| Soups and Salads | The Raw Bar (cont.) |
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| Charleston She Crab Soup\$6.99 | Oyster Sampler (doz.)\$18.99 |
| Spinach Salad with Goat Cheese, | Crab Fingers\$12.99 |
| Grape Tomatoes, Bacon & Croutons tossed in House Vinaigrette\$8.99 | Lump Crab Cocktail\$15.99 |
| Belgian Endive Salad with Blue Cheese, | Jumbo Shrimp Cocktail\$15.99 |
| Arugula and Beets\$10.99 | Peel 'N' Eat Shrimp 1/4 lb. \$8.99, 1/2 lb. \$12.99 |
| Tomato, Mozzarella and Arugula Salad with Basil Pesto and Balsamic Vinaigrette\$10.99 | Hank's Lowcountry Specialties |
| Shellfish Cocktail with Lobster, Rock Shrimp and Lump Crabmeat in a Herbed Tomato Remoulade Sauce\$14.99 | 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\$26.99 |
| Cold Appetizers Sesame Crusted Rare Tuna with Asian Red Chili Slaw, Cucumber, Snow Peas and Shiitake Mushrooms, with a Soy Grain Mustard Vinaigrette\$11.99 | Curried Shrimp, Shrimp cooked in a Classic Charleston Curry Sauce, consisting of Sweet Onions, Leeks, Coconut, Mango Chutney, Banana and Apple served with white rice\$21.99 |
| Ceviche Selection of Fish and Shellfish Marinated | Seafood Platters |
| in Lime Juice, Cilantro, Jalapeno, Onion and Garlic with Jicama and Tomato\$12.99 | Fried Grouper Filet Crumb Fried Shrimp, French Fried Sweet Potatoes, Southern Coleslaw\$22.99 |
| Tuna Tartare, Jalapeño, Shallot, Extra Virgin Olive Oil, Tomato, Herbs & Lemon\$13.99 | Hank's Crabcake, Crumb Fried Shrimp, French Fried Sweet Potatoes, Southern Coleslaw\$22.99 |
| Smoked Salmon with Creamy Cucumber, Red Onion and Horseradish Salad with Capers and Toast Points\$11.99 | Fried Flounder Filet, Fried Select Oysters, Crumb Fried Shrimp, French Fried Sweet Potatoes, Southern Coleslaw\$23.99 |
| Hot Appetizers | |
| Hank's Oyster Stew, Chowder Style Stew | Chef's Specialties |
| of Oysters, Leek, Potato and Bacon | Pan Seared Sea Scallops, Fried Mashed Potato, Frisée, and Bacon. Roasted Garlic Lemon and Smoked Extra Virgin Olive Oil Emulsion\$26.99 |
| Oysters Casino, Garlic Butter, Smoked Bacon, Asiago Cheese and Bread Crumbs | Roasted Salmon, Roasted Fingerling Potatoes, Asparagus, and Grape Tomatoes with A Grain Mustard Horseradish Vinaigrette\$24.99 |
| Crispy Rock Shrimp and Calamari with Spicy Tomato Remoulade Sauce\$11.99 | Buttermilk Fried Chicken, Double Boneless |
| Sautéed Lump Crabcakes with Sweet Corn, Leek and Basil with Champagne Citrus | Chicken Breast, Collard Greens, Mashed Potatoes\$19.99 |
| Beurre Blanc\$14.99 | Shrimp And Scallops, With Linguine in a Light White Clam Sauce with Tarragon |
| The Raw Bar | and Chives\$24.99 |
| Gulf Oysters (1/2 doz.)\$11.99 | Roast Grouper, Sweet Corn, Leek, Lobster |
| Gulf Oysters (doz.)\$15.99 | and Rock Shrimp Risotto, with a Champagne |
| Oyster Sampler (1/2 doz.)\$14.99 | Citrus Beurre Blanc\$28.99 |