

Starters / Small Plates

Hurricane Wings \$12.99

Tossed in your choice of hot, medium, mild, BBQ, teriyaki or garlic parmesan & served with celery and bleu cheese dressing.

Island Crab Cakes \$14.99

Maryland style super and jumbo lump blue crab cakes with a Cajun remoulade drizzle.

* Ahi Tuna Stacker \$14.99

Sashimi grade yellow fin tuna with guacamole, Sriracha aioli, ginger-soy glaze, sesame seeds and wonton crisps.

Peel & Eat Shrimp

Served cold or hot with cocktail sauce or drawn butter.
½ lb. \$13.99 1lb. \$24.99

Fried Artichoke \$8.00

Panko breaded and flash fried artichoke quarters topped with parmesan cheese and a chipotle ranch sauce on the side.

Fiery Chicken \$10.99 Shrimp \$11.99

Breaded & tossed in a fiery sweet chili mayo.

Potato Skins \$8.99

Loaded with cheddar jack cheese, applewood smoked bacon, scallions and sour cream.

Bacon Wrapped Scallops \$13.99

Large sea scallops wrapped with applewood smoked bacon. Served with island sauce.

Black Bean Quesadilla \$9.99

Seasoned black beans and cheddar jack cheese in a flour tortilla. Pico de Gallo, lettuce, sour cream and guacamole on the side.

Add On: Chicken \$4.99 Shrimp \$5.99

Soups

Cup \$4.99 Bowl \$5.99

New England Clam Chowder
Soup of the Day

Entrée Salads

Taco Salad \$11.99

Seasoned Certified Angus Beef® with lettuce, cheddar jack cheese, olives, Pico de Gallo, jalapenos and sour cream in a tortilla bowl.

Following served with toasted focaccia bread.

The Ultimate Wedge \$10.99

Iceberg lettuce wedge topped with applewood smoked bacon, red onion, tomato, bleu cheese crumble and balsamic glaze. Served with bleu cheese dressing.

Classic Caesar \$9.99 Kale Caesar \$9.99

Crisp hearts of romaine lettuce or Kale tossed with our Caesar dressing, fresh baked croutons and parmesan cheese.

Hurricane House \$8.99

Artisan lettuce mix with tomato, red onion, cucumber, carrot, cheddar-jack cheese and croutons served with your choice of dressing.

Kale Salad \$13.99

Pumpkin seeds, sliced almonds, fresh orange and dried figs with crumbled feta over Kale tossed in a white balsamic and fig vinaigrette.

Add On to Entrée Salads:

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|-----------------|----------------|
| Chicken \$4.99 | Shrimp \$5.99 |
| Salmon \$6.99 | Tuna \$7.99 |
| Scallops \$8.99 | Grouper \$8.99 |

From the Land

Bangers & Mash \$12.99

English banger sausages and mashed potatoes. Topped with onion gravy and green peas.

Following served with a choice of two sides.

Certified Angus Beef® Filet Mignon

8 oz \$31.99 6 oz \$25.99

Center cut tenderloin seasoned and char-grilled with a port wine and cremini mushroom demi-glaze.

New York Pepper Steak \$18.99

New York sirloin strip seared to your liking with a brandied green peppercorn sauce.

Bar-B-Q Ribs

Slow cooked, tender baby back ribs brushed with our sweet and tangy BBQ sauce.

Half Rack \$16.99 Full Rack \$22.99

Chicken Piccata \$16.99

Skinless boneless chicken breast sautéed with lemon, butter and capers.

Hurricane Meatloaf \$16.99

Certified Angus Beef® fresh ground chuck meatloaf topped with a mushroom demi-glaze.

From the Sea

Fish Tacos \$12.99

Local fresh grouper grilled, blackened or fried in soft flour tortillas with Napa cabbage, mango salsa and cilantro cream. Choice of one side.

Shrimp and Scallops Risotto \$21.99

Large Gulf shrimp and sea scallops char-grilled and served over a mushroom and asparagus risotto.

