

TUESDAY 6•11•2019

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING....

EAST COAST 2.5

- BLUE POINT (CT)
- FIRELAKE (PEI)
- WESKEAG (ME)
- WILEY POINT (MA)

WEST COAST 3

- DEERCREEK (WA)
- STEAMBOAT (BC)
- CHEF'S CREEK (BC)
- DABOB (WA)

PREMIUM

- STELLAR BAY (BC)
- LUCKY LIME (PEI)

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

FLORIDIAN CONCH CHOWDER 9

*MARYLAND CRAB SOUP 8

NEW ENGLAND CLAM CHOWDER 8

CLASSIC STARTERS & STEAMER POTS

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

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE, 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 28

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 18

WILD THYME FLOWER HONEY BEETS LEMON WHIPPED RICOTTA, MIZUNA, 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 42.5

12OZ NEW YORK STRIP FRIED BRUSSELS SPROUTS, MAPLE BACON BUTTER, CRANBERRY VINAIGRETTE, DEMI-GLACE 35

*8OZ FILET MIGNON PICKLED CIPOLLINI ONION, FARMSTAND TOMATO SALAD, KALE, DIJON ESPUMA 36

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 •

RAW BAR

GRAND SEAFOOD PLATEAU OYSTERS, MUSSELS, SHRIMP, CRAB 27

GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED 47

*CHILLED HALF MAINE LOBSTER 21

*JUMBO SHRIMP COCKTAIL 3.75 EA

*TOPNECK CLAMS ON THE HALF SHELL 1.75 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 14

BIG EYE TUNA TIMBALE AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CUCUMBER 13.5

AHI TUNA TARTARE MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY PRESERVED LEMON, BLACK PEPPER TUILES 13.5

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 13

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

FIN FISH

WHOLE FIRE ROASTED BRONZINO SPINACH, ARTICHOKE, TRUFFLE BALSAMIC REDUCTION 32

PAN SEARED AMBERJACK & VALENCIA OCTOPUS COCONUT BLACK BEAN PUREE, PIRI-PIRI SWEET CORN, CILANTRO COULIS 29

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

RARE SEARED BIG EYE TUNA YUZU GLAZE, PEA SHOOT, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 32

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 26

BANKS THREE-COURSE DINNER \$38

1ST COURSE (CHOOSE ONE)

• CONCH FRITTERS HABANERO-PINEAPPLE AIOLI

• MEDITERRANEAN FLATBREAD

MARINATED ARTICHOKE & OLIVES, ARUGULA, PARMESAN, ROASTED GARLIC OIL

2ND COURSE (CHOOSE ONE)

• JAMAICAN JERK SHRIMP

CORIANDER-PINEAPPLE RICE, COCONUT RUM CRÉMA

• BERMUDA PAN FRIED SCARLET SNAPPER

CHILI-TOMATO JAM, AVOCADO, FRISÉE

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 30

*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

*= 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