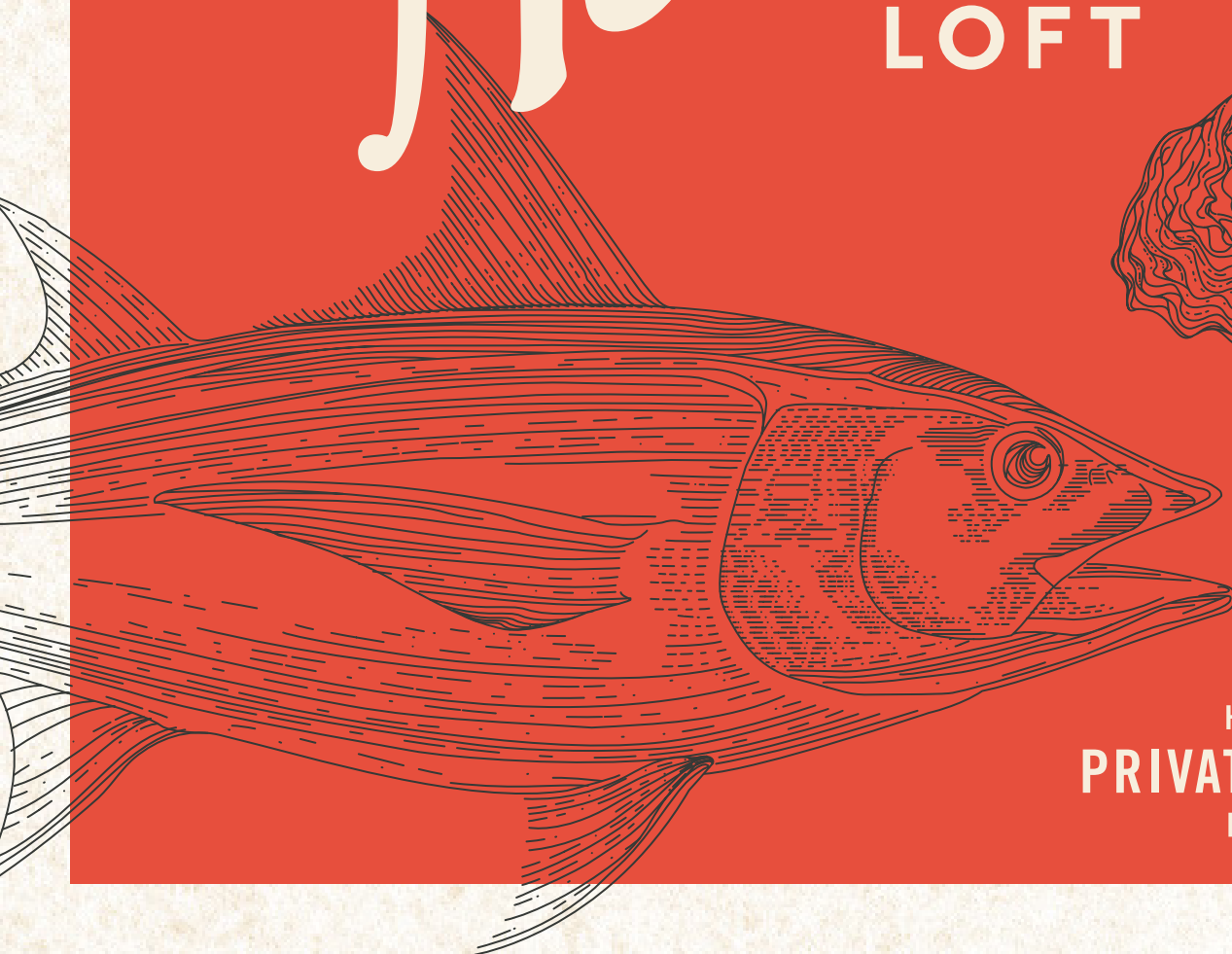


10 HAYNE ST
CHARLESTON
SC—29401



Hank's

LOFT



HANK'S
PRIVATE DINING
MENUS





A PLACE OF

CHARACTER & 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.

