

MONDAY 2•17•2020

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

EAST COAST 2.75

- BLUE POINT (CT)
- FIRST KISS (RI)
- FLYING POINT (ME)
- SUMMER LOVE (PEI)

WEST COAST 3.25

- DRUNKEN KISS (CA)
- REACH ISLAND (WA)
- STEAMBOAT (BC)

PREMIUM 3.5

- CHELSEA GEM (WA)
- SALT NUGGET (WA)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 12

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 12

CRAB BISQUE 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

CHEESE PLATE LA PERAL BLEU (SPAIN, COW), CANA DE CABRA (SPAIN,

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

1ST COURSE - CHOOSE ONE

TEMPURA AVOCADOES LIME-SOY REDUCTION, CHIVES

AHI TUNA & MANGO TIRADITO CILANTRO, RED ONIONS, TOMATOES, SWEET POTATO CHIPS

2ND COURSE - CHOOSE ONE

PAN SEARED SHRIMP LEMON, CAPERS, WHITE WINE, ZUCCHINI SQUASH RIBBONS

CALAMARI & SOBA SCALLIONS, CARROTS, SPICED PEANUT SAUCE

SOUP-OR-SALAD & SANDWICH \$15

CHOOSE ONE

CRAB BISQUE

FENNEL AND ORGANIC GREENS ARTICHOKEs, LEMON-GARLIC BUTTERMILK DRESSING

CHOOSE ONE

GALRIC-CITRUS BRAISED PORK SANDWICH PICKLED RED ONIONS, PINEAPPLE SLAW

SMOKED BRISKET FLATBREAD CARAMELIZED ONIONS, WHITE CHEDDAR

*= 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, 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

CEVICHEs & 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

MAHI MAHI & 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, DIJON ESPUMA 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