



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

<i>Monday</i>	Grilled Duck Breast	\$26
<i>Tuesday</i>	Grilled Sirloin Steak	\$22
<i>Wednesday</i>	Oven Roasted Chicken	\$23
<i>Thursday</i>	Pork Baby Back Ribs	\$23/34
<i>Friday</i>	Grilled Lamb Chops	\$32
<i>Saturday</i>	Grilled 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
Roast Corn Hushpuppies	\$7
Pan Roasted Broccoli	\$7
Roasted Cauliflower & Garlic Scapes	\$7
Crispy Brussels Sprouts w/ Bacon	\$7

Sunday, July 9, 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

Seafood Plateau*
Raw Oysters, Shrimp
Cocktail, Ceviche,
Middleneck 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 Grilled Chicken \$5
 Add Steak or Chilled Shrimp \$7

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

Off Menu:
Seared Scallops
Beet Fondue
Smoked
Cauliflower
English Peas
Bacon
\$25

Dinner Specials

Almond Crusted
Rainbow Trout w/
Dandelion Greens
Salad & Orange
Beurre Blanc
\$25

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

Grilled Sockeye
Salmon w/ Risotto
Cake, Grilled
Peach Salad, &
Dill Yogurt
\$27

Dessert

Key Lime Pie
w/ Whipped Cream

Strawberry-
Rhubarb Crisp w/
Smoked Lemon Curd

Fresh Cheesecake
w/ Banana Bread
Crust & Honey-
Peach Coulis

\$7

Local Ice Cream

\$2⁵⁰/Scoop

- Vanilla Bean
- Banana
- Cherry Straciatella
- Peach