

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)

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, PFA TFNDRII S. SMOKFD MARCONA AI MONDS-BASII PESTO 11

SALADS

***BLACKENED SCALLOP COBB** ICEBERG, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 18.5

CALIFORNIA CHICKEN SESAME NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 12

***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

BANKS TWO-COURSE \$15 LUNCH

1ST COURSE - CHOOSE ONE

STRAWBERRY & GOAT CHEESE FLATBREAD ARUGULA, BALSAMIC REDUCTION

CRAWFISH BREAD PUDDING CELERY HEARTS, SMOKED TOMATO COULIS

2ND COURSE - CHOOSE ONE

MANCHEGO & SERRANO HAM GRILLED CHEESE TOMATO FONDUE, ARUGULA, RED ONION, KENNEBEC POTATO CHIPS

SHRIMP SCAMPI CRISPY ARTICHOKEs, TOMATOES, SPINACH

SIDES

FRESH CUT FRIES 4 • **TRUFFLED PARMIGIANO REGGIANO FRIES** 8 •

***SRIRACHA SCALLION MASHED POTATOES** 5 • **STEAMED ASPARAGUS** 6 •

***LOBSTER MASHED POTATOES** 20 • ***TRUFFLE SCENTED WILD MUSHROOMS** 5 •

***TOASTED GARLIC NEW POTATOES** 6 • ***STEAMED HARICOTS VERTS** 4 •

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

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

CEVICHEs & 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

SEAFOOD KITCHEN TACOS

AHI TUNA AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CRISP CORN TORTILLAS 13

BAJA FISH FRIED POLLOCK, ICEBERG, CILANTRO, KEY LIME SOUR CREAM, FRESH JALAPEÑOS, SOFT WHITE CORN TORTILLAS 11

BANG BANG SHRIMP FRIED SHRIMP, CALIFORNIA-STYLE MIXED GREENS, RED CURRY CREMA & SRIRACHA, SOFT FLOUR TORTILLAS 12

BLACKENED BIG EYE TUNA PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM, SOFT FLOUR TORTILLAS 13

MAINE LOBSTER CALIFORNIA-STYLE MIXED GREENS, CILANTRO, SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 21

SANDWICHES

SOFTSHELL CRAB L.T.O. BUTTERMILK BATTERED, SRIRACHA AIOLI, KENNEBEC POTATO CHIPS 17

CRAB & AVOCADO TOAST JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, HOUSEMADE FOCACCIA, TORTILLA CHIPS 15

CRABCAKE SANDWICH JUMBO LUMP CRABCAKE, KAISER ROLL, NEW ORLEANS REMOULADE, FRESH CUT FRIES 16

CLASSIC TURKEY CLUB ROASTED TURKEY, BACON, ICEBERG LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 11

BANKS HOME STYLE BURGER HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION, SPICY TOMATO JAM, FRESH CUT FRIES 13

MAINE LOBSTER ROLL FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 21

SLIDER DUO: SMOKED SALMON SLIDER & CRABCAKE SLIDER NEW ORLEANS REMOULADE, DILL CRÈME FRAICHE, FRESH CUT FRIES 12

LUNCH ENTREES

PAN SEARED ALASKAN HALIBUT CAULIFLOWER, ORANGE REDUCTION, GINGER-COCONUT BUTTER SAUCE 17

LOBSTER MAC-N-CHEESE SIDE ORGANIC FIELD GREENS SALAD 21

FISH & CHIPS TRADITIONAL MALT BATTER, ASPARAGUS 12.5

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 16

GRILLED FAROE ISLAND SALMON ROASTED BEETS, LEMON-SAFFRON AIOLI, MICRO HERBS 16.5

BROILED JUMBO LUMP CRABCAKE CHERRY TOMATOES, ASPARAGUS & ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 15.5

* = 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