

# THURSDAY 9•24•2020

## LUNCH MENU

### \*OYSTERS ON THE HALF SHELL

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

#### EAST COAST 2.75

- BARSTOOL COCKTAIL (PEI)
- BLUE POINT (PEI)
- UMAMI (RI)

#### WEST COAST 3.25

- BUCKLEY BAY (BC)
- MIRANDA BAY (WA)
- PEALE PASSAGE (WA)
- 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 CRACKER 12

\***MARYLAND CRAB SOUP** 9

**NEW ENGLAND CLAM CHOWDER** 9

**ROASTED CAULIFLOWER & CHICKPEA SOUP** 9

LOCAL BASIL & PEPPER RELISH

### 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

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

**HOT CRABMEAT AND ARTICHOKE DIP** 13.5

**FRIED PICKLES** CREAMY GARLIC 6

**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

**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

**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 FOODBORNE 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

\***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

**BLACKENED BIG EYE TUNA** PICO DE GALLO, GUACAMOLE, ICEBERG,

SOUR CREAM, SOFT FLOUR TORTILLAS 14

**MAINE LOBSTER** CALIFORNIA-STYLE MIXED GREENS, CILANTRO,

SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 22

### LUNCH ENTREES

**HALIBUT & MUSSELS 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

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