



Spirit Special

\$12

Leopold Brothers
New York Apple Whiskey
1½ Oz. on the Rock

Special Small Plates

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

Jaimie'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

Local Corn & Crab Chowder
\$13

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
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
Duck Fat Roasted Potatoes \$7
Grilled Portobello w/Herbed Goat Cheese \$7
Oven Roasted Cauliflower w/ Shallots \$7
Chilled Cucumber & Mint Salad \$6

Sunday, September 10, 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

Cocktail Special

\$13

Ri(1) Rye, Campari,
Vya Sweet Vermouth,
Byrrh, Campari &
Plum Bitters
Aged w/ Vanilla Bean &
Orange Peel

Entree Specials

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

Grilled Redfish w/
Sautéed Baby Carrots &
Cherry Tomatoes & Creamy
Poblano Sauce
\$28

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