



## DINNER ICE BAR

### 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

### Special Small Plates

Cornmeal Crusted  
Softshell Crab  
w/ Seasonal Salad of Local  
Greens, House Cured Bacon,  
Bleu Cheese, Poppy Seed  
Vinaigrette  
\$21

Sweet Corn Gazpacho  
w/ Crab, Sweet Corn,  
Serrano, Pickled shallot  
& Chive Oil  
\$12

Steamed Mussels  
w/ Bacon, Shallots  
& White Wine  
\$16

Braised Pork Belly w/ Soy  
Marinated Egg, Shitake,  
Scallions, Kimchi, Scallions  
& Furikake  
\$18

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 Ipswich Clams	\$20
Griddled Crabcake	\$14
Hog Island Style BBQ Oysters	\$18

### LARGE PLATES

Fried Oyster Dinner	\$22
Fried Ipswich Clams Dinner	\$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
Forest Mushrooms w/ Shallot	\$7
Sliced Heirloom Tomato w/ EVOO	\$8
Fried Green Tomatoes	\$8
Sautéed Zucchini	\$8

### Daily Specials

Pan Seared  
Sea Scallops  
w/ Crispy Polenta,  
Pickled Ramps,  
Spring Pea Puree &  
Truffle Vinaigrette  
\$30

Cornmeal Crusted  
Softshell Crabs  
w/ Seasonal  
Salad w/ Local Greens,  
House Cured Bacon, Bleu  
Cheese, Poppy Seed  
Vinaigrette  
\$32

Pan Seared  
Atlantic Salmon  
w/ Leek Potato Gratin,  
Forest Mushrooms &  
Lemon Beurre Blanc  
\$28

Pan Seared Rockfish  
w/ Spaghetti Squash,  
Stinging Nettle Pesto &  
Red Pepper Coulis  
\$26

Sunday June 11, 2017

Menu Changes Daily

\* 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

VISIT US AT WWW.HANKSOYSTERBAR.COM