

SATURDAY 2•9•19

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.5

- BEAU SOLIEL (NB)
- BEAVER TAIL (RI)
- BLUE POINT (CT)
- FIRE LAKE (PEI)
- WESKEAG (ME)

WEST COAST 3

- ANCHOR BAY (WA)
- EFFINGHAM (BC)
- ELK HORN (WA)

PREMIUM 3.5

- SWEET NECK (MA)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 9

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 9

ATLANTIC FISH CHOWDER 6

***MARYLAND CRAB SOUP** 6

NEW ENGLAND CLAM CHOWDER 6

CLASSIC STARTERS & STEAMER POTS

CRISPY MAYTAG BLUE CHEESE POLENTA SAGE, SMOKED TOMATO COULIS 6

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 (FRANCE, COW), CLOTH BOUND CABOT CHEDDAR (VT, COW) 15

SALADS

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

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

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

BANKS JUMBO LUMP CRABCAKE 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 CREAMY GARLIC HERB DRESSING 7/4

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

SUCCOTASH, SMOKED TOMATO COULIS 5 •

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

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

ROCKFISH & PASSION FRUIT CEVICHE RED ONION, GINGER, CILANTRO, CUCUMBERS, THAI CHILES 10

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 HERB CRUSTED HAKE PARMESAN BRAISED FENNEL, TARRAGON CREAM, TOMATO CONCASSE 26

PAN ROASTED LOCAL ROCKFISH CHARRED TOMATILLOS, PICKLED ONIONS, CILANTRO COULIS, CONFIT OYSTER MUSHROOMS 28

FIRE ROASTED CORVINA SUCCOTASH, CRISPY SHALLOTS, SMOKED TOMATO COULIS 27

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

LOBSTERS & SHELLFISH

***LOBSTER IN THE ROUGH** BOILED WHOLE MAINE LOBSTER
MARKET PRICE: 1 LB 32 1½ LB 39 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 27

***PAN SEARED LOCAL SEA SCALLOPS**

WHITE ASPARAGUS, SPRING MICRO HERB SALAD, LEMON VINAIGRETTE, PORCINIS, SUNDRIED TOMATO 27

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

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