



Hank's Lowcountry Café MENU

2139 Boundary Street Ste. 120, Beaufort, SC 29902 | 843.379.CRAB (2722)

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

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

DAUFUSKIE DEVEILED CRAB (1) | \$8

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, grape tomatoes, cucumber, & local lettuce

SIDE SALAD WITH MEAL | \$3.25
house or Caesar*

House-Made Dressings:
roasted garlic ranch - ten thousand island - fat free Italian - house honey basil balsamic - Caesar* - bleu cheese

Add Protein:
(not available on side salads)
grilled chicken \$6 - grilled or blackened shrimp \$6 - one baby crab cake \$5 - 8oz crab cake \$12

sandwiches & burgers

all sandwiches & burgers are served with one side.

Bread Choices: white - whole wheat - rye - baguette
Cheeses: American - cheddar - Swiss - Provolone

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

CLASSIC CHICKEN SALAD | \$7
on choice of bread

FRIED BOLOGNA SANDWICH | \$7
fried in butter with 'Merican cheese, white bread, Duke's mayonnaise, & cracked black pepper

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

CUP OF SOUP & GRILLED CHEESE | \$11
choice of soup, choice of cheese, & choice of bread

daily lunch specials \$9.95

served until 2:00pm
includes cole slaw, rosemary home fries
& sweet or unsweetened tea

Tuesday: Fried Shrimp

Wednesday: Crab-Battered Fried Flounder

Thursday: Deviled Crab

Friday: Fried Flounder

entrées

BEAUFORT SHRIMP & GRITS | \$16
local shrimp in an andouille sausage & grape tomato gravy over creamed stone-ground grits . served with one side.

CAROLINA BLUE CRAB CAKE PLATE | \$15
two baby crab cakes with citrus remoulade. served with two sides. gluten free.

8oz CAROLINA BLUE CRAB CAKE DINNER | \$20
one 8oz crab cake with citrus remoulade. served with two sides. gluten free.

BLUE CRAB MACARONI & CHEESE | \$13
topped with buttery bread crumbs. served with one side.

MUMBO JUMBO GUMBO | \$16
local shrimp, blue crab, chicken, local andouille sausage & okra in a 4-hour dark chocolate roux. garnished with house white rice & gumbo filé.

SEA ISLAND CHICKEN | \$12
boneless chemical-free chicken thighs marinated in island spice & citrus, then pan roasted, drizzled with seven onions & mango sauce. served with two sides.

SEAFOOD COMBO PLATTER
Broiled or Fried

Pick One \$16 | Pick Two \$18 | All Three \$20

Local Shrimp
Fresh Fish of the Day
Deviled Crab

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

GRILLED OR FRIED LOCAL FISH
Market Price

sides \$3

cole slaw - rosemary home fries - side salad - side caesar*
- white rice - macaroni salad - farmers market vegetables
- caramelized seven onions - blue crab mac & cheese - aromatic rice pecan praline perlo

ASK ABOUT OUR HOMEMADE DESSERTS!

**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.*