Established in 1999, Hank's Seafood Restaurant has been a fixture in Charleston's dining scene. Known for its fresh seafood, warm ambiance, and impeccable service, Esquire named it one of America’s Best New Restaurants, and Charleston City Paper voted it Best Seafood Restaurant for 18 consecutive years.

Hank’s remains a beloved choice for locals and visitors alike. With a deep appreciation for fresh, local ingredients, Hank’s has established itself as the ultimate place for authentic Charleston flavors and beloved Lowcountry recipes, while capturing the convivial atmosphere that is central to Charleston’s beguiling character.
CULINARY
DAILY SELECTION OF OYSTERS ON THE HALF SHELL
House Cocktail Sauce, Mignonette
Jumbo Shrimp Cocktail $2
LUMP CRAB COCKTAIL $26
PEEL N EAT CAROLINA SHRIMP
1/4lb...$12
1/2lb...$19
1lb...$36

CHILLED SHELLFISH & ACCOUTREMENTS
TOWER & CASTLE
MKT Price

CEVICHE*
SELECTION OF FISH & SHELLFISH
Lime Marinated Fish & shellfish Cilantro,
Jicama, Vidalia Onion, Sweet Potato $19

— HANK'S SIGNATURE —
TUNA TARTARE*
Jalapeno, Shallot EVOO Tomato, Herbs $22

CRISPY FRIED CALAMARI
Charred Lemon, Spicy Tomato Remoulade $17
HORS D’OEUVRES

COLD

CRAB SALAD TOAST
Herbed Crostini, Louis Sauce
$48 per dzn

DEVILED EGGS
Pimento Cheese, Chives
$32/dzn

SHRIMP SALAD CUCUMBER BITES
Old Bay- Avocado Dressing
$38/dzn

OYSTER SHOOTERS
Virgin…$54/dzn
Vodka/Tequilla…$72/dzn

WARM

HANKS SIGNATURE
JUMBO LUMP MINI CRAB CAKES
Sweet Corn, Leek, Basil, Lemon Butter Sauce
$60/dzn

HUSH PUPPIES
Spicy Dipping Sauce
$18/dzn

OYSTERS CASINO
Smoked Bacon Parsley Garlic Butter, Asiago,
Breadcrumbs
$52/dzn

LOWCOUNTRY STEAK CROSTINI
LC Butter, Swiss Chard
$48/dzn

FRIED CHICKEN BITES
Pickled Okra, Hot-Honey Glaze
$36/dzn
### Hank’s Hayne St. Menu

#### Second Course

- **Choose Three**
  - **Shrimp and Grits**
    - Smoked Andouille Sausage, Tomato Jus, Creamy Stone Ground Grits
  - **Roasted Salmon**
    - Horseradish Grain Mustard Vinaigrette
  - **Buttermilk-Fried Chicken**
    - Collard Greens
  - **Grilled Swordfish**
    - Lowcountry Chimichurri

### Raw Bar

- **MKT Price**

#### Tower & Castle

- CHILLED SHELLFISH & ACCOUTREMENTS

#### Raw Bar

- **Daily Selection of Oysters on the Half Shell**
  - House Cocktail Sauce, Mignonette
  - Chesapeake, VA...$20/38
  - East Coast Sampler...$23/44
- **Jumbo Shrimp Cocktail**
  - $21
- **Lump Crab Cocktail**
  - $26
- **Peel n Eat Carolina Shrimp**
  - 1/4lb...$12 • 1/2lb...$19 • 1lb...$36

#### Raw Bar Seafood Tower

- **MKT Price**

#### Sides

- **Choose Two**
  - Vegetable Succotash
  - Braised Collard Greens
  - Jumbo Asparagus
  - Lowcountry Grits
  - Red Rice
  - Whipped Potatoes
  - Fried Mashed Potato
  - French Fries
  - Fried Green Tomatoes
HANK'S
SEAFOOD TOWER
TOWER & CASTLE
MKT Price
CHILLED SHELLFISH & ACCOUTREMENTS
MKT Price

HANK'S
CHURCH ST. MENU
FIRST COURSE
• CHOOSE TWO •
CHARLESTON, SHE CRAB SOUP
Lump Crab, Roe, Aged Sherry
WARM GARLIC SHRIMP & SALAD
Radish, Pickled Onion, Avocado, Lemon-Herb Vinaigrette
HANK'S HOUSE SALAD
Seasonal Field greens, Thin-Shaved Veggies, Hank's House Vinaigrette

