



shark island

LOUNGE

STARTERS

- AHI POKE' TACOS - \$14
- PORK DUMPLINGS - \$14
- CRAB CLAW COCKTAIL - \$15

SALAD

- MIXED GREENS - \$7
w/Miso Dressing
- MISO SOUP - \$6
- CAESAR FOR TWO - \$7
Tableside service
- LARGE CAESAR WITH
GRILLED SEABASS - \$32

ENTREES

- VOLCANO RUB NEW YORK - \$39
- 8 OZ. FILET MIGNON - \$39
- RED THAI CHICKEN - \$32
- SHARK ISLAND SHRIMP - \$39
- MISO GRILLED SEABASS - \$38
- 8 OZ. LOBSTER TAIL - \$42
- ASIAN SEAFOOD STEW - \$42
- ALL ENTREES COME W/CHOICE OF SAUCE
 - Shark Island sauce
 - Red Thai Curry sauce
 - Ginger sauce

SIDES

- BROCCOLINI - \$9
- GRILLED ASPARAGUS - \$10
- FRIED RICE - \$12
- YAKISOBA NOODLES - \$13
w/Bacon and shrimp
- SAUTEED MUSHROOMS - \$12



A stylized blue line-art illustration of a shark, shown from the side, swimming upwards and to the left. The shark's mouth is open, showing its teeth. The word "shark island" is written in a large, bold, blue, lowercase sans-serif font across the middle of the shark's body. Below "shark island", the word "LOUNGE" is written in a smaller, blue, uppercase sans-serif font, centered under the "shark" part of the main title.

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SPECIALTY

COCKTAILS - \$16

CARAJILLO

Espresso, Blue Ice Vodka, Licor 43
ILLY Cold Brew

TROPICAL MARGARITA

Don Julio Blanco, Triple Sec, Lime
Guava, Pineapple, Salt Rim

LYCHEE MARTINI

Kettle One, St. Germaine, Lycee Puree

GIN SOUR

Bombay Sapphire Gin, Pompelmousse
Grapefruit, Lemon

MEZCAL COLADA

Dos Boots Mezcal, Lime
Pineapple Juice, Coconut

RUM COOLER

Bacardi White Rum, Triple Sec
Watermelon, Hibiscus Syrup

PASSION FASHIONED

Makers Mark, Passion fruit Syrup
Lemon, Bitters

SUSHI

BALBOA ISLE ROLL - \$18

Ahi, Avocado, Crab, Cucumber

LIDO ISLE ROLL - \$22

Ahi, Hamachi, Avocado
Tempura Shrimp

SHARK ISLAND ROLL - \$25

Scallop Poke', Tobiko Caviar, Escolar
Crispy Onion & Eel Sauce

SASHIMI (6) - \$18

CHOICE OF:

Ahi, Hamachi or Escolar

NAGIRI SUSHI (2) - \$10

CHOICE OF:

Ahi, Hamachi or Escolar

SPECIAL - MKT

Ask Server for Details

