

BANKS SEAFOOD KITCHEN

CARRY-OUT MENU

CALL US: 302-777-1500

SOUP DU JOUR

CREAM OF MUSHROOM W/ CRABMEAT 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, FRISÉE, RED CURRY CREMA 14.5

BIG EYE TUNA TOGARASHI

THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 15

***CHESAPEAKE "OLD BAY" SHRIMP BOIL 19**

SALADS

***BLACKENED SCALLOP COBB**

GREEN LEAF, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 20

***LOBSTER SALAD & BOSTON BIBB**

TOMATO, AVOCADO 29

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

SIDES

• **FRESH CUT FRIES 6** •

• ***LOBSTER MASHED POTATOES 22**

• **TRUFFLED PARMIGIANO REGGIANO FRIES 9.5**

FIN FISH

***GRILLED FAROE ISLAND SALMON** YUZU TOBIKO GRIBICHE, CAULIFLOWER, LOBSTER MIROIR, 29

RARE SEARED BIG EYE TUNA YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION, 32

PAN SEARED LOCAL SEA SCALLOPS

SPICED ISRAELI COUS COUS, TAHINI, CILANTRO, PRESERVED LEMON, PEARL ONIONS 31

SANDWICHES

CRABCAKE SANDWICH

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

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

CREOLE FRIED CHICKEN SANDWICH

NOLA STYLE SLAW, PICKLES, ARTISAN BUN, FRESH CUT FRIES 14

OYSTER PO-BOY

NOLA STYLE SLAW, PICKLES, BAGUETTE, FRESH CUT FRIES 16

SEAFOOD KITCHEN TACOS

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

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

DESSERTS

LEMON LAVA CAKE BLONDIE RASPBERRY SAUCE, FRESH BERRIES 8

DULCE DE LECHE CHEESECAKE ESPRESSO ANGLAISE, CHOCOLATE, SHORTBREAD, CARAMELIZED COCO NIB 8

BELGIAN CHOCOLATE TRUFFLE CUPCAKE CRÈME ANGLAISE & RASPBERRY SAUCE 8

BRANDIED APRICOT CHOCOLATE TRUFFLES \$5 (4 TRUFFLES) \$10 (8 TRUFFLES)