

# WEDNESDAY 5•15•19

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

OVER 2 MILLION FRESHLY SHUCKED ON SITE

### EAST COAST 2.5

- BEAU SOLIEL (NB)
- BLUE POINT (CT)
- MOONSTONE (RI)
- SAVAGE BLONDE (PEI)

### WEST COAST 3

- CAPITAL (WA)
- DABOB (WA)
- SUNSHINE COAST (BC)

### PREMIUM 3.5

- KUSSHI (BC)
- ONSET (MA)
- 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

\* **THAI STYLE MUSHROOM & CRAB SOUP** 9

\* **MARYLAND CRAB SOUP** 8

**NEW ENGLAND CLAM CHOWDER** 8

## 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 28

\* **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 41.5

**12OZ NEW YORK STRIP** FRIED BRUSSELS SPROUTS, MAPLE BACON BUTTER, CRANBERRY VINAIGRETTE, DEMI-GLACE 34.5

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

## SIDES

**FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER** 6 •

\* **TRUFFLED MUSHROOMS** 6 • **FRESH CUT FRIES** 4 •

\* **LOBSTER MASHED POTATOES** 21 • **ROUILLE TOAST** 4

\* **TOASTED GARLIC NEW POTATOES** 6 • \* **STEAMED ASPARAGUS** 7 •

**TRUFFLED PARMIGIANO REGGIANO FRIES** 9 •

\* **SRIRACHA SCALLION MASHED POTATOES** 6 •

\* = 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 PRESERVED LEMON, 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 14

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

**SRIRACHA CRAB TIMBALE** AVOCADO & WAKAME 12.5

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

## FIN FISH

**SAUTÉED TAUTOG & SHRIMP** VERMOUTH-SAFFRON CREAM, CELERY HEART & WATERMELON RADISH SALAD 30

**PAN SEARED MAHI MAHI** COURGETTE FRITTERS, DILL-CHERRY BASMATI, CORIANDER-LIME CRÈME FRAÎCHE 29

**CORVINA ALA PLANCHA** BRIGHT SPOT FARMS GREENS & RADISH SALAD, BLISTERED TOMATILLOS, ANAHEIM PEPPERS, APRICOT GASTRIQUE 29

**GRILLED FAROE ISLAND SALMON** SWISS CHARD, CAMELIZED CARROTS, CAULIFLOWER, PRESERVED LEMON RELISH 28

**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, PAPIKA & SAFFRON SAUCE 25

## BANKS THREE-COURSE DINNER \$38

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

• **CANTALOUPE OYSTER SHOOTER** WITH CRISPY SERRANO HAM

• **CAJUN SCALLOP FRITTERS** WITH TOMATO FONDUE

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

• **GULF SHRIMP SCAMPI** ARTICHOKE, TOMATO, SPINACH

• **PAN ROASTED SCARLET SNAPPER** BABY BOK CHOY, MASALA FUMET, LIME PICKLED WATERMELON RADISH

### 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 36 1½ LB 45 2½ LB 59

\* **LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 60

**LOBSTER CIOPPINO & ROUILLE CROUTON** MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 45

**BROILED JUMBO LUMP CRABCAKES** CHERRY TOMATOES, ASPARAGUS, ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 29.5

### \* **PAN SEARED LOCAL SEA SCALLOPS**

WHITE ASPARAGUS, SPRING MICRO HERB SALAD, LEMON VINAIGRETTE, PORCINIS, SUNDRIED TOMATO 29.5

### **BUTTERMILK BATTERED SOFT SHELL CRABS**

CHOW CHOW & MIRLITON SLAW, SPICED DATE REMOULADE 37