



DINNER

ICE BAR*

Oysters on the Half Shell	\$2.25/ea
Middleneck Clams	\$2.50/ea
Sake Oyster Shooters	\$4/ea
Jumbo Shrimp Cocktail	\$2.50/ea
Seafood Ceviche w/ Lime & Jalapeno	\$11
Old Bay Peel n' Eat Shrimp	\$15

SMALL PLATES

Lobster Bisque	\$10
New England Clam Chowder	\$9
Caesar Salad	\$8
Add White Anchovies	\$2
Add Grilled Chicken	\$5
Add Chilled Shrimp, Steak or Oysters	\$7/ea
Popcorn Shrimp & Calamari	\$13
Fried Oysters	\$15
Fried Ipswich Clams	\$26
Griddled Crab Cake	\$14
Hog Island Style BBQ Oysters	\$18

LARGE PLATES

Oyster Po' Boy w/ Cole Slaw	\$18
Shrimp Po' Boy w/ Old Bay Fries	\$19
Lobster Roll w/ Old Bay Fries	\$25
Hank's Burger* w/ Old Bay Fries	\$14
Add Cheese, Bacon or Avocado	\$2/ea
Fried Oyster Dinner	\$22
Fried Ipswich Clam Dinner	\$29
Griddled Crab Cake Dinner	\$27
Market Veg Plate	\$22

MEAT & TWO*

Includes Your Choice of Two Sides

Monday	Grilled Duck Breast	\$26
Tuesday	Pork Schnitzel	\$25
Wednesday	Oven Roasted Chicken	\$23
Thursday	Brisket Pot Roast	\$25
Friday	Grilled Lamb Chops	\$32
Saturday	Beer Brined NY Strip	\$29
Sunday	Chesapeake Fried Chicken	\$20

ON THE SIDE

Old Bay French Fries	\$6
Cole Slaw	\$6
Buttermilk Onion Rings	\$6
Braised Collard Greens	\$6
Chilled Marinated Beets	\$6
Mac and Cheesy	\$7
Roasted Corn Hushpuppies	\$7
Brussels Sprouts w/ Ginger & Soy	\$7
Butternut Squash w/Pistachio & Maple	\$7
Sauteed Broccoli	\$7
Stone Ground Grits w/ White Cheddar	\$7

Sunday, February 12, 2017

Our Menu Changes Daily

* NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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Special Small Plates

Chesapeake Crab
Dip w/ House Made
Tortilla Chips
\$9

Burrata w/
Romaine and
Spinach, Blood
Orange, Fennel,
Radish, Sunchoke, &
Herb Vinaigrette
\$12

Belgian Ale
Steamed Mussels
w/ Tomato,
Capers, Cream
& Old Bay Fries
\$21

HOUSEMADE DESSERTS

Key Lime Pie
w/ Whipped Cream

Salted Caramel Pot du
Creme w/ Pistachio
Crumble

Avocado Cheesecake
w/ Orange Sauce &
Walnut Brittle
\$7

Special Large Plates

Lamb & Blue
Cheese Burger
w/ Grilled
Romaine, Bread &
Butter Pickles &
Old Bay Fries
\$18

Grilled Head-On
Shrimp w/
Glazed Carrots,
Cheddar Grits &
Mezcal Foam
\$26

Grilled Filet
Mignon w/
Brussel Sprouts,
Rutabega Puree &
Mole Demi Glaze
\$32

Oven Roasted
Swordfish w/
Herbed Potato
Cakes, Mango
Beurre Blanc &
Watercress
Salad
\$23

Off Menu:
Crudo w/ Lemon,
XVOO, Avocado,
Jalapeno & K-
Chili
\$11
Scallops
Carrot Fondue
Oyster
Mushrooms
Smoked XVOO
\$29