



**Private Dining and Special Events**

**Hank's Oyster Bar on the Wharf**

701 Wharf Street SW Washington, DC 20024

(202) 817-3055

[events@hanksdc.com](mailto:events@hanksdc.com)





## **OUR SPACES**

### **LARGE PARTY AND SEMI-PRIVATE PARTY RESERVATIONS**

We can accommodate groups up to 30 in the main dining room or on our Waterfront Patio, in a variety of table configurations, depending on your final guest count. The largest table we have seats 12, and any group larger will be split into multiple tables.

### **THE DINING ROOM**

Our dining room can be configured to accommodate groups up to 60 guests for a seated event.

### **PARK SIDE PATIO**

Our weather-proof Park Side Patio seats up to 22 guests and faces a small park with a slight view of the Potomac River and the 7th street entrance to The Wharf complex.

### **WATERFRONT LOUNGE**

Accommodating up to 30 guests for a standing reception: this covered patio space provides exclusive access to our walk-up bar, complete with high top cocktail tables and direct views of the SW Waterfront.

### **WATERFRONT PATIO**

This fully enclosed, weather-proof patio space seats up to 60 guests and offers full view of the Potomac River. It can be combined with our Waterfront Lounge: a perfect addition for pre-event drinks or a reception for up to 80 guests.

### **FULL RESTAURANT BUYOUT**

The dining room, bar, and two patio spaces make for the ultimate reception space for up to 150 guests.



**MAIN DINING ROOM**



**PARK SIDE PATIO**



**WATERFRONT PATIO**



**WATERFRONT LOUNGE**

## **EVENT POLICIES**

### **HOURS OF OPERATION**

Hank's on the Wharf is open 7 days a week from 11pm to 10pm and offers lunch and dinner daily, plus brunch Friday-Sunday.

### **FOOD AND BEVERAGE OFFERINGS**

To best serve your guests, we've created the attached food and beverage offerings offering a range of brunch, dinner, and reception offerings.

### **FOOD AND BEVERAGE MINIMUMS**

Your event will be subject to a food and beverage minimum spend specific to the date, time, and duration of your booking. The minimum does not include 10% DC Tax, nor our 25% Service Charge (Gratuity).

### **SERVICE CHARGE**

A 25% service charge (gratuity) is applied to all food, beverage, and ancillary charges where applicable on the final bill.

### **TAX EXEMPTION**

Groups or organizations claiming exemption from applicable taxes are responsible for providing Hank's Oyster Bar with a copy of a valid tax exemption certificate 3 business days in advance of your party's arrival.

### **CONTRACTS, DEPOSIT, AND FINAL PAYMENT**

We require a signed contract and deposit based upon a percentage of the quoted food and beverage minimum for all large party and private events. Furthermore, your reservation is not considered definite until a contract and deposit are received. Final charges are due the day of the event via credit card or cash. In the event that your food and beverage charges do not meet the contracted minimum, an unmet minimum charge will be added to your final bill.

### **OUTSIDE FOOD AND BEVERAGE**

No food or beverages of any kind will be permitted to be brought into the restaurant by the Patron's guests or invitees, without prior consent of the Property.

## TWO COURSE PLATED BRUNCH

Available from 11am - 2pm Friday-Sunday.

### STARTERS - SELECT 3

4 East Coast Oysters on the Half Shell  
Caesar Salad  
House Green Salad  
Lobster Bisque  
New England Clam Chowder with Bacon  
Hush Puppies with Cayenne Remoulade  
Seasonal Fruits & Berries

### MAINS - SELECT 3

French Toast with Fresh Fruit and Applewood Smoked Bacon  
Vegetable Frittata with House Salad  
Crab Cake Eggs Benedict with Breakfast Potatoes +\$9 per person  
Shrimp and Grits with Andouille Sausage  
Entree Sized Caesar Salad with Chilled Jumbo Shrimp  
Fried Oyster Po'boy with Old Bay Fries  
Smoky BBQ Fried Chicken Sandwich with Old Bay Fries  
New England Style Lobster Roll with Old Bay Fries +\$14 per person

**\$32 per person**

### ADDITIONAL SIDES - \$7 per person, per side

Applewood Smoked Bacon  
Breakfast Potatoes  
Old Bay Fries  
Seasonal Fruits & Berries

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.  
Listed prices and offerings are not guaranteed and subject to change.



## 2 COURSE PLATED LUNCH

Available from 11am - 2pm daily.

