

TUESDAY 9•15•2020

DINNER MENU

***OYSTERS ON THE HALF SHELL**

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

EAST COAST 2.75

- BLUE POINT (PEI)
- COOKE'S COCKTAIL (PEI)
- PEMIQUID (ME)
- UMAMI (RI)

WEST COAST 3.25

- DRUNKEN KISS (CA)
- FANNY BAY (BC)
- TOTTEN INLET (WA)

PREMIUM 3.50

- NORTHERN SILVER (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 CRACKERS 12

***MARYLAND CRAB SOUP** 9

NEW ENGLAND CLAM CHOWDER 9

THAI MUSHROOM & CRAB SOUP 9

CLASSIC STARTERS & STEAMER POTS

BANKS FAMOUS CLAMS CASINO

BACON, GARLIC-BELL PEPPER BUTTER 14.5

FRIED PICKLES CREAMY GARLIC 6

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

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

BUTTERMILK BATTERED SOFT SHELL CRAB PRESERVED LEMON

EMULSION, BEET & MIRLITON RIBBONS, PISTACHIOS 15

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

PROCESSING OF NON-SECURITY CHIP CREDIT CARDS (EMV) WILL REQUIRE A VALID PHOTO IDENTIFICATION CARD TO COMPLETE THE TRANSACTION

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

PAN SEARED ATLANTIC HALIBUT

GASTRIQUE TOMATO-ROASTED CAULIFLOWER, BEURRE NOIR,

LEMON BASIL & PARSLEY GREMOLATA 32

LOCAL PAN ROASTED GOLDEN TILEFISH

EGGPLANT, LIMA BEANS, VINE RIPE TOMATOES, PANCETTA, PINE NUT BUTTER, 32

GRILLED FAROE ISLAND SALMON

FENNEL, TOMATO COULIS, PARMESAN CRISP, FENNEL PESTO 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

NON-SEAFOOD FARE

12OZ NEW YORK STRIP

GRILLED SAVOY CABBAGE, VERMOUTH CREAM, DEMI, 44

SURF & TURF PLANCHA SEARED FILET MIGNON, SOFTSHELL CRAB, PRESERVED LEMON

EMULSION, BEET & MIRLITON RIBBONS, PISTACHIOS,

HORSERADISH CREMA, 46

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 DIVER SEA SCALLOPS

LOCAL SWEET CORN, HOUSE MADE LEMON RICOTTA,

BRULEE ONION PUREE, BLUE BASIL COULIS, 33

BUTTERMILK BATTERED SOFT SHELL CRABS PRESERVED LEMON

EMULSION, BEET & MIRLITON RIBBONS, PISTACHIOS 38

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.