

THURSDAY 9•12•2019

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

EAST COAST 2.5

- BLUE POINTS (CT)
- LA ST. SIMON (NB)
- WILEY POINT (ME)

WEST COAST 3

- CRANBERRY CREEK (WA)
- HOOD CANAL (WA)
- REACH ISLAND (WA)

PREMIUM 3.5

- KUSSHI (BC)
- SUN HALLOW (WA)

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

ROASTED CARROT & CRAB SOUP GARLIC CHIVE OIL 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, BABY ROCKET, 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

ARTISAN BURRATA PEAR CHAMPAGNE JAM, CHERRY BALSAMIC REDUCTION, TOASTED PINE NUTS, GRILLED SOURDOUGH 13

SALADS

***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 28

***ORGANIC FIELD GREENS** PICKLED PEARS, SPICED PECANS, MANCHEGO, RASPBERRY VINAIGRETTE 10.5

***BABY SPINACH** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10/6

BANKS JUMBO LUMP CRABCAKE MIXED GREENS, TOMATOES, OLIVES, 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 LEMON LABNEH, WATERMELON RADISH & PARSLEY SALAD, CHILI FLAKES 35

***8OZ FILET MIGNON** PICKLED CIPOLLINI ONION,

FARMSTAND TOMATO SALAD, FRIED 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 •

*= 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, CLAMS, 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 • WILD ALASKAN SOCKEYE SALMON

SASHIMI TASTING BIG EYE TUNA, SOCKEYE SALMON, HAMACHI, SCALLOP 18

CEVICHE & SPECIALTIES

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

AHI TUNA CRISPS MISO & YUZU CREMA, SWEET SOY, GREEN ONION, TOASTED WONTON CRISPS 14

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

MAURITIUS ISLAND RED FISH ALA PLANCHA

HEIRLOOM CLEMENTINE TOMATOES, FENNEL, GRIBICHE 29

PAN ROASTED TRIPLE TAIL LOCAL YELLOW BEETS, SUGAR SNAP PEAS, CARAMELIZED CARROTS, TOASTED PINENUTS, LEMON BEURRE BLANC 31

PAN SEARED CORVINA ISRAELI COUS COUS, CHICK PEAS, YELLOW SQUASH, LEMON OIL, SAFFRON-GARAM AIOLI 30

GRILLED FAROE ISLAND SALMON YUZU TOBIKO GRIBICHE, CAULIFLOWER, LOBSTER MIROIR 28.5

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

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

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**

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

BANKS THREE-COURSE DINNER \$38

1ST COURSE (CHOOSE ONE)

• **TRIPLE TAIL TIRADITO** LOCAL CITRUS MARINATED BEETS, WATERMELON RADISH, MANGO-CHILI FOAM

• **CRISPY PANKO CRUSTED NORDIC POLLOCK SLIDER** KIMCHI, SWEET SOY

2ND COURSE (CHOOSE ONE)

• **SCARLET SNAPPER A LA PLANCHA** BORDEAUX BLANC FIG JAM, CONFIT WHITE ASPARAGUS, MICRO SALAD

• **PAN ROASTED SHRIMP** SWEET POTATO SPÄTZLE, SAGE BROWN BUTTER, CONFIT OYSTER MUSHROOMS, LEMON BEURRE BLANC

3RD COURSE (CHOOSE ONE)

• **CRÈME BRULEE • CHOICE OF HOUSEMADE GELATO OR SORBETTO**

NON-ALCOHOLIC BEVERAGES

PUREZZA WATER SPARKLING OR STILL 4

CHEF'S COCKTAIL CRANBERRY JUICE, SELTZER, LIME 4

SPARKY HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 5

LAVENDER SPRITZ LEMON, GRENADINE, MOROCCAN & SAFFRON BITTERS 6