

TUESDAY 3•20•18

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.95

- ACADIAN PEARL (NB)
- BLUE POINT (CT)
- FANCY SWEET (NB)
- ROME POINT (RI)

WEST COAST 3.25

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

PREMIUM 3.50

- KUMAMOTO (WA)
- RASPBERRY POINT (PEI)

SOUPS, STEWS & CHOWDERS

BUTTERNUT SQUASH BISQUE CHIPOTLE CRÈME FRAICHE, PEPITAS 7.95

***MARYLAND CRAB SOUP** 7.95

NEW ENGLAND CLAM CHOWDER 7.50

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED BREAD 11.95

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 11.95

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

SALADS

***BLACKENED SCALLOP COBB SALAD** ROMAINE, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 19.25

CALIFORNIA CHICKEN SESAME SALAD NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 12.50

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

BANKS' SEASONAL GREEN SALAD BIBB, BEET GREENS, 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

BANKS' FAMOUS \$15 TWO-COURSE LUNCH

1ST COURSE (CHOOSE ONE)

TRUFFLE FRIED BRUSSEL SPROUTS SRIRACHA AIOLI

ROME POINT OYSTER CEVICHE POBLANO, RED ONION, ORANGE JUICE

2ND COURSE (CHOOSE ONE)

FIRE ROASTED LEMON FISH ARUGULA SALAD, CRISPY ARTICHOKEs, ALMOND-ARUGULA PESTO, OLIVE TAPENADE

TEMPURA SHRIMP BOK CHOY SLAW, GREEN CURRY

SIDES

FRESH CUT FRIES 4.95 • **STEAMED ASPARAGUS** 7.95 •

***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 •

***TRUFFLE SCENTED WILD MUSHROOMS** 7.95

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 • ATLANTIC SALMON • UNI

SASHIMI TASTING BIG EYE TUNA, SALMON, UNI, SCALLOP 16.95

CEVICHEs & 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

SMOKED SALMON CRISPS CITRUS CRÈME FRAICHE, YUZU TOBIKO 9.95

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

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

SANDWICHES

CRAB MELT JUMBO LUMP CRAB MEAT, TOMATO, SWISS CHEESE, SOURDOUGH, KENNEBEC POTATO CHIPS 14.95

CRABCAKE SANDWICH JUMBO LUMP CRABCAKE, KAISER ROLL, NEW ORLEANS REMOULADE, FRESH CUT FRIES 16.95

CLASSIC TURKEY CLUB ROASTED TURKEY, BACON, LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 10.95

CHAR-BROILED GROUND SIRLOIN BURGER CHICAGO STYLE TOMATO RELISH, FRESH CUT FRIES 12.50

MAINE LOBSTER ROLL FRESHLY STEAMED MAINE LOBSTER SALAD

ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 19.95

SLIDER DUO: SMOKED SALMON SLIDER & CRABCAKE SLIDER

NEW ORLEANS REMOULADE, DILL CREME FRAICHE, HOMEMADE FRENCH FRIES 12.95

PANKO FRIED CATFISH SANDWICH PEA SHOOTS, TOMATO, SRIRACHA AIOLI, HOMEMADE FRENCH FRIES 13.95

LUNCH ENTREES

LOBSTER & SHRIMP BREAD PUDDING PERNOD SHELLFISH CREAM, FRISEE AND TARRAGON 15.95

LOBSTER MAC-N-CHEESE SIDE SEASONAL SALAD 21.00

FISH & CHIPS TRADITIONAL MALT BATTER, ASPARAGUS 12.95

FIRE ROASTED FAROE ISLAND SALMON BLISTERED TOMATO RISOTTO, WATERCRESS, BEURRE BLANC 17.95

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 17.95

BANKS' BLACKENED BIG EYE TUNA TACOS PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM, SOFT FLOUR TORTILLAS 14.50

FISH POT COBIA, CALAMARI, MUSSELS, BOK CHOY, SHIITAKE MUSHROOMS, PEA SHOOTS, SPICY CARROT-GINGER BRODO, GREEN ONION BUTTER CROUTON 15.95

BROILED JUMBO LUMP CRABCAKE CHERRY TOMATOES, ASPARAGUS & ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 16.95

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