



HANSER HOUSE

We serve fresh local seafood

All steaks are hand cut, USDA choice beef aged in house

All soups, salads, sauces and desserts are house made

Private Dining Available • Family Owned and Operated

www.hanserhouse.com

STARTERS



Homemade Onion Rings

Our Chef won't be the only one crying after you try this delicious treat. Served with a side of jalapeño cream sauce - 9.99



Boneless Wings

Large boneless tenders served simply FRIED or FIRE HOT along with your choice of dipping sauce - 10.99



Steamed Shrimp

1/2 lb. of peel and eat steamed shrimp. Served with cocktail sauce - 13.99



Hot Crab Dip

Spicy house crab recipe, great for sharing. Served with fresh tortilla chips - 14.99

Oysters on the Half Shell*

A special treat that will leave you with a buzz after trying our finest select oysters served with our homemade cocktail sauce. Dozen - 18.99 1/2 Dozen - 11.99

Crab Cakes

1/4 pound of fresh crabmeat and select spices. Served fried or grilled with a side of seafood cream sauce - 15.99



Buffalo Shrimp

A half pound of our FIRE HOT bite size Buffalo creek shrimp, served with a side of jalapeño cream sauce - 12.99

Southern Oyster Rockefeller

A unique twist by Hanser House creations, using select oysters on the 1/2 shell, topped with collard greens, chopped bacon, cheese and spices. Baked to perfection - 11.99

Seared Tuna*

Yellowfin tuna seasoned and seared, then topped with our house made Asian glaze. Served with wasabi and soy - 14.99

FROM THE KETTLE

All of our soups are made fresh in house using old family recipes.

Pawleys Island Red Clam Chowder

Delicious blend of clams with a light vegetable filled tomato broth. Bowl - 6.99 Cup - 5.99



Hanser Family She Crab Soup

This is a secret Hanser House recipe that has been around for many generations. Bowl - 9.99 Cup - 6.99

Murrells Inlet Stew

This stew is prepared with fresh select oysters in a cream base with a blend of spices. This is the way a Murrells Inlet stew is meant to be made! Bowl - 11.99 Cup - 8.99

THE GARDEN PATCH

Caesar Salad

Romaine lettuce tossed with parmesan cheese, croutons and a creamy Caesar dressing - 6.99

Dinner Salad

A generous portion of fresh mixed greens topped with locally grown vegetables and croutons - 6.99

Ultimate Salad

Your choice of a large Dinner Salad (with cheese & bacon), or a large Caesar Salad - 8.99

-Add Chicken for 6.99 extra (fried, grilled or blackened)

-Add Creek Shrimp for 8.99 extra (fried, grilled or blackened)

-Add Cold Boiled Shrimp for 9.99 extra

-Add Seared Tuna for 9.99 extra

Soup and Salad

Your choice of a Caesar Salad or Dinner Salad with a cup of your favorite soup - 12.99

SALAD DRESSINGS

Thousand Island

Honey Mustard

Ranch

Bleu Cheese

Fat Free Italian

French

Balsamic Vinaigrette

Oil & Vinegar

SANDWICHES

All served with lettuce, tomato and pickle, on a toasted bun with French fries and coleslaw.

Granny's Grilled Chicken Sandwich

Boneless chicken breast topped with sautéed mushrooms, onions and Monterey Jack cheese on Texas toast - 13.99



Hawk's Cheeseburger*

A 1/2 pound of fresh ground sirloin topped with cheddar and Monterey Jack cheese, fried onion rings and jalapeno cream sauce - 14.99

Local Seafood Sandwich

Your choice of flounder fillet or large creek shrimp served as a sandwich - 15.99

Try it Grilled or Blackened - 1.00 more



Chef's Choice



Spicy

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FRIED ENTRÉES

Entrées are lightly battered and deep fried. Served with our famous hushpuppies, cocktail and tartar sauce, one side and a house salad or coleslaw.

Fantail Shrimp

Local jumbo shrimp from our Carolina waters - 23.99

Pawleys Platter

A local favorite for the one who can't decide. Try it all. Flounder, Fantail Shrimp, Oysters, Scallops and Crab cake (Please NO Substitutions) - 32.99

Oyster Dinner

Premium select oysters - 31.99

Creek Shrimp

These are no ordinary popcorn shrimp. The size speaks for itself- 22.99

Litchfield Combo

Choose 2 or 3 of the following items - 27.99
Fantail Shrimp, Creek Shrimp, Flounder
Scallops as one of your choices for 6.00 extra
Oysters as one of your choices for 4.00 extra
Crab Cakes as one of your choices for 4.00 extra

BROILED ENTRÉES

Entrées are lightly seasoned as they have been for years. Served with our famous hushpuppies, cocktail and tartar sauce, one side and a house salad or coleslaw.

