



# Hank's Lowcountry Café

## MENU



### LIMITED OPENING ALL-DAY MENU

#### starters & soups

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

**MUMBO JUMBO GUMBO | \$7/\$11**  
Chicken, Shrimp, Blue Crab, Andouille Sausage, Okra in a Dark Chocolate Roux

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

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

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

**BLACK EYED PEA CAKES | \$8**  
house aioli, vegan

**GF DAUFUSKIE DEVEILED CRAB (1) | \$8**

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

**CANDIED NEUSKE'S BACON (5 slices) | \$9**

#### salads

**CLASSIC CAESAR\* | \$9**  
crisp romaine, 3-year-old Parmesan Reggiano, fried croutons, 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 | \$3.25**  
house or Caesar\* only

#### House-Made Dressings:

roasted garlic ranch - ten thousand island - fat free Italian - honey mustard - house honey basil balsamic - Caesar\* - hot bacon - green goddess - house double Stilton (+\$2)

#### Add Protein:

grilled chicken \$6 - grilled or blackened shrimp \$6 - one baby Crab Cake \$5 - 8oz Crab Cake \$12 - 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 (+\$2)

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

**HANK'S BURGER\* | \$10**  
all the Fixin's and choice of cheese

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

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

**FRIED BOLOGNA SANDWICH | \$6**  
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

\$3 Cole slaw - rosemary home fries - side salad - side Caesar\* - fruit of the day - raw fries -- White Rice - Macaroni Salad

#### Fancy Sides

\$4 - farmers market vegetables - caramelized seven onions (vegan) - superfood salad (vegan) - Blue Crab Mac & Cheese - Carolina Plantation aromatic rice pecan praline perlo

#### daily lunch specials \$9.95

served from 11:00am - 2:00pm  
includes cole slaw, rosemary home fries and sweet or unsweetened tea

<b>Monday</b>	<b>Chef's Choice</b>
<b>Tuesday</b>	<b>Fried Shrimp</b>
<b>Wednesday</b>	<b>Fried Chicken Fingers</b>
<b>Thursday</b>	<b>Deveiled Crab</b>
<b>Friday</b>	<b>Fried Fish</b>

\*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.



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## entrées

### BEAUFORT SHRIMP AND GRITS | \$16

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

### BRINED TURKEY PLATE | \$12

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

### POT ROAST PLATE | \$12

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

### CAROLINA BLUE CRAB CAKE PLATE | \$15

two baby crab cakes with citrus remoulade. served with two simple sides. gluten free.

### 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.

### SEAFOOD COMBO PLATTER

Broiled or Fried

Pick two, three, or four | \$MP

Admiral's Platter of All Below | \$35

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

Market Price

#1 Court bouillon  
#2 Meyer lemon butter  
#3 Fresh herb encrusted  
#4 Chef's velouté

Add a baby crab cake for \$4

## steaks

USDA Choice Black Angus served with two fancy sides

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

6oz FILET MIGNON\* | \$32 port reduction

12oz RIBEYE\* | \$24

16oz RIBEYE\* | \$35

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**Ask About our House-Made Deserts**