

## Spirit Special

\$13

Stiggins' Extra Fancy  
Plantation Pineapple Rum  
15 Oz on the Rock



## 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           |

## Special Small Plates

Drunken Surf & Turf :  
Crawfish, Smoked Chorizo,  
Diced Tomatoes in a Spicy  
Tequila, Lime & Cilantro  
Infused 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

Strawberry Salad w/ Mixed  
Greens, Goat Cheese &  
Balsamic-Strawberry  
Dressing  
\$14

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

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

## 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 |
| Cherry Tomatoes w/Garlic-Balsamic Dressing | \$7 |

Monday, June 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

Sauteed Local Soft Shell  
Crabs (2) w/ Lemon-Caper  
Butter Sauce &  
Watercress Salad  
\$32

Grilled Rockfish w/  
Sautéed Brussel Sprout  
Leaves Tomatoes &  
Carrots, Creamy Orange  
Saffron Sauce  
\$27

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

Mixed Seafood Grill:  
Baby Octopus, Calamari &  
Shrimp w/ Fennel-Arugula  
Salad  
\$29

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

## DESSERTS

\$7

Strawberry Shortcake

Chocolate Mousse

Key Lime Pie w/ Whipped  
Cream