



**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	\$8
Sliced Heirloom Tomato w/ EVOO	\$8
Sautéed Zucchini	\$8
Sautéed Heirloom Green Beans	\$8

**Daily Specials**

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

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

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

Fish Tacos  
w/ Marinated Cod,  
Crispy Corn Tortillas,  
Pico de Gallo,  
Iceberg Lettuce,  
Sour Cream  
& Avocado  
\$15

Tuesday August 1, 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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