

# THURSDAY 12•6•18

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

### OVER 2 MILLION FRESHLY SHUCKED ON SITE

#### EAST COAST 2.5

- BLUE POINT (CT)
- LADY BARNSTABLE (MA)
- MALAGASH (PEI)
- MOON DANCER (MA)
- SAVAGE BLONDE (PEI)

#### WEST COAST 3

- EFFINGHAM (BC)
- LITTLE SKOOKUM (WA)
- TOTTEN INLET (WA)

#### PREMIUM 3.5

- PICKLE POINT (ME)
- SHIGOKU (WA)

## SOUPS, STEWS & CHOWDERS

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 9

### CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 9

**SNAPPER GREEN GUMBO** 6

\***MARYLAND CRAB SOUP** 6

**NEW ENGLAND CLAM CHOWDER** 6

## CLASSIC STARTERS & STEAMER POTS

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 11

**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISEE, RED CURRY CREMA 11

**HOT CRABMEAT AND ARTICHOKE DIP** 10

**SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 24/14

### LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

\*SPICY GINGER DRUNKEN 11 RED CURRY 11

**“MOULES FRITES”** MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 13

\***CHESAPEAKE “OLD BAY” SHRIMP BOIL** 16

\***HONEY GLAZED LOCAL BEETS** BALSAMIC-CARROT JAM, CANA DE CABRA GOAT CHEESE, ARUGULA, PINE NUTS 9

**CHEESE PLATE** LA PERAL BLEU (SPAIN, COW), CANA DE CABRA (SPAIN, GOAT), ST. STEPHEN TRIPLE CRÈME (NY, COW), PONT L’EVEQUE (FR, COW), CLOTH BOUND CABOT CHEDDAR (VT, COW) 15

## SALADS

\***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 24

\***ORGANIC FIELD GREENS SALAD** PICKLED PEARS, SPICED PECANS, HERB GOUDA, RASPBERRY VINAIGRETTE 8

\***BABY SPINACH SALAD** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 8/5

**CRABCAKE SALAD** CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 16

\***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 8/5

**CHOPPED ICEBOX SALAD** CREAMY GARLIC HERB DRESSING 7/4

## NON-SEAFOOD FARE

\***8OZ FILET MIGNON** PICKLED CIPOLLINI ONION, FARMSTAND TOMATO SALAD, KALE, DIJON ESPUMA 31

**SURF & TURF** FILET MIGNON, JUMBO LUMP CRABCAKE, LEMON-MINT PESTO, GRILLED VINE RIPE TOMATO, PINEAPPLE REMOULADE, FIELD GREENS 37

**12OZ NEW YORK STRIP** FRIED BRUSSELS SPROUTS, MAPLE BACON BUTTER, CRANBERRY VINAIGRETTE, DEMI-GLACE 29

## SIDES

**FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER** 5 •

\***TRUFFLED MUSHROOMS** 5 • **ISRAELI COUSCOUS & HARISSA CARROT JAM** 5 •

**FRESH CUT FRIES** 4 • \***LOBSTER MASHED POTATOES** 19 •

\***TOASTED GARLIC NEW POTATOES** 6 • \***STEAMED ASPARAGUS** 6 •

**TRUFFLED PARMIGIANO REGGIANO FRIES** 8 •

\***SRIRACHA SCALLION MASHED POTATOES** 5 •

\* = GLUTEN FREE. 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

^OUR FARM-TO-TABLE APPROACH HIGHLIGHTS SEASONAL & ORGANIC INGREDIENTS FROM OUR LOCAL FARMS & FISHING GROUNDS

## RAW BAR

\***PREMIUM KEY WEST STONE CRAB CLAWS** KEY LIME DIPPING SAUCE 40 LB / 20 ½ LB

**GRAND SEAFOOD PLATEAU** OYSTERS, MUSSELS, SHRIMP, CRAB 23

**GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED** 42

\***CHILLED HALF MAINE LOBSTER** 15

\***JUMBO SHRIMP COCKTAIL** 3.5 EA

\***TOPNECK CLAMS ON THE HALF SHELL** 1.5 EA

**OYSTER SHOOTER** ABSOLUT PEPPAR, HORSERADISH & TOMATO ESPUMA 7

**SASHIMI SELECTIONS** 7.00/EACH SELECTION • WAKAMI, WASABI & GINGER •

**AHI TUNA • BIG EYE TUNA • HAMACHI • STEELHEAD TROUT**

**SASHIMI TASTING** BIG EYE TUNA, STEELHEAD TROUT, HAMACHI, SCALLOP 15

## CEVICHE & SPECIALTIES

**AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, GREEN ONION, TOASTED WONTON CRISPS 11

**BIG EYE TUNA TIMBALE** AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CUCUMBER 11

**AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 11

**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME JUICE, CORN TORTILLAS 10

**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 12

**CEVICHE SAMPLER** OYSTER, SCALLOP, SCARLET SNAPPER 10

**SRIRACHA CRAB TIMBALE** AVOCADO & WAKAME 10

**RAINBOW TIRADITO** HAMACHI, AHI TUNA, SOCKEYE SALMON, SOY, LIME, SESAME SEEDS 12

## FIN FISH

**OVEN ROASTED NILE PERCH** SPICE ROASTED BUTTERNUT SQUASH, PISTACHIOS, ROASTED JALAPENOS, PARSLEY COULIS 26

**GRILLED ARCTIC CHAR** BALSAMIC BEETS, GRANNY SMITH APPLE SOUBISE, FENNEL 25

**GRILLED FAROE ISLAND SALMON** ISRAELI COUSCOUS, HARISSA CARROT JAM, PRESERVED LEMON & APRICOT COULIS, SPICED FRIED PASTRY 25

**RARE SEARED BIG EYE TUNA** YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 28

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 23

## BANKS’ THREE-COURSE DINNER \$38

### 1<sup>ST</sup> COURSE (CHOOSE ONE)

•**VEGETABLE & LENTIL FRITTER** CORIANDER CHUTNEY, GARAM MASALA AIOLI

•**SATUEED BLACK PEPPER CALAMARI** BASIL, THAI CHILIS, SOY SAUCE

### 2<sup>ND</sup> COURSE (CHOOSE ONE)

•**FRIED OYSTERS & CATFISH** CREOLE TOMATO SAUCE, ANSON MILLS GRITS, PARSLEY

•**PLANCHA SEARED GULF SHRIMP & LEEKS**

YELLOWFIN POTATO-SUNDRIED TOMATO CONFIT, BALSAMIC REDUCTION

•**RED SNAPPER A LA PLANCHA** CELERIAC PUREE,

BRIGHT SPOT FARMS ROOT VEGETABLES, CHABLIS FUMET

### 3<sup>RD</sup> COURSE (CHOOSE ONE)

•**CRÈME BRULEE • VALRHONA CHOCOLATE & AMARENA CHERRY GELATO**

## LOBSTERS & SHELLFISH

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

MARKET PRICE: 1 LB 31 1½ LB 38 2½ LB 52

\***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER,

REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 54

**LOBSTER CIOPPINO & ROUILLE CROUTON** MAINE LOBSTER, MUSSELS,

SHRIMP, SHELLFISH BROTH 38

**BROILED JUMBO LUMP CRABCAKES** CHERRY TOMATOES, ASPARAGUS,

ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 26

\***PAN SEARED LOCAL SEA SCALLOPS**

WHITE ASPARAGUS, SPRING MICRO HERB SALAD, LEMON VINAIGRETTE,

PORCINIS, SUNDRIED TOMATO 26

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