

# MONDAY 10•21•2019

## \*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

### OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

#### EAST COAST 2.5

- BLUE POINT (CT)
- FIRE LAKE (PEI)

#### WEST COAST 3

- DABOB (WA)
- FANNY BAY (BC)

#### PREMIUM 3.5

- SAIKO (WA)
- SALT AIRE (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

**GRILLED SAUSAGE & WHITE BEAN SOUP** 9

\***MARYLAND CRAB SOUP** 8

## CLASSIC STARTERS & STEAMER POTS

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 14.5

**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

**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

\***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

*1<sup>ST</sup> COURSE - CHOOSE ONE*

**SHRIMP FRITTERS** CHILI CREMA

**CRISPY PANCETTA PITA** LEMON WHIPPED RICOTTA, ARUGULA & BLISTERED TOMATO CONFIT, TRUFFLE BALSAMIC REDUCTION

*2<sup>ND</sup> COURSE - CHOOSE ONE*

**SPICY GINGER SHRIMP** PINEAPPLE, RICE, SPICY GINGER GLAZE

**CALAMARI SCAMPI** SPINACH, TOMATOES, ROUILLE CROSTINI

## SOUP & SANDWICH \$16

\***MARYLAND CRAB SOUP**

**SHRIMP SALAD SLIDERS** LETTUCE & TOMATO ON LOBSTER BRIOCHE

## SALAD & SANDWICH \$16

**BABY SPINACH & ARUGULA SALAD** RED ONION, BLUE CHEESE, CANDIED PECANS, FIG VINAIGRETTE

**GRILLED MAHI MAHI SANDWICH** PEA SHOOTS, NAPA CABBAGE SLAW, POZU MAYO, BRIOCHE BUN

## 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

## 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

## 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

## 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

## LUNCH ENTREES

**FLUKE MEUNIÈRE** CAPERS, OLIVES, GARLIC PARMESAN MASHED POTATOES, TOMATO CONFIT 16.5

**HALIBUT & MUSSEL FISH POT** SHITAKE MUSHROOMS, SNOW PEA SHOOTS, NAPA CABBAGE, 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, LEMON LABNEH 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

\* = 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