

Appetizers

Chesapeake Crab Dip \$10.99

Creamy blend of crabmeat, sherry, tasty cheeses and Old Bay seasoning served with fresh homemade bread

Bacon Wrapped Scallops \$10.99

Fresh sea scallops broiled in our zesty orange sauce and wrapped with peppered bacon.

Frank's Jerk Chicken \$7.99

Spicy strips of chicken, marinated in Caribbean seasonings char-broiled to perfection.

Fried Mozzarella \$6.99

Mozzarella cheese battered and fried to a golden brown, served with marinara sauce.

Coconut Shrimp \$7.99

Coconut breaded shrimp served with a zesty orange sauce.

Baby Back Ribs \$6.99

8 oz. Danish baby back ribs slow cooked and grilled with our famous homemade barbecue sauce.

Crab Balls \$11.99

(4) Miniature crab cakes broiled and served with a spicy horseradish dipping sauce.

Chicken Fingers \$6.99

Fried breaded strips of chicken breast served with our homemade honey mustard dressing.

Shrimp Spring Rolls \$8.99

Hand rolled Asian style spring rolls loaded with shrimp, carrots, cabbage and red peppers fried to a golden crisp.

Crab Cannolis \$8.99

Fresh crab dip mixed with cabbage, peppers, onions and carrots rolled and deep fried to a golden crisp served with a zesty dipping sauce.

Wes' Burger Buddies \$8.99
A 4 pack of mini burgers topped with American cheese. Wes wouldn't steer you wrong!

Ultimate Crab Pizza \$12.99
10" pie topped with alfredo, tomato, basil, jumbo lump crabmeat, melted mozzarella and cheddar jack.

Seared Ahi Tuna \$8.99
Pan Seared Saku tuna block topped with seaweed and sesame seeds on a wonton crisp.

Jumbo Wings

(10) deep fried chicken wings served with dressing and celery.

Buffalo \$7.99
Hot spiced
served with homemade
bleu cheese.

Hot Honey BBQ \$7.99
Glazed with
Tae's honey bbq sauce
served with ranch dressing.

Old Bay \$7.99
Coated with
Old Bay seasoning served
with ranch dressing.

Garlic Buffalo \$7.99
Garlic version of our classic
buffalo sauce served
with bleu cheese.

Hanna's Raw Bar

Clams, Clams, Clams
On the Half-Shell Casino Steamed

(6) 7.99 (6) 8.99 (12) 8.99

Raw Oysters

(subject to availability)

On the Half-Shell

(6) 8.99

Steamed Shrimp

\$8.99

Half pound of spicy shrimp, served with our tangy cocktail sauce.

Homemade Soups

Maryland Crab

\$5.99

Spicy tomato vegetable, brimming with fresh crabmeat. A local favorite.

Lobster Bisque

\$6.99

Chunks of fresh lobster mixed in a creamy bisque and a splash of sherry sprinkled with old bay.

French Onion

\$5.99

A steaming crock topped with melted provolone cheese.

Entree Salads

French, Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Pepper Parmesan, Creamy Italian, Raspberry Vinaigrette (fat free).

Spinach

\$9.99

Chilled fresh spinach combined with egg, almonds, sliced mushrooms, onion, and bacon bits.

Served with our special homemade ranch dressing.

Caesar

\$8.99

Chilled romaine hearts, shaved parmesan cheese, croutons and our famous Caesar dressing.

Tropical \$10.99
Baby shrimp, mandarin oranges, pineapple chunks, cucumbers and tomatoes on a bed of iceberg lettuce and topped with our signature honey mustard dressing.

The "Wedge" \$8.99
Head of iceberg lettuce topped with diced tomatoes, egg, chopped bacon, and bleu cheese dressing.

Grilled Chicken Caesar \$12.99
Grilled strips of chicken on top of our classic caesar salad.

Garden \$8.99
A mixture of fresh greens and vegetables served with your choice of dressing.

Bleu Cheese Walnut Salad \$11.99
Romaine lettuce with crumbled bleu cheese, red onion, tomatoes and honey maple walnuts. Served with creamy balsamic.

