

# STARTERS


<b>Housemade Salsa Trio</b>	3
<b>Fresh Guacamole &amp; Chips</b>	5
<b>Queso Blanco &amp; Chips</b>	3 <sup>50</sup>
	<b>Personal For the Table</b> 7
<b>Loaded Queso Blanco &amp; Chips</b>	8 <sup>75</sup>
With guajillo-braised pork and organic black beans; topped with queso fresco, diced tomatoes, jalapeños, and cilantro	


# BURRITOS

**Choice of Chicken Breast or Tofu Sub Steak +2**

<b>Fiesta</b>	9 <sup>25</sup>
Mexican rice, black beans, cheese, guacamole, sour cream, salsa verde; organic flour tortilla	
<b>Sharky's</b>	8 <sup>75</sup>
Mexican rice, black beans, salsa verde; organic flour tortilla	
<b>Santa Fe</b>	8 <sup>75</sup>
Cheese, guacamole, pico de gallo; organic flour tortilla	

<b>Chipotle-Braised Chicken Tinga</b>	8 <sup>50</sup>
Chipotle-braised chicken thighs, Mexican rice, black beans, avocado salsa, chipotle citrus slaw; organic flour tortilla	
<b>Wild Alaska Salmon</b>	10 <sup>50</sup>
Grilled wild Alaska salmon, nori seaweed, brown rice, avocado, cucumber, cabbage blend, chili sesame aioli; organic whole wheat tortilla	
<b>Grilled Wild Fish, or Shrimp</b>	10 <sup>50</sup>
Cabbage blend, jalapeno tartar sauce, cheese, Mexican rice, black beans, pico de gallo; organic flour tortilla	

<b>Baja-Style Wild Fish, or Shrimp</b>	10 <sup>50</sup>
Seasoned batter, cabbage blend, jalapeno tartar sauce, chipotle crema, cheese, Mexican rice, black beans, pico de gallo; organic flour tortilla	
<b>Tofu &amp; Veggie</b> 	8 <sup>50</sup>
Organic tofu, brown rice, pinto beans, grilled veggies, salsa verde; organic whole wheat tortilla	


<b>Bean &amp; Cheese</b> 	5 <sup>75</sup>
Pinto beans and cheese; organic flour tortilla	<b>Chicken / Tofu</b> 8 <sup>25</sup>
	<b>Steak</b> 10 <sup>25</sup>

# TACOS

**Mix-n-match**

Add Rice & Beans 2<sup>75</sup>


<b>Chipotle-Braised Chicken Tinga</b>	3 <sup>50</sup>
Slow cooked chicken thighs, Sharky's sauce, pickled red onions, cheese, cilantro; non-GMO corn tortilla	
<b>Guajillo-Braised Pork</b>	3 <sup>50</sup>
Arbol salsa, fresh avocado, cheese, onions & cilantro, cotija cheese; non-GMO corn tortilla	

<b>Steak &amp; Roasted Mushroom</b>	4 <sup>50</sup>
Rajas, avocado salsa, cheese; organic flour tortilla	
<b>Roasted Cauliflower &amp; Mushroom</b> 	3 <sup>50</sup>
"Chorizo-spiced" cauliflower & mushrooms, mashed organic yams, sautéed spinach, arbol salsa, pepitas; organic flour tortilla	

<b>California Grilled Chicken</b>	3 <sup>50</sup>
Lettuce, tomatoes, cheese, salsa verde; organic flour tortilla	
<b>Original Grilled Chicken / Steak</b>	3 <sup>25</sup> / 4 <sup>25</sup>
Salsa verde; onions & cilantro; non-GMO corn tortilla	

<b>Grilled Wild Fish, or Shrimp</b>	4
Cabbage blend, jalapeno tartar sauce, pickled red onions, pico de gallo, cilantro; Non-GMO corn tortilla	
<b>Baja-Style Wild Fish, or Shrimp</b>	4
Seasoned batter, cabbage blend, jalapeno tartar sauce, chipotle crema, cilantro; organic flour tortilla	

# BOWLS

<b>Guajillo-Braised Pork &amp; Quinoa Bowl</b>	11
Organic quinoa with veggies, black beans, fresh avocado, pickled red onions, arbol salsa; topped with chopped cilantro, pepitas, and queso fresco	
<b>Organic Roasted Vegetable Bowl</b> 	10 <sup>75</sup>
Roasted organic carrots, beets, yams, brussels sprouts, cauliflower, red onions, and walnut-cilantro pesto; served atop organic spinach, quinoa, black beans, and brown rice (vegetables may vary by season)	<b>Chicken / Tofu</b> 13 <sup>75</sup> <b>Steak / Salmon</b> 14 <sup>75</sup>

