

TUESDAY 5•21•19

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.5

- BLUE POINT (CT)
- MER BLEUE (NB)
- SALUTATION COVE (PEI)

WEST COAST 3

- HAMMERSLY (WA)
- STEAMBOAT (BC)

PREMIUM 3.5

- QUONSET (RI)
- STELLAR BAY (BC)

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

PAN SEARED SWORDFISH & CANTERBURY CURE SMOKED SALMON

MARINATED ARTICHOKE, FRESH HERBS, KALAMATA OLIVE 29

PAN SEARED CALIFORNIA STURGEON ORANGE FIVE-SPICE CARROT PUREE, TOGARASHI BOK CHOY-RADISH SLAW, LIME CUCUMBERS 29.5

GRILLED FAROE ISLAND SALMON SWISS CHARD, CARAMELIZED 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, PAPRIKA & SAFFRON SAUCE 25

BANKS THREE-COURSE DINNER \$38

1ST COURSE (CHOOSE ONE)

• **COURGETTE FRITTERS** CUCUMBER MINT CRÈME FRAICHE

• **MANGO-THAI CHILI OYSTER TIRADITO** WITH SWEET POTATO CHIPS

2ND COURSE (CHOOSE ONE)

• **VALENCIA OCTOPUS & SHRIMP ALA PLANCHA** PISTO, SAFFRON TOMATOES, PARMESAN CRISP

• **PAN ROASTED SCARLET SNAPPER** JICAMA- PINEAPPLE SLAW, CILANTRO-GINGER COULIS, PEPITAS

3RD 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

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