



# Hank’s Lowcountry Café

# MENU

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## soups & starters

**HANK’S AWARD-WINNING SHE CRAB SOUP | \$9/\$13**  
laced with dry sherry

**FISH STEW | \$6/\$8**  
local fish

**CRAB QUINOA | \$7/\$9**  
crab stock base, kale, leeks, turmeric, ginger, ginseng and market vegetables. can be made vegan.

**SOUP OF THE DAY | \$MP**

**BABY CRAB CAKES (2) | \$9**  
with homemade citrus remoulade. GF

**CHARLESTON CRAB DIP | \$8**  
with crackers

**BOILED LOCAL SHRIMP | \$MP**  
¼ lb. or ½ lb.

**HOUSE-MADE SC ONION SAUSAGE | \$7**  
bacon jam, collard slaw, and seven onions. GF

**LOCAL HEIRLOOM FRIED GREEN TOMATOES | \$6**  
dill shallot mayonnaise

**BLACK EYED PEA CAKES | \$8**  
house aioli. Vegan, GF

**DAUFUSKIE DEVEILED CRAB (1) | \$7**

**RAW FRIES | \$8**  
with Stilton blue cheese and caramelized seven onions

## salads

**CITRUS BEET SALAD | \$11**  
mixed greens, roasted beets, tangerine, grape tomatoes, blackened okra, caramelized shallots, house pecan pralines, muscadine wine citrus vinaigrette

**CLASSIC CAESAR | \$9**  
crisp romaine, 3-year-old Parmesan reggiano, fried croûtons, house-made Caesar dressing

**HOUSE CHOP-CHOP SALAD | \$8**  
farmers market vegetables, local sprouts, and local lettuce

**HANK’S SPINACH SALAD | \$12**  
baby spinach, local eggs, mandarins, grape tomatoes, toasted almonds, and candied bacon. served with hank’s hot bacon dressing

**SIDE SALAD WITH MEAL \$2.25**  
house or Caesar only

Dressings:  
all house-made:

roasted garlic ranch – ten thousand island – fat free Italian – honey mustard – house honey basil balsamic – Caesar – hot bacon – green goddess – house double Stilton (+\$3)

Add Protein:  
grilled chicken \$6 – grilled or blackened shrimp \$6 – one baby Crab Cake \$4 – 8oz Crab Cake \$10 – classic chicken salad \$4 – charred or blackened scallops \$3/ea

## sandwiches & burgers

all sandwiches and burgers are served with one simple side and a pickle.

Bread Choices: White – Whole Wheat – Rye – Baguette  
Cheeses: American – Cheddar – Swiss – Provolone – Stilton (+\$3)

**FRIED GREEN TOMATO BLT | \$12**  
candied bacon, local lettuce, heirloom green tomatoes, Duke’s mayonnaise, cracked black pepper

**OPEN-FACED SHORT RIB SANDWICH | \$11**  
topped with melty cheese of your choice on a toasted baguette with Good Golly Gravy

**SALT-BRINED TURKEY BREAST | \$9**  
on a toasted baguette with lettuce, tomato and duke’s mayo

**HANK’S BURGER\* | \$10**  
all the fixins and choice of cheese

**CLASSIC CHICKEN SALAD | \$7**  
on choice of bread

**FRIED BOLOGNA SANDWICH | \$5**  
fried in butter with ‘Merican cheese, white bread, Duke’s mayonnaise, and cracked black pepper

**CLT | \$9**  
Crab Cake, lettuce, and fried green tomato with citrus remoulade on choice of bread

**CUP OF SOUP AND GRILLED CHEESE | \$11**  
choice of soup, cheese, and bread

## sides

Simple Sides | \$2.50  
cole slaw – rosemary home fries – side salad – side Caesar – fruit of the day – raw fries – Fried Grit Cakes with Good Golly Gravy – White Rice – Macaroni Salad

Fancy Sides | \$4  
sautéed spinach – farmers market vegetables – caramelized seven onions (vegan) – crab mac & cheese – Carolina plantation aromatic rice pecan praline perlo – raw fries – country collard greens

**Chef Hank Yaden** Hollywood-born to a starlet mom, Chef Yaden was destined to a life of performance. In his early teens, he sprouted culinary wings in a part-time job at a Japanese restaurant in California. Working at night, coming home and watching the Galloping Gourmet on TV furthered his interest in the art of cooking.

Heading to the East Coast to chase his Southern belle and eventual wife, Wanda, he worked at the world-famous Fish Market Restaurant in Charleston, S.C., under Chef Heinz Graf Polke, and became a sous chef. Chef Yaden gained more experience in the Holy City at the international cuisine establishment, The Cotton Exchange under Chef Bernard Schoor. He then moved into a partnership in a new venture, Queen Street Seafood Inn. The Inn drew visits from celebrities such as Barbara Streisand, Dan Rather, Tom Berringer and Lauren Hutton.

