

# SATURDAY 3•24•18

## \*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

### EAST COAST 2.95

- ACADIAN PEARL (NB)
- FANCY SWEET (NB)
- FIRESIDE (MA)
- ROME POINT (RI)

### WEST COAST 3.25

- CHEF'S CREEK (BC)
- DABOB (WA)
- DISCOVERY BAY (WA)
- TOTTEN INLET (WA)

### PREMIUM 3.50

- PICKLE POINT (PEI)
- SHIGOKU (WA)

## SOUPS, STEWS & CHOWDERS

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED BREAD 11.95

### CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 11.95

\***FISH & EXOTIC MUSHROOM SOUP** 7.95

\***MARYLAND CRAB SOUP** 7.95

**NEW ENGLAND CLAM CHOWDER** 7.50

## CLASSIC SEAFOOD STARTERS & STEAMER POTS

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 13.95

**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, RED CURRY CREMA 13.95

**HOT CRABMEAT AND ARTICHOKE DIP** 13.50

**SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 28.50

### LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

\*SPICY GINGER DRUNKEN 12.95 RED CURRY 13.95 \*SHERRY STYLE 13.50

\***CHESAPEAKE "OLD BAY" SHRIMP BOIL** 17.95

**"MOULES FRITES"** MEDITERRANEAN MUSSELS, STELLA ARTOIS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 15.95

**BANKS' CHEESE PLATE** BAYLEY HAZEN BLUE (VT, COW), KUNIK TRIPLE CRÈME (NY, GOAT), LAURA CHANEL (CA, GOAT), PIERRE ROBERT (FR, COW), PRIMA DONNA GOUDA (HD, COW) 15.95

## SALADS

\***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 23.95

**BANKS' SEASONAL GREEN SALAD** BIBB, WATERCRESS, ROMAINE, RADISH, PUMPERNICKLE CROUTONS, CREAMY GARLIC HERB DRESSING 9.95

\***BABY SPINACH SALAD** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10.95/6.25

