



DINNER

ICE BAR*

Oysters on the Half Shell	\$2 ⁵⁰ /ea
Middleneck Clams	\$1 ⁷⁵ /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	\$23
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	\$31
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
Pan Roasted Green Beans	\$7
Grilled Asparagus w/ Aioli & Almonds	\$7
Roasted Cauliflower & Fava Beans	\$7
Stone Ground Grits w/ Vermont Cheddar	\$7

Monday, June 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

Arugula & Frisee
Salad w/
Strawberries,
Walnuts, Goat
Cheese & Mango
Vinaigrette
\$13

Add Chicken \$5
Add Steak or Chilled Shrimp \$7

Kale Salad w/
Fresh Blueberries,
Radish, Blackberry
Vinaigrette & Crispy
Sunchoke
\$12

Add Chicken \$5
Add Steak or Chilled Shrimp \$7

Steamed Mussels
w/ Tomato, Basil,
White Wine, Butter
& Old Bay Fries
\$21

Off Menu:
Steamed Lobster
Confit Potatoes &
Green Beans
\$25

Dinner Specials

Grilled Salmon
over Spaghetti w/
Smoked Broccoli,
Whipped Ricotta &
Guajillo
\$24

Dry Rubbed
NY Strip w/
Grilled Ramps,
Buttermilk
Onion Rings
& One Side
\$26

Seared Sea
Scallops
w/ Quinoa Salad
Wild Mushrooms,
Baby Beets,
Walnut Pesto &
Balsamic Glaze
\$24

Dessert

Key Lime Pie
w/ Whipped Cream

Strawberry-
Rhubarb Crisp w/
Smoked Lemon Curd
\$7

Local Ice Cream

\$2⁵⁰/Scoop

- Vanilla Bean
- Banana
- Mint Chocolate
- Lemon Sorbet