

SUNDAY 4•11•2021

DINNER MENU

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING!

EAST COAST 2.75

- BLUE POINT (PEI)
- FAT DOG (NH)
- NASKETUCKETT (MA)

WEST COAST 3.25

- CORTEZ ISLAND (BC)
- FANNY BAY (BC)

PREMIUM 3.50

- DRUNKEN KISS (CA)
- HOOD CANAL (WA)
- PICKLE POINT (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** 11
- NEW ENGLAND CLAM CHOWDER** 11
- CREAM OF BROCCOLI & CRAB** PARMESAN CRISPS 12

CLASSIC STARTERS & STEAMER POTS

- BUTTERMILK BATTERED SOFT SHELL CRAB**
JICAMA-CILANTRO & ARUGULA SLAW, KEY LIME & MUSTARD AIOLI 19
- 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 16
- 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



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

- *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
- RAINBOW TIRADITO** HAMACHI, AHI TUNA, SALMON TROUT, SOY, LIME, SESAME SEEDS, CORN TORTILLAS 16
- 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 TOUILLES 13.5
- SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, LIME & ORANGE 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**
BELGIAN ENDIVE & MÂCHE SALAD, SWEET BASIL OIL 34
- PLANCHA SEARED SCARLET SNAPPER**
SESAME SPICED BROCCOLI, GRAPEFRUIT & TOGARASHI EMULSION,
SUNDRIED TOMATO & PINENUT GELÉE 30
- PAN ROASTED ROCKFISH**
APPLE-SAKE GLAZE, SWEET CORN SPOON BREAD, PICKLED BEET & ONION,
PRESERVED LEMON, WILTED ARUGULA 32
- 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, 28

NON-SEAFOOD FARE

- 12OZ NEW YORK STRIP**
FAMOUS "STEAK DIANE", MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS, 45
- 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

- BUTTERMILK BATTERED SOFT SHELL CRABS "FIRST OF THE SEASON"**
JICAMA-CILANTRO & ARUGULA SLAW, KEY LIME & MUSTARD AIOLI 38
- *LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER,
REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 60
- *LOBSTER IN THE ROUGH**
BOILED WHOLE MAINE LOBSTER 2 ½ LB 59
- 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**
PISTACHIO BARLEY, SPICED BUTTERNUT SQUASH PUREE, CHERRY CHUTNEY 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.