

TUESDAY 3•13•18

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.95

- BLUE POINT (CT)
- KATAMA BAY (MA)
- NAUTI PILGRAM (MA)
- WELLFLEET (MA)

WEST COAST 3.25

- ANCHOR BAY (WA)
- COMPASS POINT (WA)
- PURPLE MOUNTAIN (WA)
- SISTER POINT (WA)

PREMIUM 3.50

- PICKLE POINT (PEI)
- STELLAR BAY (BC)

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

CREAM OF CELERY SOUP SMOKED SALMON & CUCUMBER 7.95

***MARYLAND CRAB SOUP** 7.95

NEW ENGLAND CLAM CHOWDER 7.50

CLASSIC SEAFOOD STARTERS & STEAMER POTS

PAN SEARED HUDSON VALLEY FOIE GRAS PECAN CORNBREAD, WATERCRESS, STRAWBERRY COMPOTE 13.95

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), MOSES SLEEPER (VT, COW), 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, PUMPERNICKEL 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 • ***SRIRACHA SCALLION MASHED POTATOES** 5.95

***LOBSTER MASHED POTATOES** 18.00 • ***STEAMED HARICOTS VERTS** 6.95

***TOASTED GARLIC NEW POTATOES** 6.95 **TRUFFLED PARMIGIANO**

REGGIANO FRIES 10.25 • ***STEAMED ASPARAGUS** 7.95

***TRUFFLE SCENTED WILD MUSHROOMS** 7.95

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 • ATLANTIC SALMON • KAJIKI

SASHIMI TASTING BIG EYE TUNA, SALMON, KAJIKI, 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 SCARLET SNAPPER WATERCRESS SALAD, CRISPY ARTICHOKE, OLIVE TAPENADE, ALMOND & ARUGULA PESTO 26.95

***OVEN ROASTED CHESAPEAKE ROCKFISH** BUTTERNUT SQUASH RISOTTO, BABY ZUCCHINI, GUAJILLO CHICKEN JUS 29.95

HAWAIIAN KAJIKI FISH POT SCALLOPS, CARROT, SNAP PEAS, WHITE RICE, LOBSTER BROTH, 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

BOILED 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, SPICED PEPITAS, CRISPY SAGE 31.50

FIRST OF THE SEASON BUTTERMILK FRIED SOFTSHELL CRABS

NAPA CABBAGE & BOK CHOY SLAW, TEMPURA BATTER FRIZZLE, GREEN CURRY SAUCE 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