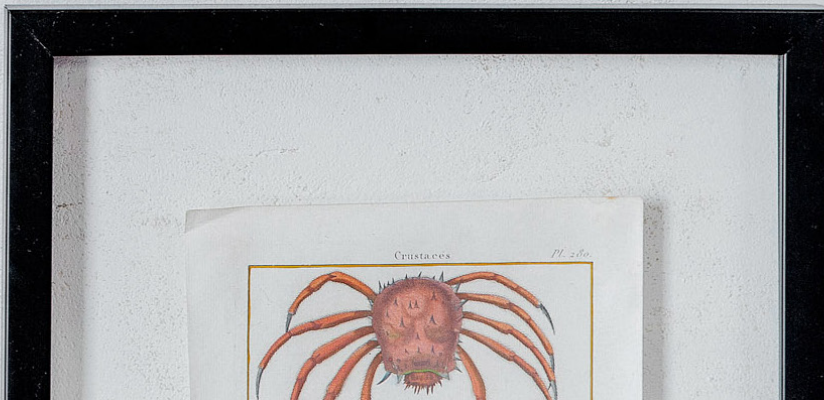




Hank's
LOFT



**“A PLACE OF
CHARACTER AND GRACE
FOR THE GATHERING OF YOUR CHOICE”**

**LOWCOUNTRY EXPERIENCE
BELOVED CHARLESTON FLAVORS**

Hank’s Loft, an elevated gathering space for private events in Charleston’s Historic District, delivers the classic Hank’s Seafood experience with award-winning cuisine and white jacket service. Our unique, intimate setting keeps one goal in mind – to create a memorable experience for you and your guests.

Enjoy an exclusively catered menu by Hank’s Seafood Restaurant, a Charleston favorite that has provided award-winning cuisine for over two decades. From custom menus to interactive raw bars, we are here to provide a culinary celebration sure to delight the senses.





CULINARY





HORS D'OEUVRES

COLD

Ceviche \$14 per person

Fish, Shellfish, Lime Juice, Cilantro, Jalapeno, Onion, Garlic, Jicama, Sweet Potato

Tuna Tartare \$16 per person

Jalapeno, Shallot, EVOO, Tomato, Herbs, Lemon

Seafood Castle \$150 per order

Mussels, Oysters, Shrimp, Accompaniments

Oyster Shucking Station \$MKT

Selection of House or East Coast Oysters

Chef Attendant (Required) | \$125

WARM

Crispy Calamari & Shrimp \$14 per person

Spicy Remoulade

Sauteed Lump Crab Cakes \$16 per person

Sweet Corn, Leek, Basil, Beurre Blanc

Pimento Cheese Risotto Fritters \$12 per person

Fried Green Tomatoes \$7 per person

Green Goddess

Blackened Pork Rinds \$6 per person

- All Items Subject to Applicable Taxes and 26% Service Charge -

HAYNE STREET MENU

\$65++ Per Person | Ordered Tableside

FIRST COURSE

Charleston She Crab Soup

Hank's House Salad

Artisan Greens, Cucumber, Tomato, Croutons, Hank's Vinaigrette

SECOND COURSE

Shrimp & Grits

Sauteed Shrimp, Smoked Andouille Sausage, Tomato Jus, Garlic Parsley Butter, Adluh Stone Ground Grits

Roasted Salmon

Kimchi, Carolina Gold Rice and Goat Cheese Fritter, Coconut Ginger Jus

Buttermilk Fried Chicken

Double Boneless Chicken Breast, Collard Greens, Mashed Potatoes

Grilled Swordfish

Red Rice, Fried Okra, Andouille Creole Mustard Sauce

THIRD COURSE

Key Lime Pie

Pecan Pie

Chocolate Peanut Butter Mousse Parfait

- All Items Subject to Applicable Taxes and 26% Service Charge -

CHURCH STREET MENU

\$75++ Per Person | Ordered Tableside

FIRST COURSE

Charleston She Crab Soup

Hank's House Salad

Artisan Greens, Cucumber, Tomato, Croutons, Hank's Vinaigrette

SECOND COURSE

Rare Seared Tuna

Cauliflower Goat Cheese Croquette, Mashed Potatoes, Truffled Black Garlic, Sweet Pepper Vinaigrette

Sauteed Flounder

Lumb Crab Asparagus Salad, Lemon Zest, Chervil, Fried Mashed Potatoes, Roasted Tomato Buerre Blanc

