

# MONDAY 2•11•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)
- ONSET (MA)

### WEST COAST 3

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

## SOUPS, STEWS & CHOWDERS

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 9

### CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 9

**CAJUN CHICKEN & ANDOUILLE SAUSAGE SOUP** 6

\***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, TATSOI, PINE NUTS 9

## SALADS

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

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

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

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

## BANKS TWO-COURSE \$15 LUNCH

*1<sup>ST</sup> COURSE - CHOOSE ONE*

**ROCKFISH CEVICHE** PINEAPPLE-HABANERO MARINADE, SWEET POTATO CHIPS

**CRAB & CORN FRITTERS** PASSION FRUIT AIOLI

*2<sup>ND</sup> COURSE - CHOOSE ONE*

**FIRE ROASTED MAHI MAHI** ROASTED CAULIFLOWER, RAINBOW SWISS CHARD, CARROT HARISSA

**TEMPURA FRIED SHRIMP** SOBA NOODLE-NAPA SLAW, SWEET & SPICY RED CHILI SAUCE

## 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

\***TOPNECK 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

**BANKS HOME STYLE BURGER** HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION SPICY TOMATO JAM, 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

**PAN ROASTED CORVINA** SUNDRIED TOMATO RISOTTO, PARMESAN BRAISED FENNEL, TARRAGON BUTTER 15

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

**FISH & CHIPS** TRADITIONAL MALT BATTER, ASPARAGUS 11

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

**GRILLED FAROE ISLAND SALMON** ISRAELI COUSCOUS, BABY ARUGULA, PRESERVED LEMON & APRICOT COULIS 14

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

**FISH POT** SALMON, MUSSELS, OYSTER MUSHROOMS, LOBSTER-CORN BROTH, ROUILLE 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

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