

Drink Specials

MULLED WINE

\$7

Tempranillo, Cinnamon,
Clove, Nutmeg & Orange

PUNCH

\$7

Bourbon, Pear Nectar,
Black Tea, Lemon Juice
& Salted Maple Syrup

HOT TODDY

\$10

Jim Beam Rye,
Black Pepper Honey, Lemon,
Cinnamon & Clove

Special Small Plates

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

Steamed Middle Neck
Clams w/ Tomatoes &
White Wine Butter Sauce
\$14

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

Creamy Celery Root Soup w/
Fried Oysters
\$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 Flatiron Steak* \$29
Tuesday Braised Short Rib* \$31
Wednesday Oven Roasted Chicken \$23
Thursday Braised Lamb Shank \$33
Friday Grilled Flatiron Steak* \$29
Saturday Braised Lamb Shank \$33
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
Grilled Portobello Mushrooms w/Goat Cheese \$7
Oven Roasted Cauliflower w/ Shallots \$7
Duck Fat Roasted Potatoes \$7
Sautéed Farro & Kale w/ Lemonette \$7

Sunday, February 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



WE ARE
ACCEPTING
RESERVATIONS
FOR
VALENTINE'S
DAY



Entree Specials

Grilled Mahi-Mahi w/ Oven
Roasted Tomatoes &
Fennel w/ Tomatillo and
Avocado Sauce
\$28

Seared Sea Scallops w/
Butternut Squash Puree,
Sautéed Spinach & Topped
W/ Caviar
\$32

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

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

Butter Poached Lobster
Tail w/ Shaved Brussels
Sprouts, Parsnip Puree &
Sherry-Lobster Sauce
\$35

DESSERTS &
ICE CREAM
\$7

Raisin Banana Brioche
Bread Pudding
w/ Vanilla Bourbon Sauce
A La Mode...add \$1

Key Lime Pie w/ Whipped
Cream

Chocolate Mousse

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

Bourbon Caramel Brickle

Cookie Overload

Vanilla