

# WEDNESDAY 7•1•2020

## DINNER MENU

### \*OYSTERS ON THE HALF SHELL

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

#### **EAST COAST 2.75**

- BEAU SOLIEL (NB)
- BLUE POINT (PEI)
- MALPEQUE (PEI)
- SUMMER LOVE (PEI)
- THATCH ISLAND (MA)

#### **WEST COAST 3.25**

- DABOB (WA)
- FANNY BAY (BC)

THANK YOU FOR ENJOYING OUR OYSTERS, ALWAYS SERVED "ICE COLD AND FRESH". PLEASE BEAR WITH US AS WE WILL BE TEMPORARILY DISCONTINUING THE TUESDAY AND THURSDAY HALF PRICED OYSTER PROMOTION.

#### **SOUPS, STEWS & CHOWDERS**

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

#### **CHESAPEAKE STYLE OYSTER STEW**

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 12

**\*MARYLAND CRAB SOUP** 9

**NEW ENGLAND CLAM CHOWDER** 9

#### **CLASSIC STARTERS & STEAMER POTS**

##### **BANKS FAMOUS CLAMS CASINO**

BACON, GARLIC-BELL PEPPER BUTTER 14.5

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

**FRIED PICKLES** CREAMY GARLIC 6

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

**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

#### **SALADS**

**\*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

**SUNNY GIRL FARMS "SUMMER GREENS SALAD"** LEMON WHIPPED RICOTTA, PICKLED ONIONS, SPICED PINEAPPLE VINAIGRETTE 11.5/7.5

#### **SIDES**

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

• **FRESH CUT FRIES** 6 • **\*LOBSTER MASHED POTATOES** 22

• **HARICOT VERT** 6.5 • **\*TOASTED GARLIC NEW POTATOES** 7

• **TRUFFLED PARMIGIANO REGGIANO FRIES** 9.5

#### **FISH KITS AND READY TO COOK CARRY-OUT OPTIONS:**

##### **Ready-To-Cook Items**

**Crab cakes each** 15

**Clams casino each** 2

##### **Fish portions:**

**-Faroe Island Salmon** 12

**-Big Eye Tuna** 14

**-Monchong** 14

\*= 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 FOOD BORNE ILLNESS

^OUR FARM-TO-TABLE APPROACH HIGHLIGHTS SEASONAL & ORGANIC INGREDIENTS FROM OUR LOCAL FARMS & FISHING GROUNDS



#### **RAW BAR SPECIALTIES**

**\*JUMBO SHRIMP COCKTAIL** 3.75 EA

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

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

**AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 13.5

**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME JUICE, CORN TORTILLAS, 14

#### **FIN FISH**

##### **FIRE ROASTED MEDITERRANEAN WHOLE BRONZINO**

ORGANIC FIELD GREENS, MARINATED FETA, BEET TABBOULEH 34

**PAN ROASTED HAWAIIAN MONCHONG** MISO ROASTED BUTTERNUT SQUASH, SHRIMP CURRY REDUCTION, TOASTED NORI 30

**GRILLED FAROE ISLAND SALMON** SOUR PLUM PUREE, CHILI-GARLIC EGGPLANT, PICKLED WATERMELON RADISH, 29

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

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE, 27.5

##### **BIG EYE TUNA ALLA PUTTANESCA**

OLIVES, CAPERS, TOMATOES, SPAGHETTI 28

#### **NON-SEAFOOD FARE**

**SURF & TURF** PLANCHA SEARED FILET MIGNON, CRISPY SOFT SHELL CRAB, PRESERVED LEMON EMULSION, BEET & MIRLITON RIBBONS, PISTACHIOS, HORSERADISH CREMA 46

##### **12OZ NEW YORK STRIP**

GRILLED SAVOY CABBAGE, VERMOUTH CREAM, DEMI 44

**8OZ FILET MIGNON** CELERIAC PUREE, BLACKBERRY DEMI, PARMESAN VINE-RIPE TOMATO 42

#### **LOBSTERS & SHELLFISH**

**\*LOBSTER IN THE ROUGH** BOILED WHOLE MAINE LOBSTER

MARKET PRICE: 2½ LB 59

**\*LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER,

REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 60

**LOBSTER CIOPPINO & ROUILLE CROUTON** MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 46

##### **BROILED JUMBO LUMP CRABCAKES**

MICRO SALAD, CHILIE-LEMON & CORN PUREE, TOBACCO ONIONS 31

##### **PAN SEARED LOCAL SEA SCALLOPS**

SPICED ISRAELI COUS COUS, TAHINI, CILANTRO, PRESERVED LEMON, PEARL ONIONS 33

#### **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

OUR RESTAURANT HAS BEEN PROFESSIONALLY DISINFECTED TO ENSURE EVERYONE'S SAFETY. WE ASK EVERYONE KINDLY TO WEAR A MASK FOR PROTECTION AND ONLY TO REMOVE YOUR MASK TO EAT. OUR STAFF HAS BEEN UPDATED ON ALL NEW GOVERNMENT MANDATED POLICIES AND PROCEDURES. ALL OF OUR STAFF HAS ALSO COMPLETED THE SERVESAFE FOOD HANDLERS PROGRAM. EVERYONE IS CURRENT WITH PROPER FOOD HANDLING PROCEDURES AND PROPER HYGIENE REGULATIONS.