<b>Chicken and Steamed Veggie Bowl</b>	9 <sup>50</sup>
Sliced grilled chicken, steamed veggies and spinach over brown rice and black beans; topped with pico de gallo and fresh avocado	

<b>Fajita Bowl</b>	9 <sup>50</sup>
Grilled chicken and veggies, Mexican rice, black beans, guacamole, sour cream, pico de gallo; organic flour tortillas	<b>Steak / Salmon</b> 11 <sup>50</sup>

# POWER PLATES®

**Fresh Grilled Served with 2 sides**

	HALF	FULL
<b>Chicken Breast</b>	8 <sup>50</sup>	12 <sup>50</sup>
<b>Grass-Fed Steak</b>	10 <sup>50</sup>	16 <sup>75</sup>
<b>Wild Alaska Salmon</b>	10 <sup>50</sup>	15 <sup>50</sup>
<b>Shrimp</b>	11 <sup>50</sup>	16 <sup>75</sup>
<b>Organic Tofu</b>	7 <sup>50</sup>	10 <sup>50</sup>




## SIDES

Organic Mexican or Brown Rice	Steamed or Grilled Veggies
Organic Black or Pinto Beans	Steamed Broccoli
1/2 & 1/2 (Rice & Beans)	Organic Quinoa and Vegetables
Organic Roasted Vegetables with walnut-cilantro pesto	Mashed Organic Yams
	<b>\$3 each</b>

# FLATBREADS

<b>Chicken Tostada Flatbread</b>	11 <sup>50</sup>
Organic greens blend, brown rice, black beans, steamed veggies, pico de gallo, avocado, lemon vinaigrette; organic whole wheat tortilla crust	
<b>BBQ Chicken</b>	10 <sup>50</sup>
Chipotle BBQ sauce, cheese, tomatoes, cilantro, red onions, green onions; chipotle tortilla crust	


# KIDS 10 & UNDER

<b>Power Plate</b> ®	5 <sup>50</sup>
Chicken, Tofu or Salmon + 2 sides: rice, beans, broccoli, yams, grilled veggies	
<b>Cheese Quesadilla</b> 	5 <sup>50</sup>
Mexican rice, black beans; organic flour tortilla	
<b>Bean &amp; Cheese Burrito</b> 	5 <sup>50</sup>
Pinto beans, cheese; organic flour tortilla	
<b>Chicken &amp; Cheese Roll-up</b> Organic flour tortilla	5
<b>Nachos</b> 	5 <sup>50</sup>
Cheese and black beans	

Organic Milk • Organic Honest Kids Drink • Kid's Soda 1<sup>50</sup>

# SALADS

**Chicken / Tofu +3**  
**Steak / Shrimp / Wild Alaska Salmon +4**

<b>Sharky's Chicken</b>	10 <sup>50</sup>
Organic greens blend, chicken, cabbage blend, sweet peppers, cucumber, carrots, toasted almonds and sesame seeds, cilantro, green onions; sesame lime dressing	
<b>Avocado Quinoa</b> 	11 <sup>50</sup>
Organic greens blend, cabbage blend, quinoa, jicama, cucumber, sweet peppers, green onions, cilantro, avocado vinaigrette; topped with avocado slices	

<b>Caesar Salad</b>	8 <sup>50</sup>
Romaine lettuce, roasted peppers, pepitas, chile croutons, tortilla strips, tomatoes, cotija cheese, poblano-Caesar dressing	
<b>Tostada Salad</b>	8 <sup>50</sup>
Romaine lettuce, grilled veggies, Mexican rice, black beans, carrots, tomatoes, cheese, guacamole, sour cream, pico de gallo	

