

## SOUPS AND SALADS

Charleston She Crab Soup .....	\$6.95
Spinach Salad with Goat Cheese, Grape Tomatoes, Bacon & Croutons tossed in House Vinaigrette.....	\$8.95
Belgian Endive Salad with Blue Cheese, Arugula and Beets.....	\$10.95
Tomato, Mozzarella and Arugula Salad with Basil Pesto and Balsamic Vinaigrette.....	\$10.95
Shellfish Cocktail with Lobster, Rock Shrimp and Lump Crabmeat in a Herbed Tomato Remoulade Sauce.....	\$12.95

## COLD APPETIZERS

Sesame Crusted Rare Tuna with Asian Red Chili Slaw, Cucumber, Snow Peas and Shiitake Mushrooms, with a Soy Grain Mustard Vinaigrette.....	\$9.95
Ceviche Selection of Fish and Shellfish Marinated in Lime Juice, Cilantro, Jalapeno, Onion and Garlic with Jicama and Tomato.....	\$11.95
Tuna Tartare, Jalapeño, Shallot, Extra Virgin Olive Oil, Tomato, Herbs & Lemon.....	\$10.95
Smoked Salmon with Creamy Cucumber, Red Onion and Horseradish Salad with Capers and Toast Points .....	\$10.95

## HOT APPETIZERS

Hank's Oyster Stew, Chowder Style Stew of Oysters, Leek, Potato and Bacon .....	\$9.95
Steamed Mussels with White Wine, Garlic and Parsley or in a Tomato Basil Garlic Broth ..	\$9.95
Oysters Casino, Garlic Butter, Smoked Bacon, Asiago Cheese and Bread Crumbs.....	\$9.95
Crispy Rock Shrimp and Calamari with Spicy Tomato Remoulade Sauce .....	\$9.95
Sauteed Lump Crabcakes with Sweet Corn, Leek and Basil with Champagne Citrus Beurre Blanc .....	\$11.95

## THE RAW BAR

Gulf Oysters (1/2 doz.) .....	\$8.95
Gulf Oysters (doz.) .....	\$12.95
Oyster Sampler (1/2 doz.).....	\$11.95
Oyster Sampler (doz.) .....	\$15.95
Crab Fingers .....	\$10.95
Lump Crab Cocktail .....	\$13.95

## THE RAW BAR (CONT.)

Jumbo Shrimp Cocktail .....	\$13.95
Peel 'N' Eat Shrimp.... 1/4 lb. \$6.95, 1/2 lb. \$10.95	

## HANK'S LOWCOUNTRY SPECIALTIES

Low Country Bouillabaisse-Selection of Fresh Fish, Clams, Oysters, Mussels, Shrimp and Scallops simmered in a light tomato, leek and garlic broth. Accompanied by toasted garlic croutons .....	\$22.95
Curried Shrimp-Steamng-Hot Native Shrimp cooked in a Classic Charleston Curry Sauce, consisting of sweet onions, leeks, coconut, mango chutney, banana and sweet cream blended with the finest curry, then served atop white rice. ....	\$18.95

## SEAFOOD PLATTERS

Fried Grouper Filet Crumb Fried Shrimp, French Fried Sweet Potatoes, Southern Coleslaw.....	\$20.95
Hank's Crabcake, Crumb Fried Shrimp, French Fried Sweet Potatoes, Southern Coleslaw.....	\$20.95

## CHEF'S SPECIALTIES

Seared Sea Scallops-Rainbow Chard and Mashed Potatoes with Apple Smoked Bacon, Tomato and Aged Sherry Vinaigrette .....	\$24.95
Grilled Salmon-Roasted Fingerling Potatoes, Asparagus, and Grape Tomatoes with A Grain Mustard Horseradish Vinaigrette .....	\$23.95
Buttermilk Fried Chicken-Double Boneless Chicken Breast, Collard Greens, Mashed Potatoes .....	\$19.95
Shrimp and Scallops-With Linguine in a Light White Clam Sauce with Tarragon and Chives .....	\$22.95
Roast Grouper-Sweet Corn, Leek, Lobster and Rock Shrimp Risotto, with a Champagne Citrus Beurre Blanc .....	\$27.95

## ala CARTE

Local Grouper .....	\$18.95
Yellowfin Tuna .....	\$18.95
Mahi .....	\$18.95
Atlantic Salmon.....	\$18.95
Jumbo Grilled Shrimp .....	\$18.95