SECOND COURSE
• CHOOSE THREE •
CAROLINA SAUTEED FLONUNDER
Warm Crab Salad, Roasted Tomato-Lemon Butter Sauce
SEAFOOD A 'LA WANDO
Daily Selection of Fish & Shellfish, Fried Grit Cake, Light Saffron Cream Finished with Crab
SEARED BEEF TENDERLOIN
Lowcountry Pimento Butter
ROASTED PORK CHOP
Andouille Mustard Sauce
BUTTERMILK-FRIED CHICKEN
Collard Greens

THIRD COURSE
• CHOOSE TWO •
KEY LIME PIE
CARROT CAKE
SEASONAL TRIO OF SORBET
CHOCOLATE MOUSSE PIE

SIDES
• CHOOSE TWO •
VEGGIE SUCCOTASH
BRAISED COLLARD GREENS
JUMBO ASPARAGUS
LOWCOUNTRY GRITS
RED RICE
WHIPPED POTATOES
FRIED MASHED POTATO
FRENCH FRIES
FRIED GREEN TOMATOES

OPTIONAL
RAW BAR
DAILY SELECTION OF OYSTERS ON THE HALF SHELL
House Cocktail Sauce, Mignonette
Chesapeake, VA...$20/38
East Coast Sampler...$23/44
JUMBO SHRIMP COCKTAIL
$21
LUMP CRAB COCKTAIL
$26
PEEL N EAT CAROLINA SHRIMP
1/4lb...$12  •  1/2lb...$19  •  1lb...$36

MKT Price
HANK’S SEAFOOD TOWER

TOWER & CASTLE
MKT Price

CHILLED SHELLFISH & ACCOUTREMENTS
MKT Price

(OPTIONAL)

RAW BAR

DAILY SELECTION OF OYSTERS ON THE HALF SHELL
House Cocktail Sauce, Mignonette
Chesapeake, VA...$20/38
East Coast Sampler...$23/44

JUMBO SHRIMP COCKTAIL
$21

LUMP CRAB COCKTAIL
$26

PEEL N EAT CAROLINA SHRIMP
1/4lb...$12 • 1/2lb...$19 • 1lb...$36

HANK’S MARKET ST. MENU

FIRST COURSE

FOR THE TABLE

FRIED CALAMARI
Spicy Tomato Remoulade, Charred Lemon

HANK’S SIGNATURE
TUNA TARTARE
Jalapeno, Shallot EVOO Tomato, Herbs

WARM GARLIC SHRIMP & SALAD
Radish, Pickled Onion, Avocado, Lemon-Herb Vinaigrette

SECOND COURSE

CHARLESTON, SHE CRAB SOUP
Lump Crab, Roe, Aged Sherry

HANK’S HOUSE SALAD
Seasonal Field greens, Thin-Shaved Veggies, Hank’s House Vinaigrette

DESSERT

• CHOOSE TWO •

SEAFOOD A’LA WANDO
Daily selection of fish & shellfish, Light Saffron Cream Finished with Crab

RARE SEARED BLACKENED TUNA
Grits, Chow-Chow, Carolina Mustard BBQ sauce

BROILED MAIN LOBSTER
Charred Lemon, Drawn Butter
Add Filet + $49

ROASTED PORK CHOP $48
Andouille Mustard Sauce

SEARED BEEF TENDERLOIN
Lowcountry Pimento Butter
Add Four Seared Oishi Shrimp + $14