### SOUP OR SALAD COURSE

Caesar Salad

House Green Salad

Lobster Bisque

New England Clam Chowder with Bacon

### MAINS - SELECT 3

Shrimp Po'boy with Old Bay Fries

Oyster Po'boy with Old Bay Fries

Crab Cake Sandwich with Old Bay Fries +\$3 per person

Smoky BBQ Fried Chicken Sandwich with Old Bay Fries

New England Style Lobster Roll with Old Bay Fries +\$14 per person

Fish and Chips with Cole Slaw

Entree Sized Caesar Salad with Chilled Jumbo Shrimp

**\$35 per person**

### ADD A DESSERT - \$10 per person

Crepe Brulee

Chocolate Mousse

Dessert Bar Assortment (served family style)

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## 3 COURSE PLATED DINNER

### SOUP OR SALAD COURSE

Caesar Salad  
House Green Salad  
Lobster Bisque  
New England Clam Chowder with Bacon

### MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw  
Grilled Branzino  
Molasses Braised Short Ribs  
Half Roasted Chicken  
Oyster Rockefeller Pasta  
oysters, spinach, and bacon in a pastis cream sauce  
BBQ Tofu with Israeli Cous Cous and Seasonal Vegetables  
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person  
New England Style Lobster Roll with Old Bay French Fries +\$14 per person

### SIDES - SELECT 2

Chilled Marinated Beets  
Mac 'N' Cheesy  
Braised Collard Greens  
Seasonal Vegetable  
Old Bay Fries  
Coleslaw

### DESSERT - SELECT 1

Creme Brulee  
Chocolate Mousse  
Dessert Bar Assortment (served family style)

**\$68 PER PERSON**

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.  
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## 4 COURSE PLATED DINNER

### STARTERS - SELECT 2

4 Hog Island Style BBQ Oysters  
 4 East Coast Oysters on the Half Shell  
 Seafood Ceviche with Lime and Jalapeño  
 Hush Puppies with Cayenne Remoulade

### SOUP OR SALAD COURSE

Caesar Salad  
 House Green Salad  
 Lobster Bisque  
 New England Clam Chowder with Bacon

### MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw  
 Grilled Branzino with Puttanesca Sauce  
 Molasses Braised Short Ribs  
 Half Roasted Chicken  
 Oyster Rockefeller Pasta  
 oysters, spinach, and bacon in a pastis cream sauce  
 BBQ Tofu with Israeli Cous Cous and Seasonal Vegetables  
 Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person  
 New England Style Lobster Roll with Old Bay French Fries +\$14 per person

### SIDES - SELECT 2

Chilled Marinated Beets  
 Mac 'N' Cheesy  
 Braised Collard Greens  
 Seasonal Vegetable  
 Old Bay Fries  
 Coleslaw

### DESSERT - SELECT 1

Crepe Brulee  
 Chocolate Mousse  
 Dessert Bar Assortment (served family style)

**\$85 PER PERSON**

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.  
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# HANK'S NEW ENGLAND SEAFOOD BOIL

A Family Style Dining Experience, minimum 12 Guests.

## FAMILY STYLE STARTERS

East Coast Oysters on the Half Shell  
Fried Oysters with Lemon and Tartar Sauce  
Hushpuppies with Cayenne Remoulade

## SOUP OR SALAD COURSE

Caesar Salad  
House Green Salad  
Lobster Bisque  
New England Clam Chowder with Bacon

## FAMILY STYLE SEAFOOD BOIL

Fresh Maine Lobster\*  
Peel n Eat Shrimp  
Littleneck Clams  
Corn on the Cob  
Pee Wee Potatoes  
Smoked Pork Sausage  
Cole Slaw  
Served with drawn butter, cocktail sauce, lemon wedges

**\$90 PER PERSON**

## ADD A DESSERT - \$10 per person

Creme Brulee  
Chocolate Mousse  
Dessert Bar Assortment (served family style)

**\*Maryland Blue Crabs** may be substituted for an additional cost,  
when in season.

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.  
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## PASSED CANAPES

We recommend 6 pieces per person, per hour.

