

SEAFOOD SNACKS

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

SPICY SHRIMP LETTUCE WRAPS 8

◆ SEAFOOD NACHOS

BLACKENED BIG EYE TUNA, CRABMEAT, KEY WEST PINK SHRIMP,
MONTEREY JACK CHEESE, GUACAMOLE, PICO DE GALLO,
CHIPOTLE SALSA VERDE 27

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

◆ CHESAPEAKE OLD BAY SHRIMP BOIL 17.5

HOT CRAB AND ARTICHOKE DIP 12.5

TRUFFLE REGGIANO FRIES 8

BANKS' CHEESE PLATE 17

◆ NOT INCLUDED IN DECOMPRESSION DRAFTS & SNACKS PROMOTION

RAW BAR*

SEE DAILY OYSTER SELECTION MARKET PRICE

SASHIMI 7.5/SELECTION

SEAWEED SALAD, WASABI, AND GINGER

AHI TUNA • BIG EYE TUNA • HAMACHI • STEELHEAD TROUT

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

SRIRACHA CRAB TIMBALE AVOCADO & WAKAME 12

BIG EYE TUNA TOGARASHI THAI CHILE, SOY, KEY LIME CREMA,
CRISP WONTONS 13.5

CEVICHE SAMPLER OYSTER, SCALLOP, SCARLET SNAPPER 12

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

SMALL PLATES

LOBSTER MAC-N-CHEESE 20

FRIED MANCHEGO CHILI LIME AIOLI 4

TEMPURA ASPARAGUS SRIRACHA AIOLI 4

CHICKEN TENDERS BUFFALO OR PANKO,
BLUE CHEESE DRESSING OR TRUFFLE HONEY DIJON 6

SMOKED SALMON SLIDER LOBSTER BRIOCHE 6

MINI CRABCAKE SLIDER

CHILI LIME AIOLI 5.5

BURGER SLIDER SPICY TOMATO JAM 4

SEAFOOD KITCHEN TACOS

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

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

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

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

MAINE LOBSTER ICEBERG, CILANTRO, SPICED TOMATO RELISH,
SOFT FLOUR TORTILLAS 21

SANDWICHES

BRISKET SANDWICH

SMOKED ROSEMARY BUN, SLAW & FRESH JALAPENOS 9

CREOLE FRIED CHICKEN SANDWICH

SMOKED ROSEMARY BUN, NOLA STYLE SLAW, PICKLES 8.5

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

MAINE LOBSTER ROLL

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

BANKS HOME STYLE BURGER

HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION,
SPICY TOMATO JAM, HOMEMADE FRENCH FRIES 13

CRABCAKE SANDWICH JUMBO LUMP CRABCAKE,
KAISER ROLL, NEW ORLEANS REMOULADE,
WITH HOMEMADE FRENCH FRIES 16

4/12/19

SIGNATURE COCKTAILS

SIGNATURE OLD FASHIONED	13
CHOICE OF ELIJAH CRAIG SMALL BATCH BOURBON OR DOGFISH HEAD WHISKEY FINISHED IN RUM CASKS, MUDDLED ORANGE & AMARENA CHERRY, ANGOSTURA BITTERS	
STRAWBERRY TONIC	13
BEEFEATER PINK GIN, Q-BRAND TONIC, FRESH STRAWBERRIES	
SUNTORY HIGH BALL	13
