

## Starters / Small Plates

### Hurricane Wings

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

### Island Crab Cakes

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

### \* Ahi Tuna Stackers

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. or 1lb.

### Fried Artichoke

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

### Fiery Chicken or Fiery Shrimp

Breaded & tossed in a fiery sweet chili mayo.

### Potato Skins

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

### Bacon Wrapped Scallops

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

### Black Bean Quesadilla

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 or Shrimp

## Soups

Cup      Bowl

New England Clam Chowder  
Soup of the Day

## Entrée Salads

### Taco Salad

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

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

### Classic Caesar or Kale Caesar

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

### Hurricane House

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

### Kale Salad

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:

Chicken	Shrimp
Salmon	Tuna
Scallops	Grouper

## From the Land

### Bangers & Mash

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 or 6 oz

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

### Bar-B-Q Ribs

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

### Chicken Piccata

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

### Hurricane Meatloaf

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

## From the Sea

### Fish Tacos

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

Large 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

Maryland style super & jumbo lump blue crab cakes served with a Cajun rémoulade sauce.

### Maple & Orange Salmon

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

### Hanks' Island Shrimp

Large shrimp char-grilled, fried or blackened.

### Crab Stuffed Grouper

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

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

### Ybor Cuban

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

### Classic Reuben

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

Shaved and seared Certified Angus Beef® ribeye steak. Served with herb cream cheese, pesto mayo, roasted red peppers, and arugula on ciabatta bread. Pickle and house made chips on the side.

### Grouper Sandwich

Grouper grilled, blackened or fried on a brioche bun with lettuce, tomato and onion. Served with Island fries.

## Pasta Dishes

### Bishop Bowl

Organic brown rice and red quinoa blend topped with shredded raw carrots, beets, spinach and almonds. Drizzled with a nutritional yeast, tamari and tahini dressing.  
Add On: Chicken or Shrimp

**Following served with toasted focaccia bread and salad.**

### Chicken Parmesan

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

### Shrimp Scampi

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

### Lobster Mac and Cheese

Lobster meat and macaroni baked in our three-cheese sauce and 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

Moist chicken strips served with honey mustard sauce.

### Pub Shrimp

Large shrimp served with cocktail sauce.

### Fish & Chips

Atlantic cod served with tartar sauce.

### Fish & Shrimp Combo

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

### Shrimp and Scallop

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

### Trifecta

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

## Burger Bar

**Served with lettuce, tomato, onion and Island fries.**

### The Flexitarian Burger

A plant-based burger made with a blend of peas, fava beans and wheat.

**8 oz of Certified Angus Beef® ground chuck grilled to your liking. Choose from the following:**

### The Original

Consistently tender, juicy and flavorful.

### Big Texas Roadhouse

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

### Swiss Alps

Swiss cheese and sautéed mushroom.

### Pub Burger

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

### Patty Melt

Caramelized onion and Swiss cheese on toasted rye bread.

### The Decadent Burger

Topped with pulled pork belly, fig jam and American cheese.



## 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.*

*"Laughter is brightest where food is best" - Irish Proverb*

***\*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.***