



Spirit Special

\$13

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

Special Small Plates

Watermelon Salad w/
Arugula, Fennel, Red Onion,
Kalamata Olives, Crumbled
Feta Cheese & Lemonette
Dressing
\$15

Chilled Cucumber -Yogurt
Gazpacho w/ Baby Shrimp
\$10

Jaime's Local Corn & Crab
Tamale w/ Avocado & Sour
Cream
\$18

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,
Queso Fresco & Red Onion
Vinaigrette
\$12

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

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

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
Oven Roasted Cauliflower w/ Shallots \$7
Chilled Cucumber & Mint Salad \$6

Sunday, July 9, 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

Pan Roasted Rainbow Trout
w/ Lemon-Caper Butter
Sauce & Watercress
Salad
\$25

Grilled Red Snapper w/
Coconut Curry Sauce,
Spinach, Tomatoes &
Pineapple
\$26

Seared Sea Scallops w/
Roasted Corn Relish,
Balsamic Reduction
\$30

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

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

DESSERTS

\$7

Chocolate Mousse

Key Lime Pie w/ Whipped
Cream

Strawberry Shortcake

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

Mango Sorbet

Butter Pecan

Vanilla Bean