

FRIDAY 1•18•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)
- SAVAGE BLONDE(PEI)
- WATCH HILL (RI)

WEST COAST 3

- COMPASS POINT (WA)
- FANNY BAY (BC)

PREMIUM 3.5

- BLACKBERRY POINT(PEI)
- KUSSHI (BC)
- PICKLE POINT (ME)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 9

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 9

CRAB BISQUE 7

*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, FRISÉE, 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, TATSUI, PINE NUTS 9

SALADS

*BLACKENED SCALLOP COBB SALAD ICEBERG, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 16

CALIFORNIA CHICKEN SESAME SALAD NAPA CABBAGE, CARROT, MIZUNA, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 10

*LOBSTER SALAD & BOSTON BIBB TOMATO, AVOCADO 24

*ORGANIC FIELD GREENS SALAD PICKLED PEARS, SPICED PECANS, AGED 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

BANKS TWO-COURSE \$15 LUNCH

1ST COURSE - CHOOSE ONE

ORGANIC ACADIAN MIXED GREENS GOAT CHEESE, PINE NUTS, BALSAMIC STRAWBERRY DRESSING

OYSTER CEVICHE TOMATO, RED ONION, CILANTRO, ORANGE & LIME JUICE, TORTILLA CHIPS

2ND COURSE - CHOOSE ONE

PAN SEARED BARRAMUNDI BRAISED FENNEL, CONFIT OYSTER MUSHROOMS, BASIL-CHIVE COULIS

CRISPY FRIED SHRIMP TACOS NAPA CABBAGE SLAW, PINEAPPLE-HABANERO AIOLI

SIDES

FRESH CUT FRIES 4 • TRUFFLED PARMIGIANO REGGIANO FRIES 8 •

*SRIRACHA SCALLION MASHED POTATOES 5 • STEAMED ASPARAGUS 6 •

*LOBSTER MASHED POTATOES 19 • *TRUFFLE SCENTED WILD MUSHROOMS 5 •

*TOASTED GARLIC NEW POTATOES 6 • *STEAMED HARICOTS VERTS 4 •

* = 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

*MIDNECK 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

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

SANDWICHES

CRAB & AVOCADO TOAST JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, HOUSEMADE FOCACCIA, TORTILLA CHIPS 14

CRABCAKE SANDWICH JUMBO LUMP CRABCAKE, KAISER ROLL, NEW ORLEANS REMOULADE, FRESH CUT FRIES 15

CLASSIC TURKEY CLUB ROASTED TURKEY, BACON, ICEBERG LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 10

CHAR-BROILED GROUND SIRLOIN BURGER CHICAGO STYLE TOMATO RELISH, FRESH CUT FRIES 11

MAINE LOBSTER ROLL FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 20

SLIDER DUO: SMOKED SALMON SLIDER & CRABCAKE SLIDER

NEW ORLEANS REMOULADE, DILL CRÈME FRAICHE, HOUSE CUT FRIES 10

PANKO FRIED CATFISH SANDWICH PEA SHOOTS, TOMATO, SRIRACHA AIOLI, FRESH CUT FRIES 10

LUNCH ENTREES

LOBSTER MAC-N-CHEESE SIDE ORGANIC FIELD GREENS SALAD 19

FISH & CHIPS TRADITIONAL MALT BATTER, ASPARAGUS 11

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 14

GRILLED FAROE ISLAND SALMON ASPARAGUS, MICRO HERB SALAD, LEMON-MINT PESTO, TOMATO RELISH 14

BLACKENED BIG EYE TUNA TACOS PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM, SOFT FLOUR TORTILLAS 11

FISH POT HAWAIIAN OPAH, CLAMS, SHIITAKE MUSHROOMS, CARROTS, PEA SHOOTS, GINGER-SOY BROTH, GINGER-SCALLION BUTTER CROUTON 13

BROILED JUMBO LUMP CRABCAKE CHERRY TOMATOES, ASPARAGUS & ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 15

NON-ALCOHOLIC BEVERAGES

CHEF'S COCKTAIL CRANBERRY JUICE, CLUB SODA & LIME 4

SPARKY HABANERO AGAVE SYRUP, PINEAPPLE JUICE, FRESH LIME JUICE & CLUB SODA 5

LAVENDER SPRITZ FRESH LEMON JUICE, GRENADINE, MOROCCAN & SAFFRON BITTERS, LAVENDER SIMPLE SYRUP & CLUB SODA 6

CRAFT SODAS GRAPEFRUIT, ORANGE, BASIL-BLUEBERRY 5

FOLLOW US ON OUR FACEBOOK, INSTAGRAM & TWITTER

@BANKSSEAFOODKITCHEN