### TIER 1

**\$27 per dozen**

Caprese Bites  
 Parmesan Stuffed Mushrooms  
 Vegan Vegetable Stuffed Mushrooms  
 Avocado and Citrus filled Endive Spears  
 Traditional Deviled Eggs  
 Hush Puppies with Cayenne Remoulade

### TIER 2

**\$35 per dozen**

Chicken Skewers with Dipping Sauces  
 Deviled Eggs with Applewood Smoked Bacon  
 Smoky BBQ Fried Chicken Sliders  
 New England Clam Chowder with Bacon Shooters  
 Seafood Ceviche Bites with Lime and Jalapeño  
 PEI Mussels in Escabeche

### TIER 3

**\$43 per dozen**

Bacon-Wrapped Jumbo Shrimp  
 Beef Skewers with Chimichurri  
 Fried Jumbo Shrimp with Cayenne Remoulade  
 Fried Oyster Sliders with Watercress and Tartar Sauce  
 Lobster Deviled Eggs  
 Hog Island BBQ Oysters  
 Crab Stuffed Mushrooms

**Mini New England Style Lobster Rolls**

**\$124 per dozen**

**Mini Crab Cakes with Cayenne Remoulade**

**\$108 per dozen**

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## DISPLAYED RECEPTION OFFERINGS

### SEAFOOD PLATEAU \$120

serves 4 people

oysters on the half shell, middleneck clams on the half shell, chilled jumbo shrimp, seafood ceviche, mussels escabeche, and chilled Maine lobster. **no substitutions**

### RAW BAR FAVORITES

served with lemon wedges and cocktail sauce

Chilled Old Bay Peel 'N' Eat Shrimp	\$34 per pound
Assorted Oysters on the Half Shell	\$36 per dozen
Middleneck Clams on the Half Shell	\$32 per dozen
Jumbo Shrimp Cocktail	\$44 per dozen
Bloody Mary Oyster Shooters	\$10 each
choice of house sake, vodka, or mezcal	

### STATIONARY DISPLAYS

priced per person. Requires a minimum of 10 guests

Smoked Trout Dip with House Made Potato Chips	\$10
Caramelized Onion Dip with House Made Potato Chips	\$9
Eastern Shore Crab Dip with Tortilla Chips	\$11
Smoked Salmon with Toasted Bagel Chips	\$11
Seafood Ceviche with Lime and Jalapeño	\$12
Slider Bar	\$15
select three: fried shrimp, fried oyster, fried chicken, shortrib, BBQ tofu, crabcake +3, lobster salad +6	
Dessert Bar Assortment	\$12
lemon, caramel pecan, raspberry linzer, blondie, chocolate truffle	

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## BEVERAGE PACKAGES

All of our beverage packages are priced per person with a minimum of 2 hours.

### CONSUMPTION BAR

For events of 30 or less, beverages may be ordered and charged on consumption based upon our current menu offerings and pricing, which range from \$8 -\$16.

### BEER AND WINE PACKAGE

\$30 for 2 hours, \$12 for each additional hour

#### Assorted Beer Selections

Narragansett Lager, Dale's Pale Ale, Pacifico, Helles Hefeweizen,  
Sam Adams Seasonal, Bell's Two Hearted Ale, Alewerks Lager

#### Assorted House Wine Selections

Spanish Cava, German Riesling, New Zealand Sauvignon Blanc, French Rose,  
Oregon Pinot Noir, California Cabernet Sauvignon

### HOUSE BAR PACKAGE

\$44 for 2 hours, \$20 for each additional hour

#### Assorted Beer Selections

Narragansett Lager, Dale's Pale Ale, Pacifico, Helles Hefeweizen,  
Sam Adams Seasonal, Bell's Two Hearted Ale, Alewerks Lager

#### Assorted House Wine Selections

Spanish Cava, German Riesling, New Zealand Sauvignon Blanc, French Rose,  
Oregon Pinot Noir, California Cabernet Sauvignon

#### House Spirit Selections\*

Absolut Vodka, Seagram's Gin, Altos Silver Tequila, Bacardi Rum,  
Benchmark Bourbon, Johnny Walker Black Label Scotch

#### One Custom Cocktail Option

\* Premium Spirits are available for an additional per person charge.

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## **SPECIALTY BEVERAGE PACKAGES**

All of our beverage packages are priced per person with a minimum of 2 hours.

### **MIMOSA BAR**

\$18 for 2 hours, \$8 for each additional hour

#### Wine Selections

Italian Prosecco and California Sparkling

#### Mixer Selections

Orange Juice, Cranberry Juice, Pomegranate Juice, Peach Nectar

### **BLOODY MARY BAR**

\$24 for 2 hours, \$14 for each additional hour

#### Spirit Selections

Gin, Vodka, Tequila, Mezcal

#### Mixer Selections

House Bloody Mary Mix, Green Tomatillo Mix, Clamato

#### Garnish Bar

Lemons, Limes, Horseradish, Hot Sauce, Old Bay, Cucumber Spears,  
Carrots, Celery, Pickled Vegetables, Candied Bacon, Olives

### **WINES BY THE BOTTLE**

We are pleased to offer our curated list of domestic and imported wines to accompany your event. Bottles charged on consumption.

