order, add 13½

HANDHELDS

Our beef burgers are 100% Canadian ground chuck and seasoned with kosher salt & black pepper. Served on a toasted sesame seed bun.

Substitute onion rings, sweet potato fries or poutine 3
Substitute Caesar salad 2

CLASSIC BURGER 16 Signature relish & all the fixin's, fries Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½	STEAK SANDWICH 22 Tender seasoned 7 oz cab® sirloin, aged up to 32 days. Served open-faced, toasted garlic baguette, crispy onion rings, Caesar salad & fries Add sautéed onions or mushrooms 1½
SHARK BURGER 18¾ Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries	ROAST BEEF DIP 17½ House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries
VEGGIE BURGER 16¾ Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries	SOUTHERN FRIED CHICKEN SANDWICH 17¾ Crispy fried chicken, Bo Ssäm sauce, lettuce, pickles, onions, American Cheddar, fries
CAJUN CHICKEN BURGER 17½ Spicy grilled breast, bacon, jalapeño havarti cheese, fries	CHICKEN QUESADILLA 16¾ Cheddar, mozzarella, black beans, house-made corn chips, fries

VEGETARIAN

BRUSSEL SPROUTS 12½ Fried sprouts, tossed in lemon vinaigrette, capers, shredded Asiago	VEGGIE BURGER 16¾ Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries
LETTUCE WRAPS 12½ Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce	TEX-MEX SALAD 13¾ Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, grape tomatoes, cucumber, creamy hot sauce
GUAC & CHIPS 9½ Fresh made guacamole, chimichurri, queso fresco	

SALADS

FRESH MARKET SALAD 11¾ Artisan lettuce, fresh cut vegetables, pumpkin seeds, lemon vinaigrette Add grilled chicken breast 5½	CAESAR SALAD 11¾ Romaine, croutons, Asiago cheese Add grilled chicken breast 5½
STEAK SALAD 23 7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, green beans, Kalamata olives, mustard seed dressing	TEX-MEX SALAD 13¾ Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, grape tomatoes, cucumber, creamy hot sauce Add pulled chicken or spicy beef 5½

MAINS

GINGER BEEF RICE BOWL 19½ Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice	JAMBALAYA 19¾ Chicken, prawns, chorizo sausage, onions, peppers, Creole rice
STEAK FRITES 25 Tender seasoned 7 oz cab® sirloin, aged up to 32 days. With chimichurri, truffle fries & arugula salad	BUTTER CHICKEN 19 Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan
STEAK FRITES & GARLIC PRAWNS 29 7 oz cab® sirloin	SPAGHETTI & MEATBALLS 19½ Rustic Italian tomato sauce, truffle cream sauce, herb ricotta cheese, toasted ciabatta

PIZZA

THE OG 16 Classic margherita style pizza, house-made tomato sauce, soft fresh mozzarella, bocconcini, basil	TENDERONI 18 Pepperoni, house-made tomato sauce, banana peppers, soft fresh mozzarella
---	--

DESSERT

CHOCOLATE CHUNK COOKIE SKILLET 8¼ House-baked warm soft cookie, vanilla ice cream, chocolate sauce Add a shot of Baileys 5

© Gluten conscious menu items, with modifications from our kitchen. Our kitchens are not gluten free, cross contamination may occur. • Not all ingredients are listed.
Please speak directly to a manager if your allergy is severe.

COCKTAILS

WHISKEY SMASH (2 oz)	10
Bulleit bourbon, fresh mint, pineapple	
SHARK LONG ISLAND (2 oz)	9½
Absolut Mandarin, Beefeater gin, Altos Blanco tequila, Captain Morgan white rum, cola, fresh lemon	
PINK LEMONADE (2 oz)	10½
Absolut Raspberri, peach schnapps, Sour Puss Raspberry, pineapple juice	
PORCH SIDE MARG (2 oz)	10
Altos Blanco tequila, triple sec, fresh pressed lime. Your choice of damn good lime, strawberry or raspberry	
CLASSIC MOJITO (2 oz)	10
Captain Morgan rum, muddled mint, fresh lime juice, simple syrup, soda	
OLD FASHIONED (2 oz)	11¼
Bulleit bourbon, Angostura bitters, house-made earl grey simple syrup	
ELECTRIC ARNOLD (1 oz)	7¾
Absolut Citron vodka, triple sec, served frozen	
ROSÉ SANGRIA (1 oz)	10
Rosé, brandy, triple sec, pineapple juice	
MOSCOW MULE (2 oz)	11
Ketel One vodka, ginger beer, fresh lime	
MEXICAN BULLDOG (1 oz + Coronita)	10¾
Tequila, triple sec, lime slush spiked with an upside down Coronita	
SHARK CAESAR (1 oz)	8½
Vodka, Clamato cocktail, Frank's Red Hot, worcestershire, pepperoni, pickled green bean	
APEROL SPRITZ (2 oz)	9
Aperol, sparkling wine	

BEER

TAPS (16 oz)	
Molson Canadian CAN	7
Coors Light USA	7
Budweiser USA	7
Bud Light USA	7
Big Life Amber AB	8
Big Life Euro AB	8
Wild Rose IPA AB	8
Stanley Park Seasonal BC	8
Belgian Moon USA	8
Stella Artois BEL (50 cl)	9¼
Guinness Stout IRL (20 oz)	9¼
CIDER & STUFF	
Strongbow Cider GBR (20 oz)	8
Somersby Cider DNK (500 ml)	8
Stiegl Radler AUT (500 ml)	8½
CAPS & TABS (330-750 ml)	
Coors Original USA (355 ml can)	6¾
Rolling Rock Pale Ale USA (355 ml can)	6¾
Miller Lite Lager USA	6¾
Miller Genuine Draft USA	7¼
Goose Island IPA USA	7¼
Mill Street Organic ON	7¼
Corona MEX	7¼
Heineken Lager NLD	7¼
Stiegl Lager AUT (500 ml)	8½
Budweiser Prohibition (Non-Alcoholic) USA	5

WINE

WHITE	5oz	8oz	Btl
Shark Club House White	6	9¼	
White Zinfandel Gallo Family Vineyards, California	8	12	39
Sauvignon Blanc Kim Crawford, New Zealand	10	15	49
Pinot Grigio Ogio, Italy	8½	13¼	44
Chardonnay Cono Sur Organic, Chile	-	-	39
Cava Freixenet Brut, Spain (200 ml)	11	-	-
Prosecco La Marca, Italy	-	-	45
RED	5oz	8oz	Btl
Shark Club House Red	6	9¼	
Pinot Noir Cono Sur, Chile	8½	12¾	42
Merlot Red Rooster VQA, Okanagan, BC	-	-	49
Cabernet Sauvignon Sterling, California	9	13¾	45
Cabernet Sauvignon J. Lohr Seven Oaks, California	-	-	65
Shiraz Lindeman's Bin 50, Australia	8	12¼	39
Malbec Trapiche Estate Bottled, Argentina	9	13¾	45

THE HOME OF HAPPY HOUR

AND SPORTS

3 - 6 pm & 9 pm - close

DAILY

Ask your server for details



@SharkClub