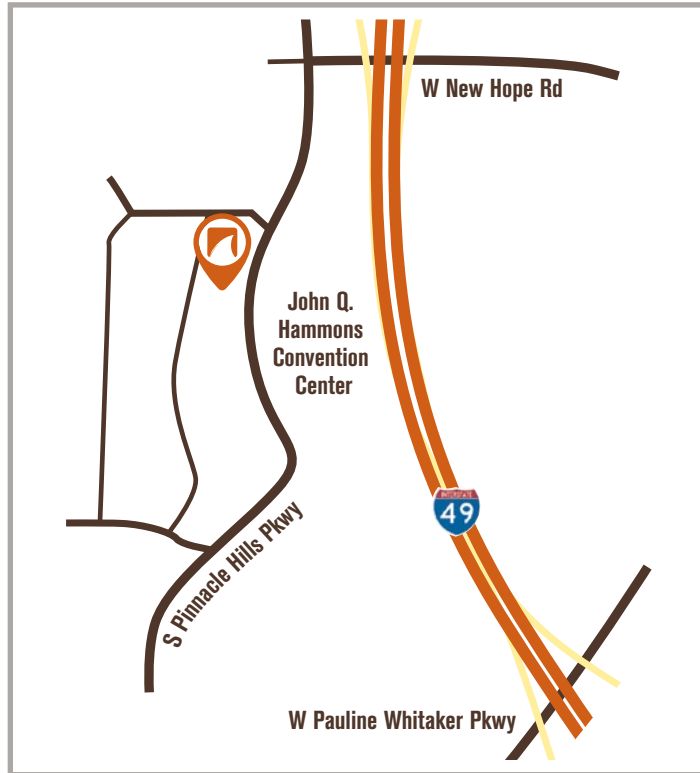
# CLASSICS

<b>Nachos</b>	8 <sup>75</sup> / <b>Chicken</b> 11 <sup>75</sup> / <b>Steak</b> 13 <sup>75</sup>
<b>Nachos Grande</b>	10 <sup>75</sup> / <b>Chicken</b> 15 <sup>75</sup> / <b>Steak</b> 18 <sup>75</sup>
Black beans, cheese, pico de gallo, jalapeños, sour cream, guacamole	
<b>Ranchero Pork Nachos</b>	11
Housemade chips tossed with guajillo-braised pork, ranchero sauce, and cheese; topped with guacamole, queso fresco, cilantro, and chipotle crema	
<b>Chicken Taquitos</b>	8 <sup>75</sup>
Guacamole, pico de gallo, sour cream, Mexican rice, pinto beans	
<b>Quesadilla</b>	6 <sup>75</sup> / <b>Chicken</b> 9 <sup>75</sup> / <b>Steak</b> 10 <sup>75</sup>
<b>Spinach, Mushroom, &amp; Cauliflower Quesadilla</b> 	10
Toasted flour tortilla filled with "chorizo-spiced" organic cauliflower, fresh organic spinach, mushrooms, and cheese; served with pickled onions, arbol salsa, sour cream, and sliced jalapeños	
<b>Chicken Enchilada Verde</b>	9 <sup>50</sup>
Tomatillo cheese sauce, cheese, onions & cilantro, cabbage blend, sour cream, pico de gallo, Mexican rice, pinto beans	
<b>Chicken Tortilla Soup</b>	6

REFER TO ALLERGEN LIST FOR SPECIFIC ALLERGIES. A LIST OF GLUTEN-FREE OPTIONS IS AVAILABLE. Consuming raw or undercooked meats may increase your risk of foodborne illness.



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REFER TO ALLERGEN LIST FOR SPECIFIC ALLERGIES. A LIST OF GLUTEN-FREE OPTIONS IS AVAILABLE. Further written nutrition data is available on request for standard menu items. A 2,000 Calorie diet is used as the basis for general nutrition advice; however, individual Calorie needs may vary. A number of factors may affect the actual nutrition values for each product, including the fact that our menu items are handcrafted and may be customized, variations in serving sizes, preparation techniques, ingredient substitutions, product testing and sources of supply, as well as regional and seasonal differences. Sharky's cannot guarantee that the nutritional information provided is completely accurate as it relates to the prepared menu items in every restaurant.

Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.

## LOCATIONS

*Arkansas*  
ROGERS

*California*

ALISO VIEJO	OXNARD
BEVERLY HILLS	PALMDALE
BURBANK	PASADENA
CALABASAS	SHERMAN OAKS
CAMARILLO	SIMI VALLEY
CHATSWORTH	STUDIO CITY
GOLETA	TARZANA
HOLLYWOOD	THOUSAND OAKS
IRVINE	TOLUCA LAKE
MARINA DEL REY	VALENCIA
NEWBURY PARK	VENTURA
NEWPORT BEACH	WESTLAKE VILLAGE
NORTHRIDGE	WOODLAND HILLS

*Nevada*  
LAS VEGAS - Blue Diamond

*Oregon*  
TUALATIN

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.....  
\$1 = 1 point  
100 points = \$7 in Sharky's Bucks.

## FOOD IS OUR WAY OF LIFE.

We use ingredients that we feel good about,  
so that you can too.

### *Our Organic Ingredients*

Pinto Beans	Quinoa	Mixed Greens
Black Beans	Tofu	Spinach
White Rice	Yams	
Brown Rice	Romaine	

Organic ingredients may vary from time to time due to availability and criteria.



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*Our*

## INGREDIENT STANDARDS

All Natural Chicken Breast  
Grass-Fed Steak  
Wild Caught Fish  
Non-GMO Corn & Oil  
rBGH-Free Cheese & Sour Cream  
Organic Tofu  
Organic Beans  
Organic Rice  
Organic Quinoa  
Organic Yams  
Organic Greens

## ORGANIC & NATURAL INGREDIENTS

..... *that you can* .....

**FEEL *Good* ABOUT EATING®**

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