

SEAFOOD SNACKS

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

SPICY SHRIMP LETTUCE WRAPS 7

SEAFOOD NACHOS

BLACKENED BIG EYE TUNA, CRABMEAT, KEY WEST PINK SHRIMP,
MONTEREY JACK CHEESE, GUACAMOLE, PICO DE GALLO,
CHIPOTLE SALSA VERDE ½ 14 FULL 24

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE,
RED CURRY CREMA 11

◆ **CHESAPEAKE OLD BAY SHRIMP BOIL** 16

HOT CRAB AND ARTICHOKE DIP 10

TRUFFLE REGGIANO FRIES 8

BANKS' CHEESE PLATE 15

◆ NOT INCLUDED IN DECOMPRESSION DRAFTS & SNACKS PROMOTION

RAW BAR*

***PREMIUM KEY WEST STONE CRAB CLAWS**

KEY LIME DIPPING SAUCE 40 LB / 20½ LB

SEE DAILY OYSTER SELECTION MARKET PRICE

SASHIMI 7.00/SELECTION

SEAWEED SALAD, WASABI, AND GINGER

AHI TUNA • BIG EYE TUNA • HAMACHI • STEELHEAD TROUT

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

SRIRACHA CRAB TIMBALE AVOCADO & WAKAME 10

BIG EYE TUNA TOGARASHI THAI CHILE, SOY, KEY LIME CREMA,
CRISP WONTONS 12

CEVICHE SAMPLER OYSTER, SCALLOP, SCARLET SNAPPER 10

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

JOIN US EVERY TUESDAY & THURSDAY

HALF PRICED OYSTERS AT THE BAR AND RAW BAR

ALL DAY LONG!

