



# LUNCH

## ICE BAR

Oysters & Clams on the half shell	see blackboard
Ceviche w/ Lime and Jalapeño	\$6
Peel n' Eat Shrimp	\$9
Jumbo Shrimp Cocktail	\$2.50

## SMALL PLATES

Lobster Bisque	\$5
Caesar Salad	\$7
Add White Anchovies	\$2
Add Shrimp Cocktail	\$5
Arugula Salad w/ Fennel & Radish	\$6
Fried Oysters	\$8
Popcorn Shrimp & Calamari	\$9

## LARGE PLATES

Hangtown Fry	\$11
Fish & Chips	\$11
Hank's Burger w/ Old Bay Fries	\$9
Crabcake Sandwich w/ Old Bay Fries	\$12
Lobster Roll w/ Old Bay Fries	\$18
Oyster Po' Boy w/ Old Bay Fries	\$11
Marinated Seafood Cobb Salad	\$9

## ON THE SIDE

\$5

Old Bay French Fries
Onion Rings
Braised Collard Greens
Mac and Cheesy
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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## SANDWICH SPECIALS

**Crispy Shrimp  
 Po'Boy  
 w/ Cole Slaw &  
 Cayenne  
 Remoulade  
 \$13**

**Smoked Salmon  
 Reuben  
 w/ Coleslaw, Swiss  
 Cheese & Cayenne  
 Remoulade on  
 Marble Rye  
 \$11**

**BLT  
 w/ Apple wood  
 Smoked Bacon,  
 Thick Sliced  
 Tomatoes &  
 Arugula on  
 Sourdough Toast  
 \$9**

## DAILY SPECIALS

**Steamed  
 Blue Bay Mussels  
 w/ Garlic, Chablis,  
 Parsley & Butter  
 \$11**

**Marinated Sablefish  
 w/ Soy Balsamic  
 Glaze, Sesame Seeds  
 & Watercress Salad  
 \$15**

**Grilled Steak  
 Sandwich  
 w/ House Pickled  
 Onions, Horseradish  
 Mayo & Chimichurri  
 \$13**