



Special Small Plates

Drunken Surf & Turf:
Crawfish, Smoked Chorizo,
Diced Tomatoes in a Spicy
Tequila, Lime & Cilantro
Infused Butter Sauce
\$15

**Steamed Middle Neck Clams
w/ Tomatoes & White Wine
Butter Sauce**
\$15

**Tuna Tartare* w/ Avocado,
Capers, Cucumbers,
Parsley & Shallots**
Served w/
Tortilla Chips
\$18

**Avocado Salad w/ Shrimp,
Tomatoes, Corn, Red Onions
& Cilantro-Jalapeno
Dressing**
\$14

**Red Beet Salad w/ Artisan
Greens, Sunflower Seeds,
Feta Cheese & Red Onion
Vinaigrette**
\$12

**Baby Kale & Savoy Cabbage
Salad w/ Dried Cherries,
Cotija Cheese & Sunflower
Seeds, Red Wine
Vinaigrette**
\$14

**Grilled Smoked Mozzarella
w/ Grilled Eggplant,
Zucchini & Squash**
\$12

ICE BAR

Oysters* on half shell see chalkboard
Sake Oyster* Shooters \$4/ea
Jumbo Shrimp Cocktail \$2.75/ea
Seafood* Ceviche w/Lime & Jalapeño \$11

SMALL PLATES

Tomato Lobster Bisque \$10
Caesar Salad* \$8
Add White Anchovies \$2
Popcorn Shrimp and Calamari \$13
Old Bay Peel n' Eat Shrimp \$15
Griddled Crab Cake \$14
Fried Oysters \$15
Garlic Steamed Blue Bay Mussels \$16
Oyster Rockefeller (6) w/ Bacon \$18
Fried Ipswich Clams \$23

LARGE PLATES

Oyster Po' Boy w/ Cole Slaw \$18
Market Veg Plate \$22
Lobster Roll w/ Old Bay Fries \$25
Hank's Burger* \$14
Crab Cake Dinner \$27
Lamb & Blue Cheese Burger* \$18
Fried Oyster Dinner \$22
Shrimp Po' Boy w/ Old Bay Fries \$19
Fried Ipswich Clam Dinner \$31

MEAT & TWO

Includes Your Choice
Of Two Sides

Monday Grilled Lamb Chops* \$32
Tuesday Grilled Pork Chop* \$26
Wednesday Oven Roasted Chicken \$23
Thursday Braised Short Rib \$31
Friday Grilled Flatiron Steak* \$29
Saturday Grilled Lamb Chops* \$32
Sunday Fried Chicken (Half) \$20

ON THE SIDE

Chilled Marinated Beets \$6
Cole Slaw \$6
Mac & Cheesy \$7
Buttermilk Onion Rings \$6
Old Bay French Fries \$6
Braised Collard Greens \$6
Sautéed Spinach w/ Garlic \$7
Sautéed Brussels Sprouts w/ Shallots \$7
Duck Fat Roasted Potatoes \$7
Grilled Portobello w/ Herbed Goat Cheese \$7
Grilled Asparagus w/ Lemonette \$7

Wednesday, April 12, 2017

Our menu changes daily

*NOTE: May contain raw or undercooked ingredients. Consuming raw
or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness.

This notice must be posted by VA Law

**** We Suggest a Gratuity of 20% for Parties of 6 or More**

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@HANKSOYSTERBAR**

Entree Specials

**Grilled Salmon w/
Sautéed Spinach &
Whole Grain Mustard
Sauce**
\$27

**Seared Sea Scallops w/
Onion Fondue, Sautéed
Spinach**
\$30

**Mixed Seafood Grill:
Baby Octopus, Calamari &
Shrimp w/ Roasted
Potatoes & Green Beans**
\$29

**Bouillabaisse:
Flounder, Mussels, Shrimp,
Clams & Scallops in Fennel
Pernod Broth**
\$30

**Pan Roasted Bluefish w/
Jicama- Mango Slaw &
Orange Vinaigrette**
\$25

**DESSERTS &
ICE CREAM**
\$7

**Raisin Banana Brioche
Bread Pudding
w/ Vanilla Bourbon Sauce**

**Key Lime Pie w/ Whipped
Cream**

Chocolate Mousse

**Moorenko's Ice Cream
(Locally Made):
\$2.50/scoop**

Cherry Stracciatella

Cookie Overload

Vanilla