



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	\$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 Sirloin Steak	\$22
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
Roasted Cauliflower & Eggplant	\$7
Crispy Brussels Sprouts w/ Bacon	\$7
Grilled Zucchini w/ Dandelion Pesto	\$7
Stone Ground Grits w/ Vermont Cheddar	\$7

Tuesday, July 18, 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.

FOLLOW US ON FACEBOOK AND TWITTER FOR EXCLUSIVE DEALS

VISIT US AT WWW.HANKSOYSTERBAR.COM

Small Plate Specials

Taco Tuesday

3 Crispy Fish
Tacos w/
Pico De Gallo,
Sour Cream
& Avocado
\$15

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

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

Steamed Mussels
w/ Roasted Poblano
Broth, Tomato,
Swiss Chard, &
Old Bay Fries
\$21

Dinner Specials

Sesame Seared
Salmon w/ Curry-
Cauliflower
Puree, Quinoa &
Baby Beets
\$25

Grilled Duck
Breast w/ Herb
Aioli, Roasted
Peppers, Green
Garlic Slaw &
1 Side
\$23

Seared Sea
Scallops w/
Cheddar Grits,
Mushrooms &
Balsamic
Reduction
\$24

Dessert

Key Lime Pie
w/ Whipped Cream

Strawberry-
Rhubarb Crisp w/
Smoked Lemon Curd

Fresh Cheesecake
w/ Savory Banana
Bread Crust &
Spiced Peach
Coulis

\$7

Local Ice Cream

\$2⁵⁰/Scoop

- Vanilla Bean
- Raspberry w/ Chocolate Chips
- Salted Caramel Praline
- Mint Chocolate Chip