



**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**

Berry Salad  
Local Baby Greens,  
Seasonal Mixed Berries,  
Toasted Marcona Almonds,  
Goat Cheese &  
Raspberry Vinaigrette  
\$14

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

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

|                                     |           |
|-------------------------------------|-----------|
| 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               | \$23 |
| 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

|                  |                               |      |
|------------------|-------------------------------|------|
| <i>Monday</i>    | Molasses Braised Short Ribs   | \$26 |
| <i>Tuesday</i>   | Mediterranean Roasted Chicken | \$22 |
| <i>Wednesday</i> | Chicken Schnitzel             | \$19 |
| <i>Thursday</i>  | Beer Brined Veal Chop*        | \$25 |
| <i>Friday</i>    | Flat Iron Steak*w/Chimichurri | \$28 |
| <i>Saturday</i>  | Molasses Braised Short Ribs   | \$26 |
| <i>Sunday</i>    | 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 |
| Seasonal Forest Mushrooms w/ Shallot | \$7 |
| Sliced Heirloom Tomato w/ EVOO       | \$8 |
| Fried Green Tomatoes                 | \$8 |
| Sautéed Zucchini                     | \$8 |

Sunday July 9, 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.



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**Daily Specials**

Pan Seared  
Sea Scallops  
w/ Crispy Peach Risotto  
Cakes, Chanterelles,  
Uni Butter & Lavender  
Yuzu  
\$30

Pan Seared  
Atlantic Salmon  
w/ Succotash,  
Red Pepper Coulis  
& Chive  
\$28

Pan Seared Rockfish  
w/ Farro, Strawberry  
Salsa, Fried Basil  
& Avocado Mousse  
\$26