

# FRIDAY 1•17•2020

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

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

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

### EAST COAST 2.75

- BLUE POINT (CT)
- LADY CHATTERLY (NS)
- WESKEAG (ME)

### WEST COAST 3.25

- STEAMBOAT (BC)

### PREMIUM 3.5

- SAIKO (WA)
- STELLAR BAY (BC)

## SOUPS, STEWS & CHOWDERS

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 12

### CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 12

### CREAM OF MUSHROOM & SUN-DRIED TOMATO SOUP

REGGIANO CRISPS 9

\***MARYLAND CRAB SOUP** 8.5

**NEW ENGLAND CLAM CHOWDER** 8.5

## CLASSIC STARTERS & STEAMER POTS

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 15

**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISEE, RED CURRY CREMA 14.5

**BARCELONA FRIES** GORDAL OLIVE, SPANISH PIMENTON, PARSLEY OIL, MANGHEGO 9

**HOT CRABMEAT AND ARTICHOKE DIP** 13.5

**SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 29

### LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

\***SPICY GINGER DRUNKEN** 13 **RED CURRY** 13

**“MOULES FRITES”** MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 14.5

\***CHESAPEAKE “OLD BAY” SHRIMP BOIL** 19

**WILD THYME FLOWER HONEY BEETS** LEMON WHIPPED RICOTTA, BABY ROCKET. SMOKED MARCONA ALMONDS-BASIL PESTO 12.5

## SALADS

\***BLACKENED SCALLOP COBB** GREEN LEAF, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 20

**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 12

\***BABY SPINACH** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10.5/7

**BANKS JUMBO LUMP CRABCAKE** MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 18.5

\***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 11.5/7.5

**CLASSIC CHOPPED ICEBOX** CREAMY GARLIC HERB DRESSING 9.5/6

## BANKS TWO-COURSE \$15 LUNCH

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

**KOREAN STEAMED CLAMS** SCALLIONS, NAPA CABBAGE

**TRUFFLED MUSHROOM FLAT BREAD** BOURSIN CHEESE, PARSLEY COULIS

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

**CARIBBEAN KINGKLIP ALA PLANCHA** CAULIFLOWER,

SWISS CHARD, PIQUILLO COULIS

**SHRIMP PICATTA** ARTICHOKE, CHERRY TOMATOES

### SOUP-OR-SALAD & SANDWICH \$15

*CHOOSE ONE*

### CREAM OF MUSHROOM & SUN-DRIED TOMATO SOUP

REGGIANO CRISPS 9

**SPINACH SALAD** SPICED PECANS, RASPBERRY VINAIGRETTE,

BLEU CHEESE CRUMBLES

*CHOOSE ONE*

**SALMON CONFIT SANDWICH** BIBB, TOMATO, PICKLED RED ONIONS,

POTATO BREAD

**OPEN FACED APPLE & BACON SANDWICH** MIXED GREENS, BRIE

\*= 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

### FLORIDA STONE CRAB CLAWS

KEY LIME-MUSTARD DIPPING SAUCE 1LB 40 - 1/2LB 20

**GRAND SEAFOOD PLATEAU** OYSTERS, CLAMS, MUSSELS, SHRIMP, CRAB 29

**GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED** 50

\***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 10

**SASHIMI SELECTIONS** 8.5/EACH SELECTION • WAKAMI, WASABI & GINGER •

**AHI TUNA • BIG EYE TUNA • HAMACHI • WILD ALASKAN SOCKEYE SALMON**

**SASHIMI TASTING** BIG EYE TUNA, SOCKEYE SALMON, HAMACHI, SCALLOP 20

## CEVICHE & SPECIALTIES

**AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, GREEN ONION, TOASTED WONTON CRISPS 15

**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME JUICE, CORN TORTILLAS 13

**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 15

**CEVICHE SAMPLER** OYSTER, SCALLOP, SCARLET SNAPPER 12

**SRIRACHA CRAB TIMBALE** AVOCADO & WAKAME 13

**RAINBOW TIRADITO** HAMACHI, AHI TUNA, SOCKEYE SALMON, SOY, LIME, SESAME SEEDS 15

## SANDWICHES

**CRAB & AVOCADO TOAST** JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, HOUSEMADE FOCACCIA, TORTILLA CHIPS 16

**CRABCAKE SANDWICH** JUMBO LUMP CRABCAKE, KAISER ROLL, NEW ORLEANS REMOULADE, FRESH CUT FRIES 17

**CLASSIC TURKEY CLUB** ROASTED TURKEY, BACON, ICEBERG LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 14

**BANKS HOME STYLE BURGER** HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION, SPICY TOMATO JAM, FRESH CUT FRIES 14

**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 14

## SEAFOOD KITCHEN TACOS

**AHI TUNA** AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CRISP CORN TORTILLAS 14

**BAJA FISH** FRIED POLLOCK, ICEBERG, CILANTRO, KEY LIME SOUR CREAM, FRESH JALAPEÑOS, SOFT WHITE CORN TORTILLAS 13

**BANG BANG SHRIMP** FRIED SHRIMP, CALIFORNIA-STYLE MIXED GREENS, RED CURRY CREMA & SRIRACHA, SOFT FLOUR TORTILLAS 13

**BLACKENED BIG EYE TUNA** PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM, SOFT FLOUR TORTILLAS 14

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

## LUNCH ENTREES

**SALMON & 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 15

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 16.5

**GRILLED FAROE ISLAND SALMON** ARUGULA & TOMATO SALAD, LEMON LABNEH 17.5

**BROILED JUMBO LUMP CRABCAKE** MICRO SALAD, CHILIE-LEMON & CORN PUREE, TOBACCO ONIONS 18.5

## SIDES

**FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER** 8 •

\***TRUFFLED MUSHROOMS** 8 • **FRESH CUT FRIES** 6 •

\***LOBSTER MASHED POTATOES** 22 • **HARICOT VERT** 6.5

\***TOASTED GARLIC NEW POTATOES** 7 • \***STEAMED ASPARAGUS** 8 •

**TRUFFLED PARMIGIANO REGGIANO FRIES** 9.5 • **BARCELONA FRIES** 9

\***SRIRACHA SCALLION MASHED POTATOES** 7 •

## 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