Following served with a choice of two sides.

Island Crab Cakes \$21.99

Jumbo lump Blue crab cakes served with a Cajun rémoulade sauce.

Maple & Orange Salmon \$19.99

Salmon prepared your way and topped with a maple, almond and orange zest compound butter.

Hanks' Island Shrimp \$19.99

Large Gulf shrimp char-grilled, fried or blackened.

Crab Stuffed Grouper \$24.99

Local Fresh Grouper stuffed with our crab cake, baked and drizzled with a citrus beurre blanc.

Fish of the Day (Market Price)

Choice of Chefs' fresh selection prepared your way.

Sandwiches

Mojo Chicken \$11.99

Marinated chicken breast char-grilled, blackened or fried on a brioche bun with lettuce, tomato, and onion. Served with Island fries.

Ybor Cuban \$11.99

Sliced Boar's Head® ham, seasoned pork, Genoa salami, Swiss cheese, mayo, mustard and pickles hot pressed. Served with house made potato chips and small coleslaw.

Classic Reuben \$12.99

Sliced Certified Angus Beef® corned beef brisket with sauerkraut, Swiss cheese and Thousand Island dressing on toasted rye bread. Served with Island fries.

The Butcher's Steak Sandwich \$16.99

New York sirloin strip seared to your liking. Sliced & served with herb cream cheese, pesto mayo, roasted red peppers, and arugula on ciabatta bread. Pickle and house made chips on the side.

The Gulf Grouper \$18.99

Filet of local fresh grouper grilled, blackened or fried on a brioche bun with lettuce, tomato and onion. Served with Island fries.

Pasta Dishes

Ratatouille \$12.99

Sautéed eggplant, yellow squash, zucchini and grape tomato tossed with Pappardelle pasta in a basil pesto sauce.

Following served with toasted focaccia bread and salad.

Chicken Parmesan \$16.99

Breaded & pan-fried chicken breast with marinara and melted mozzarella cheese served over linguine.

Shrimp Scampi \$19.99

Large Gulf shrimp sautéed with shallots, garlic, white wine and butter served on angel hair pasta.

Lobster Mac and Cheese \$19.99

Lobster meat and macaroni simmered in a gruyere cheese sauce topped with a golden crust.

Beer Battered Baskets

Dipped in our famous Guinness Batter and fried golden brown. **Served with small coleslaw and Island fries.**

Chicken Tender \$11.99

Moist chicken strips served with honey mustard sauce.

Pub Shrimp \$12.99

Large Gulf shrimp served with cocktail sauce.

Fish & Chips \$15.99

Atlantic cod served with tartar sauce.

Fish & Shrimp Combo \$17.99

Atlantic cod and large Gulf shrimp served with cocktail and tartar sauce.

Shrimp and Scallop \$17.99

Large Gulf shrimp and sea scallops served with cocktail and tartar sauce.

Trifecta \$21.99

Atlantic cod fillet, large Gulf shrimp and sea scallops served with cocktail and tartar sauce.

Burger Bar

8 oz of Certified Angus Beef® ground chuck grilled to your liking. **Served with Island fries.**

The Original \$11.99

Consistently tender, juicy and flavorful.

Big Texas Roadhouse \$13.99

BBQ sauce, bacon and cheddar cheese topped with beer battered onion ring.

Black & Bleu \$13.99

Blackened seasoning and melted bleu cheese crumble.

Swiss Alps \$13.99

Swiss cheese and sautéed mushroom.

Pub Burger \$13.99

Sautéed mushrooms and caramelized onions, Swiss cheese and Béarnaise sauce served on Cuban bread.

Patty Melt \$12.99

Caramelized onion and Swiss cheese on toasted rye bread.



DINNER TAKE-OUT MENU

(941)778-5788

**5346 GULF DRIVE
HOLMES BEACH, FL 34217**

Welcome to Hanks!

Our focus is on great food built with fresh, high quality ingredients.

This new menu features our guests' favorites plus a few new additions.

We hope you enjoy.

****WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.***