Fresh Fish

Catch of the Day selections may be broiled, grilled or blackened (add \$1.00 for blackened). Please ask your server for today's features and market price. We guarantee the freshness of our fish. Always fresh, never frozen!*

Mahi-Mahi Tuna Salmon Grouper Tilapia Swordfish Rock Fish

**Some selections not available grilled.*

Try any of our catches stuffed with Crab Imperial \$8.99 extra

Tilapia Sunrise \$21.99
Lightly breaded tilapia pan fried to a golden crisp topped with peppers and onions sauteed in white wine, garlic and butter.

Bourbon Salmon \$23.99
Grilled salmon glazed with a bourbon sauce topped with peppers and onions.

The Big Tuna \$28.99
Fresh yellowfin tuna lightly blackened stuffed with Jumbo lump Crab Imperial.

Garden of Rock \$23.99
Fresh rockfish sauteed with spinach, red onions, carrots, mushrooms, garlic and butter.

Harpoon's Classics

Seafood Medley \$24.99
4 oz. lobster tail, scallops and shrimp broiled in basil and garlic butter.

Imperial Twins \$17.99
Jumbo lump Crab Imperial topped with mild cheddar cheese, baked on a toasted English Muffin.

Scallops \$21.99
Fresh Sea scallops fried to a golden brown or broiled in basil and garlic butter. Try them stuffed for 8.99 extra!

Crab Cakes \$17.99
One 5 oz. Maryland style crab cake broiled or fried. Two crabcakes 25.99

Stuffed Flounder \$24.99
Fresh flounder stuffed with Jumbo lump Crab Imperial broiled in basil and garlic butter.

Broiled Lobster Tails \$36.99
(3) 4 oz. cold water lobster tails served with drawn butter.
Stuffed with Jumbo lump Crab Imperial 8.99 Extra

Jumbo Lump Crab Imperial \$21.99
Jumbo lump crab meat seasoned and broiled to perfection.

Seafood Feast \$24.99
Fresh fried flounder, sauteed scallops, fried crab cake, fried shrimp and fried clam strips.

Broiled Lobster Combo \$26.99
5 oz. crab cake, broiled scallops, fresh flounder, and 4 oz. lobster tail

Prime Rib Mediterranean \$28.99

16 oz. cut of Angus prime rib topped with sauteed shrimp, scallops and crab meat with tomatoes, onions and garlic.

Shrimp Specialties

Jumbo Steamed Shrimp \$18.99
Half pound, spiced and steamed to perfection.

Fried Shrimp (6) \$18.99
Jumbo shrimp lightly breaded and fried.

Coconut Shrimp \$18.99
Coconut battered shrimp fried to a golden brown.
Served with our zesty orange sauce.

Broiled Stuffed Shrimp (4) \$23.99
Large shrimp stuffed with Jumbo lump Crab Imperial.

Chicken Dishes

Stuffed Chicken \$15.99
Boneless breast of chicken, breaded, stuffed with broccoli and cheddar cheese baked and topped with cream sauce.

Tex Mex Grilled Chicken \$14.99
Boneless chicken breast char-broiled with BBQ sauce topped with bacon, cheddar cheese, diced onion and tomato.

Chicken Imperial \$19.99
Boneless breast of chicken lightly breaded, stuffed with Jumbo lump Crab Imperial, baked and topped with our homemade cream sauce.

Beef

Hanna's Filet Chesapeake \$34.99
Our 8 oz. filet topped with Jumbo lump Crab Imperial served with bearnaise sauce on

the side.

Filet Mignon \$27.99
USDA Choice 8 oz. Center Cut served with sauteed mushrooms upon request.

New York Strip \$23.99
USDA Choice 12 oz. Center Cut

Surf and Turf \$40.99
Two 4 oz. cold water lobster tails served with 8 oz. filet

Bourbon New York Strip \$24.99
Our 12 oz. NY Strip topped with onions & peppers with a sweet bourbon glaze.

Hanna's Famous Slow Roasted Prime Rib

Aged for 21 days and slow roasted daily. Horseradish served upon request.

Queen Cut \$18.99
12 ounce cut

King Cut \$23.99
16 ounce cut

Whaler Cut \$28.99
22 ounce cut

A Taste of Italy

Served with choice of salad and one side

Chicken Carbonara \$18.99
Grilled chicken strips with penne pasta tossed in a creamy carbonara sauce with chopped bacon.

