

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)

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, 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 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

SALADS

***BLACKENED SCALLOP COBB** GREEN LEAF, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 18.5

CALIFORNIA CHICKEN SESAME NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 12

***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 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

BANKS TWO-COURSE \$15 LUNCH

1ST COURSE - CHOOSE ONE

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

CRISPY PANKO CRUSTED NORDIC POLLOCK SLIDERS

KIMCHI, SWEET SOY

2ND COURSE - CHOOSE ONE

PAN SEARED CORVINA BROCCOLI RABE, EGGPLANT

CAPONATA, SUNDRIED TOMATO PUREE

FIRE ROASTED SHRIMP ORANGE-GUAJILLO REDUCTION,

BRAISED MIRLITON SQUASH, CORN, CILANTRO

SIDES

FRESH CUT FRIES 4 • **TRUFFLED PARMIGIANO REGGIANO FRIES** 9 •

***SRIRACHA SCALLION MASHED POTATOES** 6 • **STEAMED ASPARAGUS** 7 •

***LOBSTER MASHED POTATOES** 21 • ***TRUFFLE SCENTED WILD**

MUSHROOMS 6 ***TOASTED GARLIC NEW POTATOES** 6 • ***STEAMED**

HARICOTS VERTS 4

* = 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 OUR FARM-

TO-TABLE APPROACH HIGHLIGHTS SEASONAL & ORGANIC INGREDIENTS

FROM OUR LOCAL FARMS & FISHING GROUNDS

RAW BAR

GRAND SEAFOOD PLATEAU OYSTERS, CLAMS, 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 • WILD ALASKAN SOCKEYE SALMON

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

CEVICHE & SPECIALTIES

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

SEAFOOD KITCHEN TACOS

AHI TUNA AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CRISP CORN TORTILLAS 13

BAJA FISH FRIED POLLOCK, ICEBERG, CILANTRO, KEY LIME SOUR CREAM, FRESH JALAPEÑOS, SOFT WHITE CORN TORTILLAS 11

BANG BANG SHRIMP FRIED SHRIMP, CALIFORNIA-STYLE MIXED GREENS, RED CURRY CREMA & SRIRACHA, SOFT FLOUR TORTILLAS 12

BLACKENED BIG EYE TUNA PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM, SOFT FLOUR TORTILLAS 13

MAINE LOBSTER CALIFORNIA-STYLE MIXED GREENS, CILANTRO, SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 22

SANDWICHES

CRAB & AVOCADO TOAST JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, HOUSEMADE FOCACCIA, TORTILLA CHIPS 15

CRABCAKE SANDWICH JUMBO LUMP CRABCAKE, KAISER ROLL, NEW ORLEANS REMOULADE, FRESH CUT FRIES 16

CLASSIC TURKEY CLUB ROASTED TURKEY, BACON, ICEBERG LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 11

BANKS HOME STYLE BURGER HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION, SPICY TOMATO JAM, FRESH CUT FRIES 13

MAINE LOBSTER ROLL FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 22

SLIDER DUO: SMOKED SALMON SLIDER & CRABCAKE SLIDER

NEW ORLEANS REMOULADE, DILL CRÈME FRAICHE, FRESH CUT FRIES 12

SOFTSHELL CRAB L.T.O. BUTTERMILK BATTERED, SRIRACHA AIOLI, KENNEBEC POTATO CHIPS 17

LUNCH ENTREES

STURGEON & MUSSELS FISH POT OYSTER MUSHROOMS, SNOW PEA SHOOTS, CARROTS, SCALLIONS, SPICY GINGER-SOY BROTH 16.5

LOBSTER MAC-N-CHEESE SIDE ORGANIC FIELD GREENS SALAD 22

FISH & CHIPS TRADITIONAL MALT BATTER, ASPARAGUS 12.5

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 16

GRILLED FAROE ISLAND SALMON ARUGULA & TOMATO SALAD, DILL-CAPER CRÈME FRAICHE 16.5

BROILED JUMBO LUMP CRABCAKE CHERRY TOMATOES, ASPARAGUS & ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 15.5

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