Seafood A La Wando

Sauteed Shrimp, Scallops, Fish, Crabmeat, Button Mushrooms, Scallions, Sherry, Shellfish Cream Sauce, Fried Grit Cake

Seared Beef Tenderloin

Potato, Cauliflower, Blue Cheese Gratinee, Red Wine Horseradish Compound Butter

THIRD COURSE

Key Lime Pie

Pecan Pie

Chocolate Peanut Butter Mousse Parfait

- All Items Subject to Applicable Taxes and 26% Service Charge -



PREMIER SELECTION

SPARKLING TOAST, CHOICE OF 2 HORS D'OEUVRES

- Choice of One -

Tuna Tartare / Ceviche / Shellfish Cocktail

...

Hanks House Salad / Charleston She Crab Soup

...

Seared Petite Beef Tenderloin - Red Wine - Horseradish Compound Butter

Choice of Crab Cake, Shrimp or Lobster Tail - Beurre Blanc

Whipped Potato and Seasonal Vegetable

...

Key Lime Pie / Pecan Pie

Pluff Mud Brownie / Chocolate Peanut Butter Mousse Parfait

\$150

- All Items Subject to Applicable Taxes and 26% Service Charge -



BEVERAGE



BAR PACKAGES

2 Hour Minimum on All Bar Packages

COOPER

Beer & Wine

Select 4 Beers

2 White Wines
2 Red Wines
Sparkling or Rosé

Package Pricing

2 Hours - \$37
3 Hours - \$53
4 Hours - \$66
5 Hours - \$80

WANDO

Beer, Wine & Well Liquor

Select 4 Beers

2 White Wines
2 Red Wines
Sparkling or Rosé

Well Brand Spirits

Package Pricing

2 Hours - \$42
3 Hours - \$58
4 Hours - \$69
5 Hours - \$83

ASHLEY

Beer, Wine & Premium Liquor

Select 4 Beers

2 White Wines
2 Red Wines
Sparkling & Rosé

Premium Brand Spirits

Package Pricing

2 Hours - \$55
3 Hours - \$68
4 Hours - \$85
5 Hours - \$95

Add a Signature Cocktail

Bartender Fee Of \$125 / One Bartender Per 50 Guests,
Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 26% Service Charge -



HOST BAR

All items are priced per drink
on consumption, water service Included, Iced Tea available upon request

SOFT DRINKS - \$5.00

WELL BRANDS - \$13.00

PREMIUM BRANDS - \$17.00

BEERS - \$8.00

HIGH NOON SELTZERS - \$11.00

HOUSE WINES - \$52.00 per bottle

PREMIUM WINE - \$74.00 per bottle

CURATED AND RESERVE SELECTIONS AVAILABLE

Bartender Fee Of \$125 / One Bartender Per 50 Guests
Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 26% Service Charge -



SELECTIONS

2 Hour Minimum on All Bar Packages

SPIRITS

Well Brands

New Amsterdam Vodka
Lunazul Tequila
Citadelle Gin
Don Q Rum
Four Roses Bourbon
Dewar's Scotch

Premium Brands

Tito's Vodka
Casamigos Blanco Tequila
Hendrick's Gin
Plantation 3 Star Rum
Woodford Reserve
Johnny Walker Black Scotch

BEER

Standard Brands

Michelob Ultra
Bud Light
Budweiser
Heineken

Local Crafts

Coast Kölsch
Coast Hopart IPA
Westbrook Rye Pale Ale
Munkle Wheat Ale
Palmetto Amber Ale

WINE

Varietal Selections

Scarpetta ~ Pinot Grigio
Joel Gott ~ Chardonnay
Carmel Road ~ Pinot Noir
Louis Martini ~ Cabernet Sauvignon
Silver Gate ~ Sparkling, Brut
Bieler Sabine ~ Rose'

*Curated and Reserve Selections
Available Upon Request*

Wine Selections

Confirmed 1 Month Ahead of Event

Bartender Fee Of \$125 / One Bartender Per 50 Guests,
Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 26% Service Charge -



**FOR BOOKING INQUIRIES
PLEASE CONTACT**

DANIELLE EDMISTON

EVENTS@HANKSSEAFOODRESTAURANT.COM

(843)608-1934

WORLD FAMOUS
Hank's
Seafood[®]
RESTAURANT