Seafood Alfredo \$21.99
Jumbo lump crab meat, sea scallops and large gulf shrimp in our classic alfredo sauce with linguini.

Vegetable Primavera \$14.99
Fresh steamed garden vegetables in a creamy Alfredo sauce. Served with penne pasta.

Lobster Ravioli \$23.99
Whole Maine lobster meat mized with ricotta cheese and spices topped with our famous blush sauce.

Platters

All platters served with your choice of:

(2) of the following: Macaroni and Cheese, French Fries, Baked Potato, Cole Slaw, Applesauce, or Vegetable of the Day

Add a 5 oz. Crab Cake 8.99 or 4 oz. Lobster Tail 10.99

Replace one side with a salad for an additional 2.00

Fried Flounder \$17.99
Fresh flounder breaded and fried to a golden brown.

Scallops \$19.99
Fresh sea scallops fried to a golden brown or broiled in basil and garlic butter.

Crab Cake \$15.99
One 5 oz. Maryland style crab cake broiled or fried.
Two crab cakes 23.99

Baby Back Ribs \$12.99
Half-Rack Danish baby back ribs, slow cooked and grilled with our famous homemade barbeque sauce.
Full-Rack 19.99

Chicken Fingers \$14.99
Fried strips of chicken breast served with our homemade honey mustard sauce.

Hand Breaded Fried Oysters (12) \$17.99
Lightly breaded oysters fried to a golden brown.

Fried Shrimp (6) \$16.99
Jumbo shrimp lightly breaded and fried.

Fried Clam Strips \$11.99
Lightly battered and deep fried.

Creative Combos

Prime Rib & Scallops \$27.99
12 oz. cut of USDA Choice Ribeye served with a generous portion of broiled scallops.

Filet & Crab Cake \$34.99
8 oz. Filet with 5 oz. Maryland style crab cake broiled or fried.

Baby Back Ribs & Coconut Shrimp \$22.99
1/2 rack of baby back ribs and 6 coconut shrimp served with our zesty orange sauce.

Baby Back Ribs & Crab Cake \$22.99
1/2 rack of baby back ribs and fried or broiled crab cake.

Sandwiches

Add Fries or Coleslaw to any Sandwich \$1.75

Crab Cake \$11.99
5 oz. Maryland style crab cake served on a toasted roll.

Shrimp Salad \$8.99
Large shrimp combined with seasonings and dressings to bring the flavor of shrimp to its finest. Served on a homemade roll or stuffed in a tomato.

Chicken Salad \$6.99
Tender chunks of chicken breast blended in a mixture of dressing and celery. Served on a homemade roll or stuffed in a tomato.

Fried Flounder \$10.99
Fresh flounder fried to a golden brown. Served on a toasted roll.

Burgers

Half Pound. Thick and Juicy!

Add Fries to any Burger \$1.75

Hanna's Hickory Burger	\$8.99
Crisp bacon, melted cheddar cheese, diced onions and BBQ sauce.	
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Bleu Cheeseburger	\$7.99
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Bacon, Cheese & Mushroom Burger	\$7.99
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Cheeseburger	\$7.99

All- U- Can- Eat

Each is accompanied by your choice of: Side Salad-Tropical, Caesar, Spinach Salad, Garden Salad or the "Wedge" and (1) of the following: Macaroni and Cheese, French Fries, Baked Potato, Cole Slaw, Applesauce, or Vegetable of the Day.

Add a side item to any Entree or Platter:

5 oz. Crab Cake 8.99 or 4 oz. Lobster Tail 10.99

Baby Back Ribs	\$24.99
Danish Baby Back Ribs Slow cooked and grilled to perfection.	
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Alaskan Crab Leg & Rib Feast	\$30.99
A Delightful Combination of Alaskan Snow Crab Legs and Danish Baby Back Ribs	
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Hot Steamed Alaskan Crab Legs	\$28.99
Alaskan Snow Crab Legs Steamed to perfection. Served with Drawn Butter.	