DECOMPRESSION DRAFTS & SNACKS

HALF PRICED DRAFT BEERS & SEAFOOD SNACKS

AT THE BAR: EVERY NIGHT 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 4

TEMPURA ASPARAGUS SRIRACHA AIOLI 4

CHICKEN TENDERS BUFFALO OR PANKO,
BLUE CHEESE DRESSING OR TRUFFLE HONEY DIJON 6

MINI CRABCAKE SLIDER

CHILI LIME AIOLI 5

BURGER SLIDER CHICAGO STYLE RELISH 4

SANDWICHES

BRISKET SANDWICH

SMOKED ROSEMARY BUN, SLAW & FRESH JALAPENOS 9

BAHN MI KOBE BEEF HOT DOG

PICKLED VEGETABLES, CILANTRO, SRIRACHA AIOLI 8

CREOLE FRIED CHICKEN SANDWICH

SMOKED ROSEMARY BUN, NOLA STYLE SLAW, PICKLES 8

*ADD SHOE STRING FRIES 3, HAND CUT FRIES 4

-OR- TRUFFLED PARMIGIANO REGGIANO FRIES 6

BANKS' BLACKENED BIG EYE TUNA TACOS

PICO DE GALLO, GUACAMOLE, ICEBERG,
SOUR CREAM, SOFT FLOUR TORTILLAS 11

PANKO FRIED CATFISH SRIRACHA AIOLI, PEA SHOOTS,
TOMATO, KAISER ROLL, HOMEMADE FRENCH FRIES 10

MAINE LOBSTER ROLL

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

CHAR-BROILED GROUND SIRLOIN BURGER

CHICAGO STYLE TOMATO RELISH,
HOMEMADE FRENCH FRIES 11

CRABCAKE SANDWICH JUMBO LUMP CRABCAKE,
KAISER ROLL, NEW ORLEANS REMOULADE,
WITH HOMEMADE FRENCH FRIES 15

1/7/19

SIGNATURE COCKTAILS

SIGNATURE OLD FASHIONED	13
CHOICE OF MAKER'S MARK BOURBON OR BLUECOAT BARREL FINISHED GIN, MUDDLED ORANGE & AMARENA CHERRY, ANGOSTURA BITTERS	
ELIJAH'S BOURBON CRUSH	13
ELIJAH CRAIG SMALL BATCH BOURBON, FRESH SQUEEZED ORANGE JUICE, CLUB SODA	
WHITE PEACH SANGRIA	12
WHITE WINE, BRANDY, HONEY, PEACH LIQUEUR, FRESH PEACHES	
FRENCH QUARTER SAZERAC	15
WOODFORD RESERVE RYE WHISKEY, VIEUX CARRE ABSINTHE, PEYCHAUD'S BITTERS	
SIGNATURE OR PINEAPPLE-JALAPENO INFUSED MARGARITA	14
ROCA PATRON SILVER ARTESANAL TEQUILA, PATRON CITRONGE LIQUEUR, FRESH SQUEEZED LIME JUICE, SALTED RIM	
DOGFISH HEAD SONIC ARCHAEOLOGY	12
A PROHIBITION-INSPIRED COCKTAIL WITH WHISKEY, RUM, BRANDY, HONEY, LEMON, POMEGRANATE JUICES	
HONEY MEZCAL MARTINI	15
ILEGAL MEZCAL JOVEN, FRESH SQUEEZED LEMON JUICE, HONEY SIMPLE SYRUP	
STATESIDE CIDER	13
STATESIDE VODKA, FRESH APPLE CIDER, CINNAMON SIMPLE SYRUP, ANGOSTURA BITTERS	
APEROL SPRITZ	12
PROSECCO, APEROL, FRESH SQUEEZED LIME JUICE, CLUB SODA	
BERRY ROSE PUNCH	12
CUPCAKE ROSE, FRESH BLUEBERRIES & STRAWBERRIES, LEMON-LIME SIMPLE SYRUP	
SMOKIN' BLOODY MARY	14
ARDBEG SINGLE MALT SCOTCH, HOUSE-MADE BLOODY MARY MIX, OLD BAY RIM	
LEMON POMEGRANATE MARTINI	14
GREY GOOSE LE CITRON VODKA, PAMA POMEGRANATE LIQUEUR, FRESH SQUEEZED LEMON JUICE	

DRAFT BEER

ALLAGASH WHITE – MAINE 5.1%ABV	7.5
BLUE MOON – COLORADO 5.4%ABV	6
BROOKLYN LAGER – NEW YORK 5.2%ABV	7
COORS LIGHT – COLORADO 4.2% ABV	5.5
DOGFISH HEAD LIQUID TRUTH SERUM – DELAWARE 7.0%ABV	7.5
FOUNDERS ALL DAY IPA – MICHIGAN 4.7%ABV	6.5
GUINNESS – IRELAND 4.1%ABV 20OZ	9
LAGUNITAS IPA – CALIFORNIA 6.2%ABV	7
OSKAR BLUES HOTBOX COFFEE PORTER – COLORADO 6.4%ABV	7
PERONI – ITALY 5.1%ABV	6
SIERRA NEVADA HAZY LITTLE THING IPA – CALIFORNIA 6.7%ABV	7
YUENGLING LAGER – PENNSYLVANIA 4.4% ABV.	5.5

BOTTLE/CAN BEER

10 BARREL BREWING CO. PRAY FOR SNOW – OREGON 7.0%ABV	7
AMSTEL LIGHT – HOLLAND 3.5%ABV	6
BRECKENRIDGE BREWERY VANILLA PORTER – COLORADO 5.4%ABV	7
CORONA/CORONA LIGHT – MEXICO 4.5%ABV	6
CRISPIN HARD APPLE CIDER (GLUTEN FREE) – CALIFORNIA 5.0%ABV	7
DOGFISH HEAD 60 MINUTE IPA – DELAWARE 6%ABV	7
DOGFISH HEAD FLESH & BLOOD IPA – DELAWARE 7.5%ABV	7.5
HEINEKEN/HEINEKEN LIGHT – AMSTERDAM 5.0%ABV	6
HOEGAARDEN – BELGUIM 4.9%ABV	6.5
LAGUNITAS BROWN SHUGGA ¹ – CALIFORNIA 10.0%ABV	7.5
MICHELOB ULTRA – ST. LOUIS 4.0%ABV	5.5
SIERRA NEVADA PALE ALE – CALIFORNIA 5.6%ABV	7
STELLA ARTOIS – BELGIUM 5.2%ABV	6
BUDWEISER/BUD LIGHT/COORS LIGHT/MILLER LIGHT	5

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