

# MONDAY 2•18•19

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

OVER 2 MILLION FRESHLY SHUCKED ON SITE

### EAST COAST 2.5

- BLUE POINTS (CT)
- CUPID'S ARROW (ME)
- SWEETHEART PEARLS (NS)

### WEST COAST 3

- COMPASS POINT (WA)
- DABOB (WA)
- ELK HORN (WA)
- TOTTEN (WA)

### PREMIUM 3.5

- SAIKO (WA)

## \*\*BAKED SHELLFISH MONDAY\*\*

**BANKS FAMOUS CLAMS CASINO** BACON, GARLIC-BELL PEPPER BUTTER 13

### 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 7

NEW ENGLAND CLAM CHOWDER 7

### CLASSIC STARTERS & STEAMER POTS

**CANA DE CABRA ALA PLANCHA** DULCE DE LECHE, GRILLED SOURDOUGH 9

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 12

**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISEE, RED CURRY CREMA 12

**HOT CRABMEAT AND ARTICHOKE DIP** 11

**SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 25

### LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

\*SPICY GINGER DRUNKEN 12 RED CURRY 12

\*CHESAPEAKE "OLD BAY" SHRIMP BOIL 17

\*HONEY GLAZED LOCAL BEETS BALSAMIC-CARROT JAM, CANA DE CABRA GOAT CHEESE, ARUGULA, PINE NUTS 10

**CHEESE PLATE** LA PERAL BLEU (SPAIN, COW), CANA DE CABRA (SPAIN, GOAT), ST. STEPHEN TRIPLE CRÈME (NY, COW), PONT L'EVEQUE (FRANCE, COW), CLOTH BOUND CABOT CHEDDAR (VT, COW) 16

### SALADS

\*LOBSTER SALAD & BOSTON BIBB TOMATO, AVOCADO 25

\*ORGANIC FIELD GREENS PICKLED PEARS, SPICED PECANS, HERB GOUDA, RASPBERRY VINAIGRETTE 9

\*BABY SPINACH TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 9/6

**BANKS JUMBO LUMP CRABCAKE** CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 17

\*SHAVED BRUSSELS SPROUTS SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 9/6

**CHOPPED ICEBOX** CREAMY GARLIC HERB DRESSING 8/5

### NON-SEAFOOD FARE

**SURF & TURF** PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE, HORSERADISH CREMA, PIQUILLO COULIS, SPICED RAPINI 38

\*8OZ FILET MIGNON PICKLED CIPOLLINI ONION, FARMSTAND TOMATO SALAD, KALE, DIJON ESPUMA 32

**12OZ NEW YORK STRIP** FRIED BRUSSELS SPROUTS, MAPLE BACON BUTTER, CRANBERRY VINAIGRETTE, DEMI-GLACE 30

### SIDES

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

\*TRUFFLED MUSHROOMS 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

**FOLLOW US ON OUR FACEBOOK, INSTAGRAM & TWITTER**

**@BANKSSEAFOODKITCHEN**

### 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** 38

\*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 12

**BIG EYE TUNA TIMBALE** AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CUCUMBER 12

**AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 12

**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME JUICE, CORN TORTILLAS 11

**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 13

**CEVICHE SAMPLER** OYSTER, SCALLOP, SCARLET SNAPPER 11

**SRIRACHA CRAB TIMBALE** AVOCADO & WAKAME 11

**RAINBOW TIRADITO** HAMACHI, AHI TUNA, SOCKEYE SALMON, SOY, LIME, SESAME SEEDS 13

### FIN FISH

**PAN ROASTED MAHI MAHI** BRAISED BABY BOK CHOY, RED CURRY EMULSION, PICKLED RADISH & CILANTRO 25

**PAN SEARED LOCAL ROCKFISH** QUINOA, GRANNY SMITH APPLES, ARUGULA, APPLE CIDER REDUCTION 28

**GRILLED FAROE ISLAND SALMON** SWISS CHARD, CARAMELIZED CARROTS, CAULIFLOWER, PRESERVED LEMON RELISH 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 24

### BANKS THREE-COURSE DINNER \$38

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

•ROCKFISH CEVICHE MANGO, FRESNO PEPPERS, FRESH CILANTRO

•FAROE ISLAND SALMON CONFIT "BUTTERCUPS" BIBB LETTUCE, PICKLED ONION, TOMATO

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

•OCTOPUS & SHRIMP ALA PLANCHA SAFFRON MARINATED FLAGEOLET BEANS, CHARRED CHERRY TOMATOES, FRESH HERBS

•OVEN ROASTED MASSACHUSETTS HAKE GINGER CONFIT OYSTER MUSROOMS, TRUFFLED MISO BUTTER SAUCE

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

•CRÈME BRULEE • CHOICE OF HOUSEMADE GELATO OR SORBETTO

### LOBSTERS & SHELLFISH

\*LOBSTER IN THE ROUGH BOILED WHOLE MAINE LOBSTER  
MARKET PRICE: 1 LB 33 1½ LB 40 2½ LB 53

\*LOBSTER IN THE NUDE HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 55

**LOBSTER CIOPPINO & ROUILLE CROUTON** MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 39

**BROILED JUMBO LUMP CRABCAKES** CHERRY TOMATOES, ASPARAGUS, ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 28

#### \*PAN SEARED LOCAL SEA SCALLOPS

WHITE ASPARAGUS, SPRING MICRO HERB SALAD, LEMON VINAIGRETTE, PORCINIS, SUNDRIED TOMATO 28

### NON-ALCOHOLIC BEVERAGES

**PUREZZA PREMIUM WATER** STILL OR SPARKLING 4

**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