Fantail Shrimp

Local jumbo shrimp from our Carolina waters - 23.99

Litchfield Combo

Choose 2 or 3 of your favorites. Flounder or Fantail Shrimp - 27.99
Add Scallops as one of your choices for 6.00 more

*We source
local
seafood!*

GRILLED ENTRÉES

Entrées are seasoned with select spices and grilled to perfection. Served with our famous hushpuppies, lemon butter, cocktail and tartar sauce, one side and a house salad or coleslaw.

Blackened - Add 1.00

Fantail Shrimp

Local jumbo shrimp from our Carolina waters - 23.99

Pawleys Platter

A local favorite for the one who can't decide. Try it all. Flounder, Fantail Shrimp, Scallops and Crab cake - (Please No Substitutions) - 32.99

Litchfield Combo

Choose 2 or 3 of your favorites. Fantail Shrimp, Flounder - 27.99
Add Scallops as one of your choices for 6.00 more

SPECIALTY ENTRÉES

Served with our famous hushpuppies, one side and a house salad or coleslaw.

Catch of the Day*

Fresh from Murrells Inlet - Market Price

Lobster Tail

Served with a side of melted butter
Two 8 oz. Tails - Market Price
One 8 oz. Tail - Market Price

Scallops

A dozen of our Large East Coast Sea Scallops - Market Price

Snow Crab Legs

Over one pound of our steamed Snow Crab Legs - Market Price

Fish Special

1/2 lb. Catch of the day served with Fantail Shrimp and Scallops - Market Price

SIDES

Your Choice - 3.49 Each

French Fries

Granny's Coleslaw

Apple Sauce

Wild Rice

Stone Ground Yellow Grits

Vegetable/Side of the Day (Seasonal)

Baked Potato

Premium Sides -

- ***Jalapeño Fried Grits*** 1.00 extra
- ***Homemade Onion Rings*** 1.00 extra
- ***Loaded Baked Potato*** 2.00 extra
(bacon & cheese)

LAND LOVERS

Served with our famous hushpuppies, one side and a house salad or coleslaw.

Fried Chicken Tenders

Fresh chicken breast tenders lightly battered and fried to a golden brown with your choice of dipping sauce - 16.99

Chicken Breast

8 oz. boneless chicken breast prepared fried or grilled served over wild rice with hand battered onion rings - 17.99

Pork Chops

Half pound center cut pork chop prepared fried or grilled served with onion rings.

2 - 8 oz. Chops 22.99 1- 8 oz. Chop - 17.99

BBQ Ribs

Try a rack of our slowly cooked tender baby back pork ribs served with onion rings.

Full Rack - 23.99 1/2 Rack - 19.99

Smothered Hamburger Steak or Chicken*

10 oz. chargrilled sirloin or 8 oz. chicken breast topped with sautéed onions, mushrooms and Monterey Jack cheese - 19.99

STEAKS*

All steaks are chargrilled, hand cut choice aged beef served with Texas toast and homemade onion rings.

8 oz. Filet Mignon 12 oz. Angus Ribeye Prime Rib Friday Night

Temperatures: Rare, Medium Rare, Medium, Medium Well and Well

Add Ons with Entrée:

1/2 lb. Lobster Tail - 32.99 Snow Crab Legs - 19.99 Shrimp - 9.99

1/2 Rack of Ribs - 12.99 Sautéed Mushrooms and/or Onions - 4.99

***Ask
your server
about our
homemade
desserts***

SIGNATURE ITEMS

Served with our famous hushpuppies, and a house salad or coleslaw.

