

## SEAFOOD SNACKS

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

**SPICY SHRIMP LETTUCE WRAPS** 8.50

### **SEAFOOD NACHOS**

BLACKENED BIG EYE TUNA, CRABMEAT, KEY WEST PINK SHRIMP,  
MONTEREY JACK CHEESE, GUACAMOLE, PICO DE GALLO,  
CHIPOTLE SALSA VERDE ½ 17.25 FULL 28.50

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

◆ **CHESAPEAKE OLD BAY SHRIMP BOIL** 17.95

**HOT CRAB AND ARTICHOKE DIP** 13.50

**TRUFFLE REGGIANO FRIES** 10.25

**BANKS' CHEESE PLATE** 15.95

◆ NOT INCLUDED IN DECOMPRESSION DRAFTS & SNACKS PROMOTION

## RAW BAR\*

### **PREMIUM KEY WEST STONE CRAB CLAWS**

TRADITIONAL KEY LIME DIPPING SAUCE 40.00 LB / 20.00 ½ LB

**SEE DAILY OYSTER SELECTION** MARKET PRICE

### **SASHIMI 7.50/SELECTION**

SEAWEED SALAD, WASABI, AND GINGER

**AHI TUNA • BIG EYE TUNA • HAMACHI •**

**SALMON • KAJIKI • NAIRAGI**

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

**SRIRACHA CRAB TIMBALE** AVOCADO & WAKAME 12.95

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

**BIG EYE TUNA TOGARASHI** THAI CHILE, SOY, KEY LIME CREMA,  
CRISP WONTONS 13.25

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

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

### JOIN US EVERY TUESDAY & THURSDAY

**HALF PRICE OYSTERS AT THE BAR AND RAW BAR**

**ALL DAY LONG!**

### DECOMPRESSION DRAFTS & SNACKS

**HALF PRICED DRAFT BEERS & SEAFOOD SNACKS**

**AT THE BAR: MONDAY - FRIDAY 8:30 - CLOSE.**

MENU ITEMS MAY CONTAIN THE FOLLOWING FOOD ALLERGENS:

