



# BRUNCH

## ICE BAR

Oysters & Clams on the half shell	see blackboard
Oyster Shooters: sake, uni, dirty	\$4/each
Ceviche w/ Lime and Jalapeño	\$10
Peel n' Eat Shrimp	\$13
Jumbo Shrimp Cocktail	\$2.50

## SMALL PLATES

Granola w/ Yogurt, Fresh Fruit	\$6
Lobster Bisque	\$7
Caesar Salad	\$7
Add White Anchovies	\$2
Fried Oysters	\$11
Popcorn Shrimp & Calamari	\$10
BBQ'd Oysters, Hog Island Style	\$13

## LARGE PLATES

Eggs Du Jour* (ask your server)	\$MP
Fish & Chips	\$13
Bacon & Eggs*	\$11
Shrimp & Grits w/ Bacon & Watercress	\$15
Crabcake Eggs Benedict	\$14
Hank's Burger	\$11
Hangtown Fry*	\$12
Crabcake Sandwich w/ Remoulade	\$14
Smoked Salmon Platter w/ Fixings	\$13
Lobster Roll w/ Old Bay Fries	\$23
Oyster Po' Boy w/ Cole Slaw	\$15

## ON THE SIDE

\$6

Old Bay French Fries
Onion Rings
Applewood Smoked Bacon
Cheese Grits
Mac and Cheesy
Seasonal Fresh Fruit
Breakfast Potatoes
Cole Slaw
Chilled Marinated Roasted Beets

\*\*20 % gratuity may be added for parties of 6 or more.\*\*

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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## SPECIALS

Thick cut  
Sourdough  
French Toast  
w/ Bananas,  
Berries, &  
Vermont Maple  
Syrup  
\$10

Smoked  
Rainbow Trout  
Hash  
w/ Poached Eggs,  
Potatoes, Dill &  
Cream  
\$13

Crispy Shrimp  
Po'Boy  
w/ Cole Slaw &  
Cayenne

## SPECIALS

Smoked  
Salmon Reuben  
w/ Coleslaw,  
Swiss Cheese  
& Cayenne  
Remoulade on  
Marble Rye  
\$13

Steamed  
Blue Bay  
Mussels  
w/ Garlic,  
Chablis,  
Parsley &  
Butter  
\$13

Marinated