

MONDAY 2•22•2021

LUNCH MENU

***OYSTERS ON THE HALF SHELL**

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

EAST COAST 2.75

- BLUE POINT (PEI)
- QUONSET (PEI)
- LADY CHATTERLY (PEI)
- UMAMI (RI)

WEST COAST 3.25

- CORTEZ ISLAND (BC)
- CRANBERRY CREEK (WA)
- DEEP BAY (WA)
- TIDE POINT (WA)

PREMIUM 3.50

- KUMIAI (CA)
- TATAMAGOUCHE (NS)

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

LENTIL & TASSO CREOLE 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

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 OR 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



Scan our QR code to view our entire selection of menus. Now featuring our New Banks' Kitchen Commissary Family Meal Carry-Out Menu. Add this link to your favorites!



RAW BAR SPECIALTIES

FLORIDA STONE CRAB CLAWS

KEY LIME-MUSTARD DIPPING SAUCE 1LB 46 -1/2 LB 24

***JUMBO SHRIMP COCKTAIL** 3.75 EA

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

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

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 • BIGEYE TUNA • HAMACHI • SALMON TROUT

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

SANDWICHES

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 BIGEYE 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

SWORDFISH & MUSSEL FISH POT CARROTS, SNOW PEAS 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

SPICED ISRAELI COUS COUS, DATE RELISH, APRICOT HARISSA 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.