

THURSDAY 3•14•19

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.5

- BLUE POINT (CT)
- RIPTIDE (MA)
- SAVAGE BLONDE (PEI)
- SHINY SEA (PEI)

WEST COAST 3

- COMPASS POINT (WA)
- EMERALD COVE (BC)
- STELLAR BAY (BC)

PREMIUM 3.5

- DAISY BAY (PEI)
- LUCKY LIME (PEI)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 11.5

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 11.5

VERA CRUZ FISH SOUP CILANTRO-RADISH RELISH 8

***MARYLAND CRAB SOUP** 7.5

NEW ENGLAND CLAM CHOWDER 7.5

CLASSIC STARTERS & STEAMER POTS

PANKO FRIED GULF OYSTERS CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 13.5

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISEE, RED CURRY CREMA 13.5

HOT CRABMEAT AND ARTICHOKE DIP 12.5

SEAFOOD NACHOS FOR 2 BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 27

LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

*SPICY GINGER DRUNKEN 12.5 RED CURRY 12.5

“MOULES FRITES” MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 14.5

***CHESAPEAKE “OLD BAY” SHRIMP BOIL** 17.5

***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'VEQUE (FRANCE, COW), CLOTH BOUND CABOT CHEDDAR (VT, COW) 17

SALADS

***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 27

***ORGANIC FIELD GREENS** PICKLED PEARS, SPICED PECANS, HERB GOUDA, RASPBERRY VINAIGRETTE 10.5

***BABY SPINACH** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10/6

BANKS JUMBO LUMP CRABCAKE CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 17.5

***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 10.5/6.5

CHOPPED ICEBOX CREAMY GARLIC HERB DRESSING 9/5

NON-SEAFOOD FARE

SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE, HORSERADISH CREMA, PIQUILLO COULIS, SPICED RAPINI 40.5

***8OZ FILET MIGNON** PICKLED CIPOLLINI ONION, FARMSTAND TOMATO SALAD, KALE, DIJON ESPUMA 35

12OZ NEW YORK STRIP FRIED BRUSSELS SPROUTS, MAPLE BACON BUTTER, CRANBERRY VINAIGRETTE, DEMI-GLACE 34

SIDES

FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER 5 •

***TRUFFLED MUSHROOMS** 5 • **FRESH CUT FRIES** 4 •

***LOBSTER MASHED POTATOES** 20 •

***TOASTED GARLIC NEW POTATOES** 6 • ***STEAMED ASPARAGUS** 6 •

TRUFFLED PARMIGIANO REGGIANO FRIES 9 •

***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

GRAND SEAFOOD PLATEAU OYSTERS, MUSSELS, SHRIMP, CRAB 27

GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED 47

***CHILLED HALF MAINE LOBSTER** 20

***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 7.5/EACH SELECTION • WAKAMI, WASABI & GINGER •

AHI TUNA • BIG EYE TUNA • HAMACHI • STEELHEAD TROUT

SASHIMI TASTING BIG EYE TUNA, STEELHEAD TROUT, HAMACHI, SCALLOP 18

CEVICHE & SPECIALTIES

AHI TUNA CRISPS MISO & YUZU CREMA, SWEET SOY, GREEN ONION, TOASTED WONTON CRISPS 13.5

BIG EYE TUNA TIMBALE AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CUCUMBER 13

AHI TUNA TARTARE MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 13

SCARLET SNAPPER CEVICHE TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME JUICE, CORN TORTILLAS 12

BIG EYE TUNA TOGARASHI THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 13.5

CEVICHE SAMPLER OYSTER, SCALLOP, SCARLET SNAPPER 12

SRIRACHA CRAB TIMBALE AVOCADO & WAKAME 12

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

FIN FISH

PAN SEARED MAHI MAHI BLUE CORN & MANCHEGO AREPAS, SPICY CORN & MRLITON SLAW, PRESERVED LEMON AIOLI 28

PROVENCALE STYLE FISH POT, OLIVE & CAPER ROUILLE BARRAMUNDI, SEA SCALLOPS, MUSSELS, FENNEL 28.5

GRILLED FAROE ISLAND SALMON SWISS CHARD, CARAMELIZED CARROTS, CAULIFLOWER, PRESERVED LEMON RELISH 27

RARE SEARED BIG EYE TUNA YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 31

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 25

BANKS THREE-COURSE \$38 DINNER

1ST COURSE (CHOOSE ONE)

• **HOUSE MADE LEMON RICOTTA & MAINE BLUEBERRY-ROSEMARY JAM**

FLATBREAD, CARAMELIZED ONION, BABY ROCKET, BALSAMIC REDUCTION

• **GUAVA & HABANERO OYSTER CEVICHE** SWEET POTATO CHIPS

2ND COURSE (CHOOSE ONE)

• **RUBY RED TROUT ALA PLANCHA** RAINBOW SWISS CHARD,

CONFIT YELLOWFIN POTATOES, TARRAGON-MUSTARD BUTTER

• **MISO GLAZED GULF SHRIMP** GINGER-SWEET POTATO PUREE, SHIITAKE MUSHROOMS, PONZU NAPA CABBAGE

3RD COURSE (CHOOSE ONE)

• **CRÈME BRULEE • CHOICE OF HOUSE MADE GELATO OR SORBETTO**

LOBSTERS & SHELLFISH

***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 58

LOBSTER CIOPPINO & ROUILLE CROUTON MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 43.5

BROILED JUMBO LUMP CRABCAKES CHERRY TOMATOES, ASPARAGUS, ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 29

*PAN SEARED LOCAL SEA SCALLOPS

WHITE ASPARAGUS, SPRING MICRO HERB SALAD, LEMON VINAIGRETTE, PORCINIS, SUNDRIED TOMATO 29

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