Later in 2003, Chef Yaden assisted The Charleston Crab House in opening its first location in Columbia, S.C. After touring the Columbia food scene for ten years, Chef Yaden decided it was time to head back down to the Lowcountry. He ended up in Beautiful Beaufort, where he has embraced a more laid-back lifestyle and is able to fulfill his dream and sell his award-winning soup by the sea shore.

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# Hank’s Lowcountry Café

## MENU

### daily lunch specials | \$9.95

served from 11:00am – 2:00pm

includes cole slaw, rosemary home fries and  
sweet or unsweetened tea

Monday	Chef’s Choice
Tuesday	Fried Shrimp
Wednesday	Fried Chicken Fingers
Thursday	Deviled Crab
Friday	Fried Fish

### lunch entrées

served all day

#### BEAUFORT SHRIMP AND GRITS | \$16

local shrimp in an andouille sausage and grape  
tomato gravy over creamed Altman Farms grits served with one  
simple side.

#### BRINED TURKEY PLATE | \$12

salt-brined turkey breast over creamed au jus with toast points and  
two simple sides.

#### SHORT RIB PLATE | \$12

with natural carrots, onion, and potatoes in it’s own juices. served  
with a toasted baguette.

#### BLUE CRAB MACARONI AND CHEESE | \$13

topped with buttery bread crumbs. served with a simple side.

#### VEGAN PASTA | \$12

chickpea pasta tossed with roasted vegetables and served with  
herbed olive oil and a toasted baguette.

#### MUMBO JUMBO GUMBO | \$16

local shrimp, blue crab, chicken, local andouille sausage and okra in  
a 4-hour dark chocolate roux. garnished with house white rice and  
gumbo filé. served with farmers market vegetables.

#### SEA ISLAND CHICKEN | \$12

bone-in chemical-free chicken breast marinated in island spice and  
citrus, then pan roasted, drizzled with hot mango butter. served  
with two simple sides.

**Lowcountry (noun) \lō-kən-trē\:** The term “Low Country” was originally coined to include all the state below the Fall Line, or the Sandhills (the ancient seacoast) which run the width of the state from Aiken County to Chesterfield County. The area above the Sandhills was known as the Up Country and the area below was known as the Low Country. These areas are not only different in geology and geography, but also have distinct cultural differences as well. There are several variations on the exact geographic extent of the Lowcountry area. The most accepted definition includes the counties of Beaufort, Colleton, Hampton, and Jasper. A larger geographic definition for Lowcountry often includes Berkeley, Charleston, and Dorchester counties.

### additional dinner starters

#### CANDIED NEUSKE BACON | \$8

6 pieces

#### FILET MIGNON BULL BITES | \$14

double port reduction

#### COSTA ROTA OF BRUNSON | \$20

charcuterie and international cheeses  
as seen at the port royal farmers market

### dinner entrées

in addition to our lunch entrées, please also consider:

#### CAROLINA BLUE CRAB CAKE DINNER | \$20

one 8-ounce 100% blue crab cake (no filler), served with a citrus  
remoulade and two fancy sides. gluten free.

#### MUMBO JUMBO GUMBO | \$18

local shrimp, blue crab, chicken, local andouille sausage and okra in  
a 4-hour dark chocolate roux. garnished with white rice and gumbo  
filé. served with farmers market vegetables.

#### SEAFOOD COMBO

Broiled in Court Bouillon or Fried\*\*

Pick two, three, or four | \$MP

Admiral’s Platter of all below | \$30

Local Shrimp

Fresh Fish of the Day

Day Boat Scallops

Local Half Shell Oysters\*

Deviled Crab

\*\* please allow up to 30 minutes for fried seafood. We use one fryer for seafood.

#### PAN-ROASTED LOCAL FISH WITH CHOICE OF SAUCE | \$MP

#1 court bouillon

#2 Meyer lemon butter

#3 beurre blanc

#4 hollandaise sauce and derivatives

#5 fresh herb-crusted

#6 chef’s velouté

add a baby crab cake for \$4

#### SUGAR CANE SCALLOPS | \$24

day boat scallops marinated in Adam’s Farm extracted sugar cane  
juice and fresh squeezed local Meyer lemon juice.  
pan seared, and finished with bacon jam.

### steaks

USDA Prime

served with two fancy sides

Two 5oz Tournedos of Filet Mignon a la Diane\* | \$44

#### 6oz FILET MIGNON\* | \$32

double port reduction

#### 12oz RIBEYE\* | \$24

#### 16oz RIBEYE\* | \$35

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.