H



CULINARY



HORS D'OEUVRES

COLD

CEVICHE \$14 PER PERSON

fish, shellfish, lime juice, cilantro, jalapeño, onion, garlic, jicama, sweet potato

TUNA TARTARE \$16 PER PERSON

jalapeño, shallot, evoo, tomato, herbs, lemon

SEAFOOD CASTLE \$150 PER PERSON

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

HAYNE STREET MENU

\$65++ PER PERSON / ORDERED TABLESIDE

FIRST COURSE

CHARLESTON SHE CRAB SOUP

HANK'S HOUSE SALAD

artisan greens, cucumbers, tomatoes, croutons,
Hank's vinaigrette

FIRST COURSE

HANK'S SHRIMP & GRITS

sauteed shrimp, smoked andouille sausage, tomato jus,
garlic parsley butter, Adluh stone ground grits

ROASTED SALMON

crab, Lions Mane mushroom, scallion risotto style rice w/ tomato- red pepper bisque

BUTTERMILK FRIED CHICKEN

double boneless chicken breast, collard greens, mashed potatoes

GRILLED SWORDFISH

red rice, fried okra, andouille sausage, creole mustard sauce

FRIED SHRIMP PLATTER

french fries, southern coleslaw, hush puppies, cocktail sauce

DESSERT

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, cucumbers, tomatoes, croutons,
Hank's vinaigrette

FIRST 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 grit cake, 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

FRIED SHRIMP PLATTER

french fries, southern coleslaw, hush puppies, cocktail sauce

DESSERT

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

HOST'S CHOICE OF ONE

TUNA TARTARE / CEVICHE / SHELLFISH COCKTAIL

•••

HANK'S HOUSE SALAD -OR- CHARLESTON SHE CRAB SOUP

•••

SEARED PETITE BEEF TENDERLOIN - RED WINE- HORSERADISH COMPOUND BUTTER

HOST'S CHOICE OF ONE

CHOICE OF CRAB CAKE, SHRIMP OR LOBSTER TAIL - BEURRE BLANC

WHIPPED POTATOES & SEASONAL VEGETABLE

HOST'S CHOICE OF ONE

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 FOR ALL BAR PACKAGES

COOPER BEER & WINE

Select 4 beers
2 White Wines
2 Red Wines
Sparkling & Rose

PACKAGE PRICING

pricing per person

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 & Rose
House Branded Spirits

PACKAGE PRICING

pricing per person

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
1 Sparkling
1 Rosé
Premium Branded Spirits

PACKAGE PRICING

pricing per person

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

- ADD A SIGNATURE COCKAIL-

BARTENDER FEE OF \$125 / ONE BARTENDER PER 50 GUESTS

- 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

WELL BRANDS - \$13

PREMIUM BRANDS - \$17

BEERS - \$8

HOUSE WINES - \$52 PER BOTTLE

PREMIUM WINE - \$74 PER BOTTLE

**CURATED AND RESERVE
SELECTIONS AVAILABLE**

BARTENDER FEE ~ \$125 / ONE BARTENDER PER 50 GUESTS
- All Items Subject to Applicable Taxes and 26% Service Charge -

SELECTIONS

SPIRITS

WELL BRANDS

New Amsterdam Vodka
Lunazul Tequila
Citadelle Gin
Bacardi Rum
Four Roses Bourbon
Rittenhouse Rye
Dewar's Scotch

PREMIUM BRANDS

Tito's Vodka
Espolon Blanco Tequila
Ford's Gin
Plantation 3 Star Rum
Elijah Craig Bourbon
Bulleit Rye
Johnny Walker Black Scotch

BEER

STANDARD BRANDS

Michelob Ultra
Bud Light
Budweiser
Heineken

CRAFTS

Coast Kölsch
Coast Hopart IPA
Westbrook Rye Pale Ale
Munkle Wheat Ale
Bell's Amber Ale

WINE

VARIETAL SELECTIONS

Maso Canali Pinot Grigio
Franciscan Chardonnay
Banshee Pinot Noir
Firestone Cabernet Sauvignon
LaMarca Prosecco
Prophesy Rose'

Curated Reserve Selection
Available Upon Request

Wine Selection Confirmed
1 Month Prior to Event



CONTACT

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