Shrimp Creole

This southern dish is loaded with fresh tomatoes, onions, peppers, celery, shrimp and select spices. Served over rice - 19.99

Cajun Fried Grits N' Shrimp

Fried jalapeño grits topped with fried shrimp and a Cajun cream sauce - 19.99

Shrimp Fettuccine

Our sautéed shrimp topped with a white cream sauce and seasonings over a bed of pasta - 19.99

Atlantis

Our 1/2 lb. Filet Mignon, topped with shrimp, and crabmeat in our seafood cream sauce, served over a bed of pasta - 39.99
Add Scallops for 8.00

Shrimp 'N' Grits

Local stone ground yellow grits over grilled shrimp topped with cheese and a side of Texas toast - 19.99

Jambalaya

This southern dish is loaded with fresh tomatoes, onions, peppers, celery, shrimp, sausage, chicken and select spices. Served over rice - 24.99

Stuffed Flounder

Try our local flounder stuffed with crabmeat, spices and baked to perfection. Served over pasta tossed in a white cream sauce and seasonings - 29.99

Seafood Fettuccine

Our sautéed shrimp and large sea scallops topped with a white cream sauce and seasonings over a bed of pasta - 33.99

Children's Menu Available

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

EARLY BIRD 4-6PM

*Senior page after 6 p.m. for those 65 and over.
(Love Granny)*

The following entrées are served with our famous hushpuppies, one side and a house salad or coleslaw.

FRIED ENTRÉES

Entrées are lightly battered and deep fried.
Choose 1, 2 or 3 of your favorites - 22.99

Flounder

Fresh Lowcountry flounder fillet.

Fantail Shrimp

Local jumbo shrimp from our Carolina waters.

Creek Shrimp

These are no ordinary popcorn shrimp.
The size speaks for itself.

BROILED ENTRÉES

Entrées are lightly seasoned as they have been for many years. Choose 1 or 2 of your favorites - 22.99

Flounder

Fresh Lowcountry flounder fillet

Fantail Shrimp

Local jumbo shrimp from our Carolina waters.

GRILLED ENTRÉES

Entrées are seasoned with select spices and grilled to perfection. Choose 1 or 2 of your favorites - 22.99

Flounder

Fresh Lowcountry flounder fillet.

Fantail Shrimp

Local jumbo shrimp from our Carolina waters.

LAND LOVERS

Chicken Breast

8 oz. boneless chicken breast prepared
fried or grilled, served over wild rice with
hand battered onion rings - 16.99

Smothered Hamburger Steak or Chicken*

Topped with sautéed onions, mushrooms
and Monterey Jack cheese - 18.99

BBQ Ribs

1/2 rack of our slow cooked tender baby back
pork ribs with onion rings - 18.99

Pork Chop

Half pound center cut pork chop prepared fried or
grilled. Served with onion rings - 16.99

SIGNATURE ITEMS

The following entrées are served with our famous hushpuppies and a house salad or coleslaw.

Shrimp 'N' Grits

Local stone ground yellow grits over grilled shrimp,
topped with cheese and a side of Texas toast - 17.99

Shrimp Fettuccine

Our sautéed shrimp, topped with a white cream sauce
and seasoning over a bed of pasta - 17.99

Shrimp Creole

This southern dish is loaded with fresh tomatoes, onions,
peppers, celery, shrimp and select spices.
Served over rice - 18.99

PETITE PLATES

For those with a smaller appetite.

The following entrées are served with our famous hushpuppies, coleslaw and one hot side. Substitute one side for a House Salad 4.00 more

Creek Shrimp

These are no ordinary popcorn shrimp, the size speaks for itself **(fried only)** - 16.99

Oysters

Crispy fried oysters lightly battered and fried - 21.99
(Fried Only)

Scallops

Sweet large sea scallops, lightly battered and fried - 24.99
Grilled or Blackened - 1.00 more

Fantail Shrimp

Local jumbo shrimp, lightly battered and fried - 16.99
Grilled, Blackened or Broiled - 1.00 more

Sautéed Mussels

One pound of black mussels, sautéed in our house made white wine garlic sauce, with grape tomatoes and parsley.
Served with crisp toast - 15.99

Crab Cakes

1/4 pound of fresh crabmeat and select spices. Served fried or grilled with a side of seafood cream sauce - 21.99

SEASONAL MENU

Served with our famous hushpuppies and drawn butter - market price.

Drunken Clams

Whole baby little neck clams (in the shell), sautéed in a garlic wine sauce.

Local Oyster Roast

Fresh steamed cluster oysters from McClellanville.

Steam Pot

Steamed oysters, clams, snow crab legs, sausage, shrimp, new potatoes and corn on the cob.

PRIVATE DINING AVAILABLE

(Rooms seat 50+)

Ask Host/Hostess about booking your private event!

(Special menu available)

*Ask your server
about our*

Homemade Desserts

House Cocktails

Local Craft Beer

Hanser House specials