

THURSDAY 1•10•19

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.5

- BEAU SOLIEL (NB)
- BLUE POINT (CT)
- FIRE LAKE (PEI)
- GREAT WHITE (MA)
- MER BLEUE (NB)
- PINK MOON (PEI)
- RHODE ISLAND WILDS (RI)

WEST COAST 3

- CAPITAL (WA)

PREMIUM 3.5

- KUMAMOTO (WA)
- STELLAR BAY (BC)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 9

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 9

CHAMPAGNE LOBSTER BISQUE 8

***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

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'ÈVEQUE (FR, COW), CLOTH BOUND CABOT CHEDDAR (VT, COW) 15

SALADS

ARCADIAN SALAD ORGANIC ARCADIAN MIXED GREENS, BALSAMIC STRAWBERRIES, GOAT CHEESE, WALNUT VINAIGRETTE 7

***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

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

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

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

***MIDDLENECK 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 TILES 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

PAN ROASTED BARRAMUNDI SWEET CORN & POBLANO CONFIT, CORIANDER CRÈME FRAICHE, CRISPY OYSTER MUSHROOM 26

SWORDFISH & CRAWFISH FISH POT ANDOUILLE SAUSAGE, CORN, BUTTERNUT SQUASH, CAJUN TOMATO BROTH, CREOLE MUSTARD CROUTON 24

***WHOLE BRONZINO** ARTICHOKE, OLIVES, CAPERS, TOMATOES 27

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

1ST COURSE (CHOOSE ONE)

•**SALMON RILLETTE BUTTERCUPS** PICKLED ONIONS, MICRO GREENS, BUTTER LETTUCE

•**HERB ROASTED BUTTERNUT SQUASH** BOURBON FIGS, LEMON RICOTTA, PINE NUTS

2ND COURSE (CHOOSE ONE)

• **SHRIMP SCAMPI & VIALONE NANO HEIRLOOM RISOTTO** CRISPY SHALLOTS, PARSLEY AGRUMATO

•**SAFFRON BRAISED FLAGOLET BEANS** CLAMS, CALAMARI, MAHI MAHI, LEEKS, FENNEL

•**TEMPURA FRIED CRIMSON SNAPPER** SOBA NOODLE SALAD, SPICY MISO-HONEY DRESSING

3RD 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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