



DINNER ICE BAR

Oysters on the Half Shell	\$2.50 ea
Middleneck Clams on the Half Shell	\$1.75 ea
Sake Oyster Shooter	\$4.00 ea
Jumbo Shrimp Cocktail	\$2.75 ea
Peel 'n' Eat Shrimp	\$15
Seafood Ceviche w/ Lime & Jalapeño*	\$11
Half/Whole Chilled Steamed Lobster	\$16/\$27

SMALL PLATES

Lobster Bisque	\$10
New England Clam Chowder w/ Bacon	\$9
Caesar Salad*	\$8
Add White Anchovies	\$2
Popcorn Shrimp & Calamari	\$13
Lobster Deviled Eggs	\$11
Fried Oysters	\$15
Fried Maryland Clams	\$20
Griddled Crabcake	\$14
Hog Island Style BBQ Oysters	\$18
Steamed Mussels w/ Bacon	\$16

LARGE PLATES

Fried Oyster Dinner	\$22
Fried Maryland Clams	\$28
Oyster Po'Boy w/ Cole Slaw	\$18
Market Vegetable Plate	\$22
Crabcake Dinner	\$27
Lobster Roll w/ Old Bay Fries	\$25
A la Carte Flat Iron w/ Chimichurri	\$24

MEAT & TWO

Includes Your Choice of Two Sides

Monday	Molasses Braised Short Ribs	\$26
Tuesday	Mediterranean Roasted Chicken	\$22
Wednesday	Chicken Schnitzel	\$19
Thursday	Beer Brined Veal Chop*	\$25
Friday	Flat Iron Steak*w/Chimichurri	\$28
Saturday	Molasses Braised Short Ribs	\$26
Sunday	Chesapeake Fried Chicken	\$20

ON THE SIDE

Cole Slaw	\$6
Mac and Cheesy	\$7
Old Bay French Fries	\$6
Buttermilk Onion Rings	\$6
Chilled Marinated Beets	\$6
Braised Local Collard Greens	\$6
Creamy Polenta & Parmesan	\$7
Roasted Brussel Sprouts w/ Garlic & Pecans	\$7
Cauliflower w/ Pistachio-Parsley Pesto	\$7
Sauteed Bok Choy w/ House Thai Chili Sauce	\$7

Monday, February 13, 2017

* 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.



@HANKSOYSTERBAR

Featured Ice Bar

Seafood Plateau*

Raw Oysters,
Shrimp Cocktail, Ceviche,
Middleneck Clams,
Peel n' Eat Shrimp
& Chilled Steamed Lobster
(no substitutions)
Small (1-2 people) \$40
Large (2-4 people) \$75

Belon Oyster
on the Half Shell
\$3.00

Special Small Plates

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

Winter Salad
w/ Local Baby Greens,
Grapefruit, Pistachio,
Celery, Blue Cheese
& Sherry Vinaigrette
\$12

Crab Dip
w/ White Cheddar
& Toasted Sourdough
\$13

Butternut Squash Soup
w/ Spiced Pecans
& Sour Cream
\$8

Oyster Trio
Caviar, Crème
Fraiche, Apple,
Honey-Ginger Mignonette
& Naked
\$12

Pumpkin Seed Salad
Red Chilis, Apple,
Avocado, Pine Nuts,
Cinnamon-Honey Dressing
\$12

Daily Specials

Pan Seared
Sea Scallops
w/ Mixed Mushrooms,
Roasted Cauliflower
& Herb-Meyer Lemon
Butter Sauce
\$30

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

Shrimp Banana Curry
w/ Coconut Milk,
Lemongrass, Ginger,
Apple, Cilantro, Basil
& Jasmine Rice
\$26

Pan Seared
Ahi Tuna
w/ Fried Yucca,
Mango, Red Onion,
Aji Amarillo,
Gluten Free Soy
& Olive Oil
\$26

Pumpkin Seed
Custed Petite Rockfish
w/ Spaghetti Squash,
Pumpkin Seed Pesto
& Red Pepper Cream
Sauce
\$23

Steak Frites
w/ Filet Mignon
Herb Butter
& Old Bay Shoes string
French Fries
\$32

Desserts
Banana's Foster
Cheesecake
w/ Blackwell Rum
Caramel \$7

Champagne
Panna Cotta,
Lychee, Ginger
& Grapes \$7