

SATURDAY 11•21•2020

DINNER MENU

***OYSTERS ON THE HALF SHELL**

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

EAST COAST 2.75

- BLUE POINT (CT)
- DEEP COVE (PEI)
- SALVATION COVE (PEI)
- SPINNEY CREEK (ME)

WEST COAST 3.25

- BIG COVE (WA)
- FANNY BAY (BC)
- SKOOKUM INLET (WA)
- TOTTEN INLET (WA)

PREMIUM 3.50

- FLYING POINT (ME)
- OKEOVER INLET (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

SEAFOOD MINISTRONE 10

CLASSIC STARTERS & STEAMER POTS

SALMON & BROCCOLI CROQUETTES

GARAM MARSALA & PRESERVED LEMON AIOLI, 12

BANKS FAMOUS CLAMS CASINO

BACON, GARLIC-BELL PEPPER BUTTER 14.5

"LOCAL ROASTED BEETS"

BLUE BASIL BLOSSOM HONEY, ARUGULA,

HOUSE MADE LEMON RICOTTA, 13

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

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

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

FLORIDA STONE CRAB CLAWS

KEY LIME-MUSTARD DIPPING SAUCE 1LB 42 -1/2 LB 22

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

***JUMBO SHRIMP COCKTAIL** 3.75 EA

AHI TUNA CRISPS MISO & YUZU CREMA, SWEET SOY, JALAPENOS, AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 18

BIGEYE 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 TOUILLES 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 • BIGEYE TUNA • HAMACHI • SALMON TROUT

SASHIMI TASTING BIGEYE TUNA, SALMON TROUT, HAMACHI, AHI TUNA 24

FIN FISH

FIRE ROASTED MEDITERRANEAN WHOLE BRONZINO

HEIRLOOM CHERRY TOMATOES, LOCAL BEETS, CHOCOLATE MINT, WINTER CITRUS GREMOLATA, 34

PAN ROASTED MAHI MAHI FRENCH GREEN LENTILS, TRUFFLED CELERIAC PUREE, CONCASSE HEIRLOOM TOMATOES 31

GRILLED FAROE ISLAND SALMON

FENNEL, TOMATO COULIS, PARMESAN CRISP, FENNEL PESTO, 29

RARE SEARED BIGEYE 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

RED SNAPPER A LA PLANCHA BUTTERNUT AU GRATIN, TEMPURA EGGPLANT,

PINEAPPLE MISO, COULIS, BRUSSEL LEAVES 30

NON-SEAFOOD FARE

12OZ NEW YORK STRIP

GRILLED LEMON HERB POLENTA, CONFIT MUSHROOMS, DEMI, 44

SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE,

PRESERVED LEMON EMULSION, BEET & MIRLITON RIBBONS, PISTACHIOS,

HORSERADISH CREMA 46

8OZ FILET MIGNON CELERIAC PUREE, PARMESAN VINE-RIPE TOMATO,

BLACKBERRY DEMI 42

LOBSTERS & SHELLFISH

***LOBSTER IN THE ROUGH** BOILED WHOLE MAIN LOBSTER

MARKET PRICE: 2 ½ 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, CHILE-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

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.