



## 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	\$20
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	\$28
Griddled Crab Cake Dinner	\$27
Market Veg Plate	\$22

### MEAT & TWO\*

Includes Your Choice of Two Sides

Monday	Grilled Duck Breast	\$26
Tuesday	Grilled German Sausages	\$21
Wednesday	Oven Roasted Chicken	\$23
Thursday	Pork Baby Back Ribs	\$23/34
Friday	Grilled Lamb Chops	\$32
Saturday	Grilled 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
Roast Corn Hushpuppies	\$7
Sauteed Green Beans	\$7
Mixed Roasted Veg w/ Honey & Herbs	\$7
Cauliflower w/ Jalapeno & Ginger	\$7
Roasted Corn Salad w/ Queso Fresco	\$7

Wednesday, April 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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### Small Plate Specials

**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

**Smoked Trout Dip**  
w/ House Made  
Tortilla Chips  
\$9

**Crispy Brussels**  
**Sprouts Salad w/**  
**Herbed Honey**  
**Cream Hard**  
**Boiled Egg, &**  
**Smoked Salmon**  
\$18

**Guinness Steamed**  
**Mussels w/ Onion,**  
**Garlic, Shallots,**  
**Butter, Parsley &**  
**Old Bay Fries**  
\$21

**Off Menu:**  
**Seared Scallops w/**  
**Corn Fondue,**  
**Crispy Japanese**  
**Sweet Potatoes,**  
**Balsamic Redux &**  
**Crispy Capers**  
\$29

### Dinner Specials

**Norwegian Cod**  
**Fish & Chips w/**  
**Curry & Arugula**  
**Salad**  
\$25

**German**  
**Sausages w/**  
**Potato cakes,**  
**Pineapple**  
**Sauerkraut &**  
**One Side**  
\$18

**Pan Seared Soft**  
**Shell Crabs**  
**w/ Roasted**  
**Potatoes, Green**  
**Beans, & Lemon**  
**Butter Sauce**  
\$32

### HOUSEMADE DESSERTS

**Key Lime Pie**  
w/ Whipped Cream

**Vanilla Flan**  
w/ Mango,  
Blueberry &  
Almond Tuile

\$7

**Local Ice Cream**  
\$2<sup>50</sup>/Scoop

- Vanilla Bean
- Cherry Stracciatella
- Chocolate Peanut Butter
- Orange Sorbet
- Lemon Sorbet