

## **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 12.5

**BIG EYE TUNA TOGARASHI** THAI CHILE, SOY, KEY LIME CREMA,  
CRISP WONTONS 14

**CEVICHE SAMPLER** OYSTER, SCALLOP, SCARLET SNAPPER 12

**RAINBOW TIRADITO** SOCKEYE SALMON, HAMACHI, AHI TUNA, SOY,  
LIME, SESAME SEEDS 13.5

## **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

4/19/19

## SIGNATURE COCKTAILS

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

## DRAFT BEER

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

## BOTTLE/CAN BEER

<b>AMSTEL LIGHT</b> – HOLLAND 3.5%ABV	6
<b>CORONA/CORONA LIGHT</b> – MEXICO 4.5%ABV	6.5
<b>CRISPIN HARD APPLE CIDER</b> (GLUTEN FREE) – CALIFORNIA 5.0%ABV	7
<b>DOGFISH HEAD 60 MINUTE IPA</b> – DELAWARE 6%ABV	7
<b>DOGFISH HEAD SLIGHTLY MIGHTY</b> – DELAWARE 4.0%ABV	6
<b>HEINEKEN/HEINEKEN LIGHT</b> – AMSTERDAM 5.0%ABV	6
<b>LAGUNITAS BROWN SHUGGA</b> <sup>1</sup> – CALIFORNIA 10.0%ABV	7.5
<b>MICHELOB ULTRA</b> – ST. LOUIS 4.0%ABV	5.5
<b>SIERRA NEVADA PALE ALE</b> – CALIFORNIA 5.6%ABV	7
<b>SOL CERVEZA</b> – MEXICO 4.5%ABV	4
<b>STELLA ARTOIS</b> – BELGIUM 5.2%ABV	7
<b>BUDWEISER/BUD LIGHT/COORS LIGHT/MILLER LIGHT</b>	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*