**CRABCAKE SALAD** CRISP POTATO, CREAMY GARLIC HERB DRESSING 16.25

\***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 10.95/6.25

**BANKS' CHOPPED ICEBOX SALAD** CREAMY GARLIC HERB DRESSING 9.95/5

## NON-SEAFOOD FARE

\***GRILLED CHICKEN BREAST** PECAN WILD RICE, SMOKED BUTTERNUT PUREE, FRISEE & PARSLEY SALAD 25.95

\***8OZ FILET MIGNON** PICKLED CIPOLLINI ONION, FARMSTAND TOMATO SALAD, KALE & WATERCRESS, DIJON ESPUMA 35.95

**BANKS' SURF & TURF** FILET MIGNON, CRABCAKE, RED BEET BARLEY, SAUTÉED WILD MUSHROOMS, PUMPKIN CREAM SAUCE 41.50

\***12OZ NEW YORK STRIP** WILD MUSHROOM TERRINE, PICKLED SWISS CHARD, LOBSTER BUTTER 31.95

## SIDES

**FRESH CUT FRIES** 4.95 • **TRUFFLED PARMIGIANO REGGIANO FRIES** 10.25

\***SRIRACHA SCALLION MASHED POTATOES** 5.95 • **STEAMED ASPARAGUS** 7.95

\***LOBSTER MASHED POTATOES** 18.00 • **TRUFFLE SCENTED WILD MUSHROOMS** 7.95

\***TOASTED GARLIC NEW POTATOES** 6.95 • **STEAMED HARICOTS VERTS** 6.95

## NON-ALCOHOLIC BEVERAGES

**CHEF'S COCKTAIL** CRANBERRY JUICE, CLUB SODA & LIME 4.95

**SPARKY** HABANERO AGAVE SYRUP, PINEAPPLE JUICE, FRESH LIME JUICE & CLUB SODA 4.95

**LAVENDER SPRITZ** FRESH LEMON JUICE, GRENADINE, MOROCCAN & SAFFRON BITTERS, LAVENDER SIMPLE SYRUP & CLUB SODA 5.95

**HOUSEMADE SODAS** ORANGE, GRAPEFRUIT OR BASIL-BLUEBERRY 5.95

## RAW BAR

### \*PREMIUM KEY WEST STONE CRAB CLAWS

TRADITIONAL KEY LIME DIPPING SAUCE 40.00 LB / 20.00 ½ LB

**GRAND SEAFOOD PLATEAU** OYSTERS, MUSSELS, CLAMS, SHRIMP & CRAB 25.50

**GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED** 41.00

\***CHILLED HALF MAINE LOBSTER** 16.00

\***JUMBO SHRIMP COCKTAIL** 3.75 EA

\***TOPNECK CLAMS ON THE HALF SHELL** 1.75 EA

**OYSTER SHOOTER** ABSOLUT PEPPAR, HORSERADISH & TOMATO ESPUMA 8.00

**SASHIMI SELECTIONS** 7.50/EACH SELECTION • WAKAMI, WASABI & GINGER •

**AHI TUNA • BIG EYE TUNA • HAMACHI • KAJIKI • NAIRAGI • SALMON**

**SASHIMI TASTING** BIG EYE TUNA, KAJIKI, NAIRAGI, SCALLOP 16.95

## CEVICHE & SPECIALTIES

**AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, GREEN ONION, TOASTED WONTON CRISPS 14.50

**BIG EYE TUNA TIMBALE** AVOCADO, TOMATO, CILANTRO, LIME, CHILIES, CUCUMBER 15.00

**AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 13.75

**SNAPPER CEVICHE** PINEAPPLE, COCONUT MILK, HABANERO, CILANTRO, SWEET POTATO CHIPS 13.00

**SMOKED SALMON CRISPS** CITRUS CRÈME FRAICHE, YUZU TOBIKO 9.95

**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 14.95

**CEVICHE SAMPLER** OF OYSTER, SCALLOP, SCARLET SNAPPER 12.50

**SRIRACHA CRAB TIMBALE** AVOCADO & WAKAME 12.95

**RAINBOW TIRADITO** HAMACHI, AHI TUNA, ATLANTIC SALMON, SOY, LIME, SESAME SEEDS 13.50

**CITRUS AHI TUNA POKE** MARCONA ALMONDS. PINEAPPLE 13.75

## FIN FISH

**PAN SEARED MEDITERRANEAN STONE BASS** LOBSTER BREAD PUDDING, MARINATED TOMATO, FENNEL, CIPPOLINI ONION, BEET COULIS 29.95

**FIRE ROASTED FLORIDA WAHOO** SPRING VEGETABLE & LIME SALAD, MASA SPOON BREAD, CORN-FRESNO PEPPER VINAIGRETTE 29.95

**ARCTIC CHAR FISH POT** CALAMARI, SCALLOP, SHELLFISH BROTH, BOK CHOY, DAIKON RADISH, POTATO, ROUILLE CROUTON 25.95

\***GRILLED FAROE ISLAND SALMON** ROASTED NEW POTATOES, RADDICCHIO SALAD, MUSHROOM CREAM SAUCE 28.95

**RARE SEARED BIG EYE TUNA** YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 32.95

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 25.95

## LOBSTERS & SHELLFISH

*OUR LOBSTERS ARE DIRECT FROM GREENHEAD LOBSTER, STONINGTON, MAINE*

\***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 58.00

\***LOBSTER IN THE ROUGH** BOILED WHOLE MAINE LOBSTER

MARKET PRICE: 1 LB 31.50 1½ LB 39.95 2½ LB 57.95

**LOBSTER CIOPPINO & ROUILLE CROUTON** MAINE LOBSTER IN SHELLFISH BROTH, MUSSELS, SHRIMP 41.50

**BROILED JUMBO LUMP CRABCAKES** CHERRY TOMATOES, ASPARAGUS, ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 30.95

### PAN SEARED CAPE MAY SEA SCALLOPS

BUTTERNUT SQUASH CARPACCIO, CHERRY VINAIGRETTE, CORNBREAD CROUTON, BUTTERNUT SQUASH SEEDS, CRISPY SAGE 31.50

### FIRST OF THE SEASON BUTTERMILK FRIED SOFTSHELL CRABS

GREEN TOMATO & CELERY HEART SALAD, CHOW CHOW 42.00

MENU ITEMS MAY CONTAIN THE FOLLOWING FOOD ALLERGENS:  
MILK, WHEAT, FISH, SHELLFISH, SOYBEANS, TREE NUTS, EGGS AND PEANUTS.  
WE USE ONLY PURE PEANUT OIL FOR ALL FRIED MENU ITEMS

SOME MENU ITEMS ARE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS MAY INCREASE RISK OF FOODBORNE ILLNESS

ALL ITEMS NOTED WITH AN \* ARE GLUTEN FREE  
PLEASE ASK YOUR SERVER ABOUT OTHER AVAILABLE OPTIONS