



# BRUNCH

## ICE BAR\*

Middleneck Clam	\$1.75 ea
Oyster on the Half Shell	\$2.50 ea
Jumbo Shrimp Cocktail	\$2.50 ea
Sake Oyster Shooter	\$4 ea
Seafood Ceviche w/ Lime & Jalapeño	\$11
Peel 'n' Eat Shrimp	\$15
Small or Large Seafood Plateau	\$45/\$75

## SMALL PLATES

Caesar Salad*	\$8
Add Grilled Chicken	\$4
Add White Anchovies	\$2
Add Fried Oysters, Shrimp or	
Add Flat Iron Steak*	\$7
Bacon Deviled Eggs	\$7
New England Clam Chowder w/ Bacon	\$9
Lobster Bisque	\$10
Popcorn Shrimp & Calamari	\$13
Fried Oysters	\$15
Hog Island Style BBQ Oysters	\$18
Fried Ipswich Clams	\$23
Steamed Mussels	\$15

## LARGE PLATES

Bagel & Smoked Salmon Platter	\$14
Fish & Chips	\$13
Hank's Cheese Burger* w/Old Bay Fries	\$14
Add Bacon, Avocado or Egg	\$2
Crabcake Sandwich w/ Cole Slaw	\$17
Oyster Po' Boy w/ Cole Slaw	\$18
Lobster Roll w/ Old Bay Fries	\$25

## EGGS\*

Served with Breakfast Potatoes

Three Eggs & Bacon	\$11
Crabcake Benedict	\$17
Smoked Salmon Benedict	\$14
Short Rib Benedict	\$18
Florentine Benedict	\$13

## ON THE SIDE

Local Eggs	\$3	Applewood Bacon	\$6
Cheesy Eggs	\$4	Breakfast Potatoes	\$6
Bagel	\$3	Old Bay Fries	\$6
Add Cream Cheese	\$1	Onion Ring	\$6
Seasonal Fruit	\$6	Marinated Beets	\$6
Cheesy Grits	\$6	Cauliflower	\$7
Cole Slaw	\$6	Mac & Cheesy	\$7
Yogurt & Granola	\$7	Toast	\$2
w/ Fresh Fruit		(Sourdough, Wheat, Rye	
Side French Toast	\$7	or English Muffin)	

\* NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

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02/13/17

## SPECIALS

Classic  
Brioche French Toast  
& Whipped Cream  
\$10

3 Egg Chef  
Omelette Special  
\*Ask your Server  
For the Daily Special  
\$13

Smoked Trout Hash\*  
Poached Eggs,  
Potatoes,  
Dill Cream Sauce  
& Grilled Sourdough  
\$14

Pan Seared  
Shad Salad  
w/ Local Mixed Greens  
Dried Black Figs,  
Garlic Chips, Feta,  
Grapefruit Segments  
& White Balsamic  
\$23

Brunch Caesar Salad\*  
Poached Eggs, Bacon,  
Housemade Caesar  
Dressing, Romaine,  
& Oyster Crackers  
\$13

Huevos Rancheros\*  
3 Over Easy Eggs,  
Black Bean Sauce,  
Spicy Smoked Chile Sauce,  
Yellow Corn Tortillas  
& Queso Fresco  
\$13

Breakfast Club  
w/ House Cured Bacon,  
Avocado, Mayo,  
Scrambled Egg,  
Cheddar, Swiss,  
Tomato, Lettuce,  
3 Slices of Sourdough  
& Old Bay Fries  
\$16

## SPECIALS

Smoked  
Salmon Reuben  
Coleslaw Swiss Cheese,  
Cayenne Remoulade  
On Marble Rye  
w/ Old Bay Fries  
\$13

Short Rib Hash\*  
Breakfast Potatoes,  
Two Eggs, Hollandaise  
& Gremolata  
\$19

Hangtown Fry\*  
Egg Frittata  
Fried Oysters, Bacon,  
Capers, Parmesan  
& Tartar Sauce  
\$16

Crab & Grits\*  
Petite Crabcakes,  
Poached Eggs  
& Hollandaise  
\$15

Shrimp & Grits  
Bacon, Watercress,  
Shaved Parmesan  
& Spicy Tomato Broth  
\$15

Avocado Toast\*  
w/ Rye Bread,  
Remoulade Spread,  
Smoked Salmon,  
Over Easy Egg  
& Furikake  
\$10

Shad Roe\*  
w/ Bacon Vinaigrette,  
Fried Brussels  
& Blue Cheese  
\$16

Egg Whites Only  
Add \$2