



**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**

Cabernet Poached  
Bartlett Pear Salad  
w/ Local Baby Greens,  
Drunken Goat Cheese,  
Spiced Candied Walnut &  
Black Peppercorn  
Vinaigrette  
\$14

Pumpkin Soup  
w/ Apple Gastrique,  
Crispy Sage & Old Bay  
Spiced Argentinian Prawn  
\$14

Steamed Mussels  
w/ Red Pearl Onion, Red  
Bell Pepper, Bamboo  
Shoots,  
Thai Basil, Cilantro,  
Green Curry Coconut  
Broth & Steamed Rice  
\$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	\$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

Monday, September 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.

**Daily Specials**

Pan Seared Whole  
Brazilino, Crispy Yellow  
Beet Risotto Cake,  
Collard Greens & Mango  
Ginger Chutney  
\$28

Butternut Crusted  
Atlantic Salmon  
w/ Farro, Butternut  
Squash, Kale & Bourbon  
Walnut Cream  
\$28

Pan Seared  
Sea Scallops  
w/ 3 Bean Cassoulet,  
Port Wine Demi, Braised  
Pork Belly, Local Micro  
Green Mustard  
\$30



@HANKSOYSTERBAR