Desserts

Chocolate Heaven	\$6.50
A chocolate lovers dream. Chocolate cookie crust with a creamy chocolate mousse, covered in a chocolate ganache	
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Key Lime Pie \$6.50
Made with a real key lime juice on a graham cracker crust

Snickers Pie \$5.50
Chocolate volcano with Snickers

Very Cherry Pie Cheese Cake \$7.50
A spectacular combination in one all-American cheesecake

Beverages

Iced Tea \$2.25

Hot Tea \$2.25

Milk \$2.50

Chocolate Milk \$3.00

Sparkling Mineral Water \$2.50

Bottled Spring Water \$2.50

Red Bull \$3.50

Coffee \$2.25
Regular or Decaffeinated 100% Columbian Bean fresh ground.

Soft Drinks \$2.50
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Mountain Dew, Pink Lemonade,
Raspberry Tea- Unlimited Free Refills

Wines by the Glass

House Wines liberty creek
Full Litre (House only) 23.99

Chardonnay	5.50
Cabernet Sauvignon	5.50
Half Litre (House only)	15.99
Merlot	5.50
White Zinfandel	5.50

Premium Wines

Freixenet, Cordon Negro	6.50
Sterlin Vintners Merlot	7.50
Mirassou Pinot Noir	6.50
New Harbor, Sauvignon Blanc	6.50
Bella Sera, Pinot Grigio	6.50
Edna Valley, Chardonnay	7.50
BV Coastal, Cabernet Sauvignon	6.50

Wines by the Bottle - The Whites

Edna Valley, Chardonnay \$19.99
 (Paragon Vineyards)
 Bright expression of citrus and bright honeysuckle, balanced by subtle oak tones

Chalone Monterey, Chardonnay \$21.99
 (Central Coast)
 Bold pear and tropical fruit aromas, the best that Monterey has to offer.

A By Acacia, Chardonnay \$23.99
 (Monterey County)
 Bright citrus, pineapple, pear and tropical fruit notes are all found in this wonderful expression of Monterey Chardonnay.

Ecco Domani, Pinot Grigio \$20.99
 (Italy)
 Abundantly fruity aromas suggests sweet flavors, yet this wine is delightfully crisp and dry.

Bella Sera, Pinot Grigio \$15.99
 Crisp, clean and refreshing, the popular seafood wine from Italy.

BV Coastal, Riesling \$18.99
 (California)
 Delicate apricot, peach and pear aromas, laced with honeysuckle nuances.

Dynamite, Sauvignon Blanc \$19.99
(Lake County, CA)
Offers a bright array of sweet ruby red grapefruit, melon, and lemon/lime zest which dance across the palate.

New Harbor, Sauvignon Blanc \$17.99
(Marlborough, New Zealand)
This delightful wine offers aromas of grapefruit zest, and honeysuckle with the right balance of floral and fruity notes.

Wines by the Bottle - Blush Wine

Sutter Home, White Zinfandel \$13.99
(California)
Delightfully light and fruity, with a pleasing pink salmon color. Fresh aromas of wild strawberries and lively fruit flavors.

Wines by the Bottle - The Reds

BV Coastal, Cabernet Sauvignon \$18.99
(California)
Delicious layers of cherry, berry, plum and mocha which leave you waiting for your next sip!

Ecco Domani, Merlot \$20.99
(Italy)
Ruby red color with soft tannins, spicy character mixed with aromas of currants and black cherries.

Sterling Vintners Collection, Merlot \$19.99
(California)
Velvety cherry and plum character laced with hints of rose and cocoa.

McWilliams Estate, Shiraz \$19.99
(Australian)
Richly textured with well defined ripe blackberry fruity flavors and soft generous tannins on the mid-palate.

Ravenswood, Zinfandel \$22.99
(California)
Scents of violet and raspberry with a hint of spiciness in the finish.

Mirassou, Pinot Noir \$15.99
(Central Coast)
Offering intensive flavors of cherry and plum with delicate floral notes and hints of vanilla.

Terrazas, Malbec \$20.99
(Argentina)
Intense, supple fruit, featuring plums and raisins that intermingle with toasted vanilla.

Wines by the Bottle - The Bubbly

Cordon Negro Bruit, Freixenet \$17.99
(Spain)
The distinctive dry, sparkling wine in the black bottle - perfect before, during, or after dinner.

Asti Spumante, Martini & Rossi \$25.99
(Italy)
Italy's most popular sparkling wine; light, fruity, and semi-sweet.

Moet and Chandon, White Star \$39.99
(France)
Fresh and lively with a delicate bouquet, yet subtle complex flavors.

Dom Perignon \$185.00
(France)