

APPETIZERS

CALAMARI 16	FRIED PICKLES 9
Tempura squid & shrimp, tzatziki, grilled lemon	Crunchy dill pickle spears, creamy hot sauce, ranch dip
LETTUCE WRAPS 11½	CHICKEN TENDERS & FRIES 15½
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce Add chicken or prawns 5½	Plain or Buffalo style
SHARK BITES 13	MINI MAC SLIDERS 13¾
Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice	3 beef sliders, special sauce, American cheese, dill pickles, onions Add fries 3
PARMESAN TRUFFLE TATER TOTS © 11	BRUSSEL SPROUTS © 11
Spicy ketchup	Fried sprouts, tossed in lemon vinaigrette, capers, shredded Asiago
POUTINE 9¾	KEG OF NACHOS © 24½
Quebec cheese curds, beef gravy	1lb of cheese, salsa, queso fresco, sour cream, fresh garnishes Add guacamole 3 Add spicy beef or pulled chicken 5½
CHICKEN QUESADILLA 14	GUAC & CHIPS © 9½
Cheddar, mozzarella, black beans, house-made corn chips	Fresh made guacamole, chimichurri, queso fresco

CHICKEN WINGS

ORIGINAL CHICKEN WINGS 14

CHOOSE FROM

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

Add veggies 1 ½
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 15¾	STEAK SANDWICH 21
Signature relish & all the fixin's, fries Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½	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 18	ROAST BEEF DIP 16¾
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries	House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries
VEGGIE BURGER 16	SOUTHERN FRIED CHICKEN SANDWICH 17¼
Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries	Crispy fried chicken, Bo Ssäm sauce, lettuce, pickles, onions, American Cheddar, fries
CAJUN CHICKEN BURGER 16¾	
Spicy grilled breast, bacon, jalapeño havarti cheese, fries	
CHICKEN QUESADILLA 16¼	
Cheddar, mozzarella, black beans, house-made corn chips, fries	

VEGETARIAN

BRUSSEL SPROUTS © 11	VEGGIE BURGER 16
Fried sprouts, tossed in lemon vinaigrette, capers, shredded Asiago	Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries
LETTUCE WRAPS 11½	TEX-MEX SALAD © 13
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce	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	CAESAR SALAD © 11¾
Artisan lettuce, fresh cut vegetables, pumpkin seeds, lemon vinaigrette Add grilled chicken breast 5½	Romaine, croutons, Asiago cheese Add grilled chicken breast 5½
STEAK SALAD © 21½	TEX-MEX SALAD © 13
7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, green beans, Kalamata olives, mustard seed dressing	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 17¾	JAMBALAYA © 18½
Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice	Chicken, prawns, chorizo sausage, onions, peppers, Creole rice
STEAK FRITES © 24	BUTTER CHICKEN 17¾
Tender seasoned 7 oz cab® sirloin, aged up to 32 days. With chimichurri, truffle fries & arugula salad	Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan
STEAK FRITES & GARLIC PRAWNS © 7 oz cab® sirloin 28	SPAGHETTI & MEATBALLS 18½
	Rustic Italian tomato sauce, truffle cream sauce, herb ricotta cheese, toasted ciabatta

PIZZA

THE OG 15	TENDERONI 17
Classic margherita style pizza, house-made tomato sauce, soft fresh mozzarella, bocconcini, basil	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)	9½
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
Original 16 SK	8
Great Western Seasonal SK	8
Seasonal Rotating IPA	8
Belgian Moon USA	8
Stella Artois BEL (50 cl)	9½
Guinness Stout IRL (20 oz)	9½
Guest Tap Handle (Seasonal Rotation)	MP
CIDER & STUFF	
Strongbow Cider GBR (500 ml)	8
Somersby Cider DNK (500 ml)	8
Stiegl Radler AUT (500 ml)	8½
CAPS & TABS (330-750 ml)	
Coors Original USA (355 ml can)	6¼
Rolling Rock Pale Ale USA (355 ml can)	6¼
Miller Lite Lager USA	6¼
Miller Genuine Draft USA	6¾
Goose Island IPA USA	6¾
Mill Street Organic ON	7¼
Corona MEX	7¼
Heineken Lager NLD	7¼
Budweiser Prohibition (Non-Alcoholic) USA	5¼

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	16½	53
Pinot Grigio Ogio, Italy	8	12½	40
Chardonnay Jacob's Creek, Australia	8	12½	40
Prosecco La Marca, Italy	-	-	43
RED	5oz	8oz	Btl
Shark Club House Red	6	9¼	
Pinot Noir Cono Sur Bicicleta, Chile	8½	12¾	42
Merlot Robert Mondavi, California	8	12½	40
Cabernet Sauvignon Sterling, California	9	13¾	45
Cabernet Sauvignon J. Lohr Seven Oaks, California	-	-	65
Shiraz Lindeman's Bin 50, Australia	8	12	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