*MILK, WHEAT, FISH, SHELLFISH, SOYBEANS, TREE NUTS, EGGS, PEANUTS*

*\*ITEMS IN THIS SECTION ARE SERVED RAW OR UNDERCOOKED.*

*THIS INCREASES THE RISK OF FOODBORNE ILLNESS*

## SMALL PLATES

**LOBSTER MAC-N-CHEESE** 18

**FRIED MANCHEGO** CHILI LIME AIOLI 5

**TEMPURA ASPARAGUS** SRIRACHA AIOLI 5.50

**CHICKEN TENDERS** BUFFALO OR PANKO,  
BLUE CHEESE DRESSING OR TRUFFLE HONEY DIJON 6.50

### **MINI CRABCAKE SLIDER**

CHILI LIME AIOLI 6.50

**BURGER SLIDER** CHICAGO STYLE RELISH 4.50

## SANDWICHES

### **BRISKET SANDWICH**

SMOKED ROSEMARY BUN, SLAW & FRESH JALAPENOS 10

### **BAHN MI KOBE BEEF HOT DOG**

PICKLED VEGETABLES, CILANTRO, SRIRACHA AIOLI 10

### **CREOLE FRIED CHICKEN SANDWICH**

SMOKED ROSEMARY BUN, NOLA STYLE SLAW, PICKLES 10

\*ADD SHOE STRING FRIES+3.00, HAND CUT FRIES +4.95

-OR- TRUFFLED PARMIGIANO REGGIANO FRIES +7.95

### **BANKS' BLACKENED BIG EYE TUNA TACOS**

PICO DE GALLO, GUACAMOLE, ICEBERG,  
SOUR CREAM, SOFT FLOUR TORTILLAS 14.95

**PANKO FRIED CATFISH** SRIRACHA AIOLI, PEA SHOOTS,

TOMATO, KAISER ROLL, HOMEMADE FRENCH FRIES 13.95

### **MAINE LOBSTER ROLL**

FRESHLY STEAMED MAINE LOBSTER SALAD,  
GRILLED NEW ENGLAND STYLE BUN,  
KENNEBEC POTATO CHIPS 19.95

### **CHAR-BROILED GROUND SIRLOIN BURGER**

CHICAGO STYLE TOMATO RELISH,  
HOMEMADE FRENCH FRIES 12.50

**CRABCAKE SANDWICH** JUMBO LUMP CRABCAKE,

KAISER ROLL, NEW ORLEANS REMOULADE,  
WITH HOMEMADE FRENCH FRIES 16.95

## SIGNATURE COCKTAILS

<b>SIGNATURE OLD FASHIONED</b>	12
MAKER'S MARK BOURBON WHISKEY, MUDDLED ORANGE & AMARENA CHERRY & ANGOSTURA BITTERS, SERVED OVER ICE	
<b>DEEP EDDY CRUSH</b>	10
CHOICE OF DEEP EDDY ORANGE OR GRAPEFRUIT VODKA, FRESH SQUEEZED CITRUS & CLUB SODA, SERVED OVER ICE	
<b>WHITE PEACH SANGRIA</b>	12
WHITE WINE, BRANDY, HONEY, PEACH LIQUEUR & FRESH PEACHES, SERVED OVER ICE	
<b>RUM MINT TEA</b>	13
DOGFISH HEAD BARREL HONEY RUM, SIMPLE SYRUP, FRESH LEMON JUICE, MINT & FRESH BREWED TEA	
<b>SIGNATURE OR INFUSED MARGARITA</b>	12
CHOICE OF PATRÓN REPOSADO TEQUILA OR PINEAPPLE-JALAPENO INFUSED PATRON SILVER TEQUILA, PATRÓN CITRONGE LIQUEUR & FRESH SQUEEZED LIME JUICE, SERVED OVER ICE WITH A SALTED RIM	
<b>DOGFISH HEAD SONIC ARCHAEOLOGY</b>	12
A PROHIBITION-INSPIRED COCKTAIL WITH WHISKEY, RUM, BRANDY, HONEY, LEMON & POMEGRANATE JUICES, SERVED OVER ICE	
<b>HONEY MEZCAL MARTINI</b>	15
ILEGAL MEZCAL JOVEN, FRESH SQUEEZED LEMON JUICE & HONEY SIMPLE SYRUP, SHAKEN & SERVED UP	
<b>GIN TONIC</b>	13
DOGFISH HEAD COMPELLING GIN, FRESH MINT, FEVER TREE MEDITERRANEAN TONIC & LEMON TWIST, SERVED OVER ICE	
<b>SUERTE GRAPEFRUIT FIZZ</b>	13
SUERTE REPOSADO TEQUILA, GIFFARD PAMPLEMOUSSE LIQUEUR, FRESH LIME JUICE & CLUB SODA, SERVED OVER ICE	
<b>MAKE A MULE</b>	12
CHOICE OF DEEP EDDY VODKA -OR- GLENLIVET FOUNDERS RESERVE SCOTCH, GOSLING'S GINGER BEER & FRESH SQUEEZED LIME JUICE, SERVED OVER ICE	
<b>LEMON POMEGRANATE MARTINI</b>	15
GREY GOOSE LE CITRON, PAMA POMEGRANATE LIQUEUR & FRESH SQUEEZED LEMON JUICE, SHAKEN & SERVED UP	

## DRAFT BEER

<b>2SP BABY BOB STOUT</b> — PENNSYLVANIA 6.5%ABV	7.5
<b>ALLAGASH WHITE</b> — MAINE 5.1%ABV	7.5
<b>BROOKLYN CHOCOLATE STOUT</b> —NEW YORK 10% ABV	12OZ SNIFTER 9
<b>COORS LIGHT</b> — COLORADO 4.2% ABV	5.5
<b>DOGFISH HEAD ROMANTIC CHEMISTRY</b> — DELAWARE 7.2% ABV	7.5
<b>FOUNDERS ALL DAY IPA</b> — MICHIGAN 4.7%ABV	6.5
<b>GREEN FLASH BLONDE ALE</b> — CALIFORNIA 4.8%ABV	7.5
<b>GUINNESS</b> — IRELAND 4.1%ABV 20oz	9
<b>LAGUNITAS IPA</b> — CALIFORNIA 6.2%ABV	7
<b>STELLA ARTOIS</b> — BELGIUM 5.2%ABV	7
<b>WEYERBACHER MELLOW MONKS</b> — PENNSYLVANIA 4.5%ABV	7
<b>YUENGLING LAGER</b> — PENNSYLVANIA 4.4% ABV.	5.5

## BOTTLE/CAN BEER

<b>ANCHOR STEAM BEER</b> — SAN FRANCISCO 4.9%ABV	7
<b>AMSTEL LIGHT</b> — HOLLAND 3.5%ABV	6
<b>BELL'S TWO HEARTED ALE</b> — MICHIGAN 7.0%ABV	7.5
<b>BLUE MOON</b> — COLORADO 5.4%ABV	6.5
<b>CORONA/CORONA LIGHT</b> — MEXICO 4.5%ABV	6
<b>CRISPIN HARD APPLE CIDER</b> (GLUTEN FREE) — CALIFORNIA 5%ABV	7
<b>DOGFISH HEAD 60 MINUTE IPA</b> — DELAWARE 6.0%ABV	7
<b>DOGFISH HEAD 90 MINUTE IPA</b> — DELAWARE 9.0%ABV	10
<b>DOGFISH HEAD SEAQUENCH ALE</b> — DELAWARE 4.9%ABV	7
<b>DOGFISH HEAD FLESH &amp; BLOOD IPA</b> — DELAWARE 7.5%ABV	7.5
<b>HEINEKEN/HEINEKEN LIGHT</b> — AMSTERDAM 5.0%ABV	6
<b>HOEGAARDEN</b> — BELGIUM 4.9%ABV	6.5
<b>LAGUNITAS 12<sup>TH</sup> OF NEVER</b> — CALIFORNIA 5.5%ABV	6.5
<b>MICHELOB ULTRA</b> — ST. LOUIS 4.0%ABV	5.5
<b>BUDWEISER/BUD LIGHT/COORS LIGHT/MILLER LIGHT</b>	5

**HAPPY HOUR AT THE BAR MONDAY – FRIDAY 5PM TO 7PM**

**HALF PRICE DRAFT BEERS, SIGNATURE COCKTAILS**

**& \$5 SELECT WINES**

**3/24/18**