

## Drink Specials

### PUNCH

\$7

Bourbon, Cherry & Lime  
Juices, Brown Sugar &  
Angostura

### MULLED WINE

\$7

Tempranillo, Cinnamon,  
Clove, Nutmeg & Orange

### HOT TODDY

\$10

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

## 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/ Crispy Pork Belly in a  
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

Creamy Celery Root Soup w/  
Spicy 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 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  
Grilled Portobello Mushrooms w/Goat Cheese \$7  
Duck Fat Roasted Potatoes \$7  
Sautéed Bok Choy w/ Sweet Chili Sauce \$7

Tuesday, February 21, 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 Mahi-Mahi w/  
Cannellini Beans,  
Pearl Onions, Kale  
& Creamy Dijon Sauce  
\$28

Seared Sea Scallops w/  
Onion Fondue, Sautéed  
Shitake & Sea Beans  
\$30

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

Bouillabaisse:  
Flounder, Mussels, Shrimp,  
Clams & Scallops in Fernel  
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

Key Lime Pie w/ Whipped  
Cream

Chocolate Mousse

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

Bourbon Caramel Brickle

Cookie Overload

Vanilla