CHOICE OF HAKU JAPANESE RICE VODKA, ROKU JAPANESE CRAFT GIN, OR TOKI JAPANESE WHISKY, FRESH LEMON, CLUB SODA	
MINT ICED TEA	13
CHOICE OF TITO'S VODKA OR DOGFISH HEAD BARREL HONEY RUM, FRESH MINT, HOUSE BREWED ICED TEA	
WHITE PEACH SANGRIA	12
WHITE WINE, BRANDY, HONEY, PEACH LIQUEUR, FRESH PEACHES	
FRENCH QUARTER SAZERAC	15
WOODFORD RESERVE RYE WHISKEY, VIEUX CARRE ABSINTHE, PEYCHAUD'S BITTERS	
SIGNATURE OR PINEAPPLE-JALAPENO	
INFUSED MARGARITA	14
ROCA PATRON SILVER ARTESANAL TEQUILA, PATRON CITRONGE LIQUEUR, FRESH SQUEEZED LIME, SALTED RIM	
DOGFISH HEAD SONIC ARCHAEOLOGY	12
A PROHIBITION-INSPIRED COCKTAIL WITH WHISKEY, RUM, BRANDY, HONEY, LEMON, POMEGRANATE JUICES	
HONEY MEZCAL MARTINI	15
MEZCAL JOVEN, FRESH SQUEEZED LEMON, HONEY SIMPLE SYRUP	
ELDERFLOWER TONIC	13
HENDRICK'S GIN, ELDERFLOWER LIQUEUR, Q-BRAND TONIC	
APEROL SPRITZ	12
PROSECCO, APEROL, FRESH SQUEEZED LIME, CLUB SODA	
ULTIMAT TRANSFUSION	13
ULTIMAT VODKA, CONCORD GRAPE JUICE, GINGER ALE	
LEMON POMEGRANATE MARTINI	14
DEEP EDDY LEMON VODKA, PAMA POMEGRANATE LIQUEUR, FRESH SQUEEZED LEMON	

DRAFT BEER

ALLAGASH WHITE – MAINE 5.1%ABV	7.5
BLUE MOON – COLORADO 5.4%ABV	6.5
BROOKLYN SUMMER ALE – NEW YORK 5.0%ABV	6.5
COORS LIGHT – COLORADO 4.2% ABV	5.5
DOGFISH HEAD LIQUID TRUTH SERUM – DELAWARE 7.0%ABV	7.5
FIRESTONE WALKER MIND HAZE IPA – CALIFORNIA 6.2%ABV	7
FOUNDERS ALL DAY IPA – MICHIGAN 4.7%ABV	6.5
GUINNESS – IRELAND 4.1%ABV 20OZ	9
LAGUNITAS IPA – CALIFORNIA 6.2%ABV	7
OSKAR BLUES HOTBOX COFFEE PORTER – COLORADO 6.4%ABV	7
PERONI – ITALY 5.1%ABV	7
YUENGLING LAGER – PENNSYLVANIA 4.4% ABV.	6

BOTTLE/CAN BEER

AMSTEL LIGHT – HOLLAND 3.5%ABV	6
BRECKENRIDGE BREWERY VANILLA PORTER – COLORADO 5.4%ABV	7
CORONA/CORONA LIGHT – MEXICO 4.5%ABV	6.5
CRISPIN HARD APPLE CIDER (GLUTEN FREE) – CALIFORNIA 5.0%ABV	7
DOGFISH HEAD 60 MINUTE IPA – DELAWARE 6%ABV	7
DOGFISH HEAD AMERICAN BEAUTY IPA – DELAWARE 6.5%ABV	8
HEINEKEN/HEINEKEN LIGHT – AMSTERDAM 5.0%ABV	6
LAGUNITAS BROWN SHUGGA¹ – CALIFORNIA 10.0% ABV	7.5
MICHELOB ULTRA – ST. LOUIS 4.0%ABV	5.5
SIERRA NEVADA PALE ALE – CALIFORNIA 5.6%ABV	7
SIERRA NEVADA BRUT IPA – CALIFORNIA 6.2%ABV	7
STELLA ARTOIS – BELGIUM 5.2%ABV	7
BUDWEISER/BUD LIGHT/COORS LIGHT/MILLER LIGHT	5

MENU ITEMS MAY CONTAIN THE FOLLOWING FOOD ALLERGENS:
MILK, WHEAT, FISH, SHELLFISH, SOYBEANS, TREE NUTS, EGGS, PEANUTS
*ITEMS IN THIS SECTION ARE SERVED RAW OR UNDERCOOKED.
THIS INCREASES THE RISK OF FOODBORNE ILLNESS