



## DINNER

### ICE BAR\*

Oysters on the Half Shell	\$2.50/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

<i>Monday</i>	Grilled Duck Breast	\$26
<i>Tuesday</i>	Pork Schnitzel	\$25
<i>Wednesday</i>	Oven Roasted Chicken	\$23
<i>Thursday</i>	Brisket Pot Roast	\$25
<i>Friday</i>	Grilled Lamb Chops	\$32
<i>Saturday</i>	Beer Brined NY Strip	\$29
<i>Sunday</i>	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
Pan Roasted Broccoli	\$7
Brussels Sprouts w/ Bacon Vinaigrette	\$7
Rutabaga w/ Honey-Dill Glaze	\$7
Stone Ground Grits w/ White Cheddar	\$7

**Tuesday, February 21, 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

**Seafood Plateau\***  
Raw Oysters, Shrimp  
Cocktail, Ceviche,  
Midneck Clams,  
Peel n' Eat Shrimp  
& Chilled Lobster  
(no substitutions)  
Small (1-2 people) \$40  
Large (2-4 people) \$75

**Chesapeake Crab  
Dip w/ Housemade  
Tortilla Chips**  
\$9

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

**Steamed Mussels  
Belgium Ale, Cream  
Tomato, Caper,  
Parsley & Red  
Onion**  
\$21

**OFF MENU:  
Steamed 1 1/4 lb  
Lobster w/  
Confit Potatoes &  
Green Beans**  
\$25

**Head On Chipotle  
Shrimp w/  
Watercress Salad**  
\$12

### Special Large Plates

**Pan Seared  
Sea Scallops  
w/ Root Vegetable  
Fondue &  
Balsamic Glaze**  
\$29

**Grilled Duck  
Breast w/  
Parmesan Polenta,  
Orange-Rye Demi  
& One Side**  
\$23

**Grilled Mahi Mahi  
w/ Mushroom  
Pate, Wild  
Mushroom Risotto  
& Pea Shoots w/  
Smoked Lemon**  
\$24

### HOUSEMADE DESSERTS

**Key Lime Pie  
w/ Whipped Cream**

**Salted Caramel Pot  
du Creme w/  
Pistachio Crumble**

**Avocado  
Cheesecake w/  
Walnut Brittle &  
Orange Mango  
Sauce**

\$7