

# MONDAY 4•15•19

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

OVER 2 MILLION FRESHLY SHUCKED ON SITE

### EAST COAST 2.5

- BLUE POINT (CT)
- SALTEN ROCK (MA)
- SAVAGE BLONDE (PEI)
- WELLFLEET (MA)

### WEST COAST 3

- DABOB (WA)
- HAMMERSLY (WA)
- STEAMBOAT (BC)
- TOTTEN INLET (WA)

### PREMIUM 3.5

- KUSSHI (BC)
- PARAMOUR (NS)

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

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

### 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

**CRAB BISQUE** 8.5

\***MARYLAND CRAB SOUP** 7.5

**NEW ENGLAND CLAM CHOWDER** 7.5

### CLASSIC STARTERS & STEAMER POTS

**SALMON CONFIT BUTTERCUPS** PICKLED RED ONION, TOMATOES 11

**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

**WILD THYME FLOWER HONEY BEETS** LEMON WHIPPED RICOTTA, PEA TENDRILS, SMOKED MARCONA ALMONDS-BASIL PESTO 11

**CHEESE PLATE** LA PERAL BLEU (SPAIN, COW), CANA DE CABRA (SPAIN, GOAT), ST. STEPHEN TRIPLE CRÈME (NY, COW), PIERRE ROBERT (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-GI ACF 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 HALIBUT & GULF SHRIMP** SPICED CARROT JAM, BEETS, PEPITAS 30

**PAN ROASTED SWORDFISH** LENTILS, WHITE ASPARAGUS, BLOOD ORANGE REDUCTION 29

**FIRE ROASTED BRONZINO** WHOLE FISH PRESENTATION, GRILLED SUMMER SQUASH PEPPERONATA 30

**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 DINNER \$38

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

•**STRAWBERRY & GOAT CHEESE FLATBREAD** ARUGULA, BALSAMIC REDUCTION

•**FRIED ARTICHOKE** GARAM MASALA AIOLI

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

•**SCARLET SNAPPER ALA PLANCHA** RICOTTA-EGGPLANT ROULADE, PIMENTO COULIS

•**NOLA BBQ SHRIMP** CRAWFISH BREAD PUDDING, CELERY HEARTS

#### 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 35 1½ LB 42

**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

**BUTTERMILK BATTERED SOFT SHELL CRABS “FIRST OF THE SEASON”**

CHOW CHOW & MIRLITON SLAW, SPICED DATE REMOULADE 37

### 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