

**MONDAY 8•3•2020**

**DINNER MENU**

**\*OYSTERS ON THE HALF SHELL**

**OVER 2 MILLION FRESHLY SHUCKED AND COUNTING**

**EAST COAST 2.75**

- BLUE POINT (PEI)
- GREAT WHITE (MA)
- LADY CHATTERLY (NS)
- SUMMER LOVE (PEI)
- WIANNO (MA)

**WEST COAST 3.25**

- CHEF CREEK (CA)
- FANNY BAY (BC)
- SUN HOLLOW (WA)

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

**WATERMELON GAZPACHO WITH LOBSTER** 12

**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

**HASKELL'S FARM WATERMELON SALAD** CHEVRE, BABY ARUGULA, LEMON-THYME FLOWER HONEY, 14

**SPINACH & LA PERAL BLUE SALAD** HASKELL'S FARM CANDY DROP TOMATOES, SPICY DATE & BUTTERMILK DRESSING, 11.5/7.5

**SIDES**

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

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

**\*SRIRACHA SCALLION MASHED POTATOES** 7

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

• **TRUFFLED PARMIGIANO REGGIANO FRIES** 9.5 • **SAUTÉED SPINACH** 9

\*= 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**

**\*TOPNECK CLAMS ON THE HALF SHELL** 2 EA

**\*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

**SASHIMI SELECTIONS** 10/EACH SELECTION • WAKAME • WASABI & GINGER •

• AHI TUNA • BIG EYE TUNA • HAMACHI • SALMON TROUT

**SASHIMI TASTING** BIG EYE TUNA, SALMON TROUT, HAMACHI, AHI TUNA 24

**FIN FISH**

**FIRE ROASTED MEDITERRANEAN WHOLE BRONZINO**

TAHINI, ISRAELI COUSCOUS, GRILLED GRAPES 34

**SPANISH OCTOPUS A LA PLANCHA** TAHINI-HONEY ROASTED CAULIFLOWER, HARISSA, KALAMATA OIL, 30

**PAN SEARED TRIPLE TAIL** COURGETTES, EGGPLANT, CARAMELIZED PEARL ONION, CINNAMON BASIL 31

**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, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE, 27.5

**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 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 DIVER SEA SCALLOPS**

LOCAL SWEET CORN, HOUSE MADE LEMON RICOTTA, BRULEE ONION PUREE, CHOCOLATE MINT COULIS 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

**LAVENDER SPRITZ** LEMON, GRENADINE, ANGOSTURA BITTERS 6

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 SERVE SAFE FOOD HANDLERS PROGRAM. EVERYONE IS CURRENT WITH PROPER FOOD HANDLING PROCEDURES AND PROPER HYGIENE REGULATIONS.