DESSERT

• CHOOSE TWO •

KEY LIME PIE
CARROT CAKE

SEASONAL TRIO OF SORBET
CHOCOLATE MOUSSE PIE

SIDES

• CHOOSE THREE •

VEGGIE SUCCOTASH
BRAISED COLLARD GREENS
JUMBO ASPARAGUS

LOWCOUNTRY GRITS
RED RICE
WHIPPED POTATOES

FRIED MASHED POTATO
FRENCH FRIES
FRIED GREEN TOMATOES

MARKET ST. MENU

$115
FIRST COURSE
- CHOOSE TWO -
FRIED OYSTERS
Pickled Okra & Red Onion, Charred Lemon, Hot Honey Sauce
STEAMED MUSSELS
White Wine, Cream, Garlic, Parsley
CRISPY FRIED CALAMARI
Charred Lemon, Spicy Tomato Remoulade
HANK’S SIGNATURE
JUMBO LUMP CRAB CAKES
Sweet Corn, Leek, Basil, Lemon Butter Sauce
+$6pp
HANK’S SIGNATURE
SELECTION OF FISH & SHELLFISH
Lime Marinated Fish & Shellfish
Cilantro, Jicama, Vidalia Onion, Sweet Potato
CEVICHE
Jalapeno, Shallot EVOO, Tomato, Herbs
SEARED SEA SCALLOPS
Rainbow Swiss Chard, Fried Mashed Potato, Tomato-Bacon Vinaigrette
+$14pp
FRIED OYSTERS
Pickled Okra & Red Onion, Charred Lemon, Hot Honey Sauce
CRISPY FRIED CALAMARI
Charred Lemon, Spicy Tomato Remoulade
HANK’S SIGNATURE
JUMBO LUMP CRAB CAKES
Sweet Corn, Leek, Basil, Lemon Butter Sauce
+$6pp
HANK’S SIGNATURE
SELECTION OF FISH & SHELLFISH
Lime Marinated Fish & Shellfish
Cilantro, Jicama, Vidalia Onion, Sweet Potato
CEVICHE
Jalapeno, Shallot EVOO, Tomato, Herbs
SEARED SEA SCALLOPS
Rainbow Swiss Chard, Fried Mashed Potato, Tomato-Bacon Vinaigrette
+$14pp
SEARED GROUPER
Carolina Gold Rice, Sweet Potato, Salsa Criolla
+$9pp

SIDES
- CHOOSE THREE -
VEGGIE SUCCOTASH
BRAISED COLLARD GREENS
JUMBO ASPARAGUS
LOWCOUNTRY GRITS
RED RICE
WHIPPED POTATOES
FRIED MASHED POTATO
FRENCH FRIES
FRIED GREEN TOMATOES

FRIED OYSTERS
Pickled Okra & Red Onion, Charred Lemon, Hot Honey Sauce
CRISPY FRIED CALAMARI
Charred Lemon, Spicy Tomato Remoulade
HANK’S SIGNATURE
JUMBO LUMP CRAB CAKES
Sweet Corn, Leek, Basil, Lemon Butter Sauce
+$6pp
HANK’S SIGNATURE
SELECTION OF FISH & SHELLFISH
Lime Marinated Fish & Shellfish
Cilantro, Jicama, Vidalia Onion, Sweet Potato
CEVICHE
Jalapeno, Shallot EVOO, Tomato, Herbs
SEARED SEA SCALLOPS
Rainbow Swiss Chard, Fried Mashed Potato, Tomato-Bacon Vinaigrette
+$14pp
SEARED GROUPER
Carolina Gold Rice, Sweet Potato, Salsa Criolla
+$9pp

DESSERT
- CHOOSE TWO -
KEY LIME PIE
CARROT CAKE
SEASONAL TRIO OF SORBET
CHOCOLATE MOUSSE PIE

HIGH & GAY CORNER
FAMILY STYLE MENU
- DAILY SELECTION OF OYSTERS ON THE HALF SHELL -
House Cocktail Sauce, Mignonette
Chesapeake, VA…$20/38
East Coast Sampler…$23/44
JUMBO SHRIMP COCKTAIL
$21
LUMP CRAB COCKTAIL
$26
PEEL N EAT CAROLINA SHRIMP
1/4lb…$12 • 1/2lb…$19 • 1lb…$36

SECOND COURSE
HANK’S HOUSE SALAD
Seasonal Field greens, Thin-Shaved Veggies, Hank’s House Vinaigrette

THIRD COURSE
○ RARE SEARED BLACKENED TUNA ○
Fried Oyster, Grits, Chow-Chow, Carolina Mustard BBQ sauce
BUTCHERS CUT STEAK
Whipped Potato, Swiss Chard, Lowcountry Pimento Butter
(SUB Beef Tenderloin +$6pp)
BUTTERMILK-FRIED CHICKEN
Double Boneless Chicken Breast, Collard Greens, Whipped Potatoes
ROASTED SALMON
Charred Asparagus, Fingerling Potato, Horseradish Grain Mustard Vinaigrette

$92