

# MONDAY 9•9•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)
- SEA SIRENS (MASS)
- WILEY POINT (ME)

#### WEST COAST 3

- CHEF'S CREEK (BC)
- HOOD CANAL (WA)

#### PREMIUM 3.5

- HARVEST MOON (ME)
- SUN HALLOW (WA)

## \*\* BAKED SHELLFISH MONDAY \*\*

### BANKS FAMOUS CLAMS CASINO 13

BACON, GARLIC-BELL PEPPER BUTTER

### 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

### 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

**FIRE ROASTED MEDITERRANEAN WHOLE BRONZINO** LOCAL SWEET CORN, WILD MUSHROOMS, TOMATILLOS, FRESH CORIANDER, ORANGE GUAJILLO REDUCTION 32

**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 SHOOT, 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

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

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

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

### 2<sup>ND</sup> 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

### 3<sup>RD</sup> 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