MONDAY 8•3•2020 Lunch 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)
- R LOVE (PEI)

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

FRIED PICKLES CREAMY GARLIC 6

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISEE, 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

*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 29 $\,$

 $\textbf{BANKS JUMBO LUMP CRABCAKE} \ \textbf{MIXED GREENS}, \ \textbf{TOMATOES}, \ \textbf{OLIVES},$

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

CLASSIC CHOPPED ICEBUX CREAMY GARLIC HERB DRESSING 9.3/

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 $8 \bullet$

- FRESH CUT FRIES 6 •*LOBSTER MASHED POTATOES 22
- *SRIRACHA SCALLION MASHED POTATOES 7
- \bullet HARICOT VERT 6.5 \bullet *TOASTED GARLIC NEW POTATOES 7
- \bullet TRUFFLED PARMIGIANO REGGIANO FRIES 9.5 \bullet 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 FOODBORNE ILLNESS
^OUR FARM-TO-TABLE APPROACH HIGHLIGHTS SEASONAL & ORGANIC INGREDIENTS



RAW BAR SPECIALTIES

*JUMBO SHRIMP COCKTAIL 3.75 EA

*TOPNECK CLAMS ON THE HALF SHELL 2 EA

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

AHI TUNA TARTARE MICRO HERBS, TOASTED GARLIC, TOMATO,

SPICY LEMON PICKLE, BLACK PEPPER TUILES 13.5 **BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY,

KEY LIME CREMA, CRISP WONTONS 15

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

SANDWICHES

BUTTERMILK BATTER SOFTSHELL CRAB MICRO GREENS,

REMOULADE, FRESH CUT FRIES, ARTISAN BUN 17

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

CRABCAKE SANDWICH JUMBO LUMP CRABCAKE, ARTISAN BUN,

NEW ORLEANS REMOULADE, FRESH CUT FRIES 17

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

MAINE LOBSTER ROLL FRESHLY STEAMED MAINE LOBSTER SALAD

ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 22

BANKS HOME STYLE BURGER HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION, SPICY TOMATO JAM, FRESH CUT FRIES 15

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

 $\textbf{BLACKENED BIG EYE TUNA} \ \mathsf{PICO} \ \mathsf{DE} \ \mathsf{GALLO}, \ \mathsf{GUACAMOLE}, \ \mathsf{ICEBERG},$

SOUR CREAM, SOFT FLOUR TORTILLAS 14

MAINE LORSTED CALLEDONIA-STYLE MIXED GREENS, CILANI

 $\begin{array}{l} \textbf{MAINE LOBSTER} \text{ CALIFORNIA-STYLE MIXED GREENS, CILANTRO,} \\ \textbf{SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 22} \end{array}$

LUNCH ENTREES

BANKS SALMON & ALASKAN SNOW CRAB "HASH" EGG, TOASTED MUFFIN, PRESERVED LEMON, 18

TRIPLE TAIL FISH POT CARROTS, SNOW PEA SHOOTS, SCALLIONS, SHITAKE MUSHROOMS, SPICY GINGER 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 SOUR PLUM PUREE,

CHILI-SPICED EGGPLANT, CILANTRO, PEA SHOOTS 17.5

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

Non-Alcoholic Beverages

PUREZZA WATER SPARKLING OR STILL 4

CHEF'S COCKTAIL CRANBERRY JUICE, SELTZER, LIME 4

 $\textbf{SPARKY} \ \mathsf{HABANERO} \ \mathsf{AGAVE} \ \mathsf{SYRUP}, \ \mathsf{PINEAPPLE} \ \mathsf{JUICE}, \ \mathsf{LIME}, \ \mathsf{SELTZER} \ \mathbf{5}$

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