

THE
HAWKE
APPETIZERS

LUNCH SERVED FROM 11:30 TO 3:00

OYSTERS ON THE ½ SHELL | M/P

TABASCO COCKTAIL | HORSERADISH CREMA

GORGONZOLA GARLIC BREAD | 10

MELTED MOZZARELLA | SHAVED PARMIGIANO

SWEET & SPICY CALAMARI | 16

THAI CHILI | CALABRIAN CHILI AIOLI

COLOSSAL SHRIMP COCKTAIL | 18

U7 SHRIMP | TABASCO COCKTAIL

STUFFED MUSHROOMS | 11

FENNEL SAUSAGE | LEMON | GARLIC BUTTER

FRENCH ONION SOUP | 9

FONTINA & GRUYERE

TRUFFLE ONION RINGS | 12

WHITE TRUFFLE OIL | PARSLEY | PECORINO

STICKY WINGS | 16

HONEY TERIYAKI | TOASTED SESAME SEED

AHI TUNA WONTONS | 15

AVOCADO | ASIAN SLAW | SRIRACHA
CUCUMBER WASABI

FIRECRACKER LOBSTER | 23

FLASH FRIED COLD WATER LOBSTER TAIL | SPICY CHIPOTLE SAUCE | GREEN ONION

SALADS

GRILLED CHICKEN 6 | JUMBO SHRIMP 12 | SCOTTISH SALMON 13 | LUMP CRAB CAKE 13

WEDGE | 14

ICEBERG | NUESKE SMOKED BACON | BLUE
CHEESE | RED ONION | HEIRLOOM CHERRY
TOMATO

CAESAR | 14

ROMAINE | CIABATTA CROUTON | ROMANO
CHEESE

BURRATA | 17

ROASTED TOMATO | GRILLED ARTICHOKE
WHITE BEAN | ARUGULA | TOASTED
BREADCRUMB | LEMON | LOCAL HONEY

BABY ARUGULA | 15

ALMONDS | ORANGE | RED ONION | SHAVED
PECORINO | LIMONCILLO

LIGHT BITE

* SERVED WITH SHOE STRING FRIES | SUBSTITUTE TRUFFLE PARMESAN OR ONION RINGS | 3

PRIME BURGER * | 20

10 OUNCE CUSTOM BLEND | FONTINA
LETTUCE | TOMATO | ONION | BRIOCHE

FILET MIGNON SANDWICH * | 20

CARAMELIZED ONION | GRUYERE | BABY
ARUGULA | HORSERADISH CREMA | SEEDED
BAGUETTE

LOBSTER BLT * | 29

MAINE LOBSTER | SMOKED BACON | BABY GEM
LETTUCE | TOMATO | AVOCADO | DIJONNAISE |
BRIOCHE

CRISPY CHICKEN * | 18

BURRATA | BUTTER GEM LETTUCE | TOMATO
BASIL OIL | BALSAMIC REDUCTION | BRIOCHE

AHI TUNA TACOS | 18

PAN SEARED RARE | GRILLED PINEAPPLE
AVOCADO SALSA | CABBAGE SLAW | TEQUILA
LIME AIOLI

CRAB CAKE * | 18

HOMEMADE LUMP CRAB CAKE | LETTUCE
TOMATO | CAJUN REMOULADE | BRIOCHE

ENTRÉES

LEMON SHRIMP | 25

IMPORTED CAPERS | FRESH GARLIC | CHERRY
TOMATO | SPINACH | WHIPPED POTATO

SCOTTISH SALMON | 26

ENCRUSTED | DIJON CREAM | GRILLED
ASPARAGUS | WHIPPED POTATO

SPICY VODKA | 23

SAN MARZANO TOMATO | CALABRIAN CHILI
AGED PECORINO | BASIL | LUMACHE

ROASTED CHICKEN | 25

ORGANIC AIRLINE CHICKEN | MARSALA WINE
WILD MUSHROOM | CARAMELIZED ONION
NUEKSE BACON RISOTTO

CHICK PEA CAKES | 23

SWEET POTATO | HERBS | CHILI INFUSED
HONEY | GARLIC SPINACH | WHIPPED POTATO

HOMEMADE RAVIOLI | 25

GOAT CHEESE | BABY SPINACH | PISTACHIO
CACIO E PEPE

CHICKEN PARM PIZZA FOR 2 | 44

MOZZARELLA | PLUM TOMATO | BASIL OIL
ALL CHICKEN, NO CRUST!
IMPORTED PEPPERONI & HOT HONEY DRIZZLE | ADD \$6

SESAME ENCRUSTED AHI TUNA | 33

VEGETABLE FRIED RICE | GINGER TERIYAKI
SRIRACHA AIOLI | WAKAME SEAWEEED
SERVED RARE

ALL STEAKS & CHOPS AVAILABLE FOR LUNCH

SERVED WITH ROASTED HERB POTATOES & GRILLED ASPARAGUS