### **BOTTLED WATER**

\$6 per 1L

Aqua Panna still or San Pellegrino sparkling.

Bottles charged on consumption.



## BEST OF THE CHESAPEAKE COCKTAIL RECEPTION

Requires a minimum of 20 guests and is priced for 2 hours of service.

### PASSES CANAPES- SELECT 4

3 pieces per selection, per person

Bacon-Wrapped Jumbo Shrimp

Beef Skewers with Chimichurri

Fried Oysters with Tartar Sauce

Lobster Deviled Eggs

Smoky BBQ Fried Chicken Sliders

Hog Island BBQ Oysters

Crab Stuffed Mushrooms

Mini New England Style Lobster Rolls +\$14 per person

### HANK'S RAW BAR EXPERIENCE

1 hour of continuous service and replenishment

East Coast Oysters on the Half Shell, Middleneck Clams on the Half Shell

Jumbo Shrimp Cocktail, Mussels in Escabeche, Seafood Ceviche

Oyster Shooters

Served with Lemon Wedges, Traditional Mignonette, Cocktail Sauce, and Crackers

**\$150 per person**

### ADD ON: BEER AND WINE BEVERAGE PACKAGE\*

2 hours of service

#### Assorted Beer Selections

Narragansett Lager, Dale's Pale Ale, Pacifico, Helles Hefeweizen,

Sam Adams Seasonal, Bell's Two Hearted Ale, Alewerks Lager

#### Assorted House Wine Selections

Spanish Cava, German Riesling, New Zealand Sauvignon Blanc, French Rose,

Oregon Pinot Noir, California Cabernet Sauvignon

**\$30 per person**

\* alternative beverage packages, including our full house bar are available

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## CELEBRATION MENU

Requires a minimum of 30 guests and is priced for 3 hours of service.

### WELCOME COCKTAIL RECEPTION

30 minutes of service

### PASSED CANAPES- SELECT 3

2 pieces per selection, per person

Caprese Bites  
 Hushpuppies, Cayenne Remoulade  
 Fried Oysters with Tartar Sauce  
 Beef Skewers with Chimichurri  
 Bacon Topped Deviled Eggs  
 Fried Jumbo Shrimp with Cayenne Remoulade  
 Hog Island BBQ Oysters  
 Mini New England Style Lobster Rolls +\$14 per person

### HOUSE BAR\*

\*package price is based upon 30 minutes of service  
 alternative beverage packages are available

#### Assorted Beer Selections

Narragansett Lager, Dale's Pale Ale, Pacifico, Helles Hefeweizen,  
 Sam Adams Seasonal, Bell's Two Hearted Ale, Alewerks Lager

#### Assorted House Wine Selections

Spanish Cava, German Riesling, New Zealand Sauvignon Blanc, French Rose,  
 Oregon Pinot Noir, California Cabernet Sauvignon

#### House Spirit Selections\*

Absolut Vodka, Seagram's Gin, Altos Silver Tequila, Bacardi Rum,  
 Benchmark Bourbon, Johnny Walker Black Label Scotch

One Custom Cocktail Option

### CONTINUED

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## CELEBRATION MENU, CONTINUED

Requires a minimum of 30 guests and is priced for 3 hours of service.

### SEATED DINNER

2 1/2 hours of service

#### TABLESIDE SEAFOOD PLATEAUS

a beautiful display of oysters on the half shell, clams on the half shell, chilled jumbo shrimp, seafood ceviche, mussels escabeche, and Maine lobster.

#### SOUP OR SALAD COURSE

Caesar Salad

House Green Salad

Lobster Bisque

New England Clam Chowder with Bacon

#### MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw

Grilled Branzino with Puttanesca Sauce

Molasses Braised Short Ribs

Half Roasted Chicken

Oyster Rockefeller Pasta

BBQ Tofu with Israeli Cous Cous and Seasonal Vegetables

Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person

#### FAMILY STYLE SIDES - SELECT 2

Chilled Marinated Beets

Mac 'N' Cheesy

Braised Collard Greens

Seasonal Vegetable

Old Bay Fries

Coleslaw

#### DESSERT - SELECT 1

Crepe Brulee

Chocolate Mousse

Dessert Bar Assortment (served family style)

**\$145 per person**

dinner beverage packages are available, including tableside wine and beer.

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