

SUNDAY 5•16•2021

DINNER MENU

*OYSTERS ON THE HALF SHELL

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING!

EAST COAST 2.75

- BARNSTABLE (MA)
- BLUE POINT (PEI)
- MALPEQUE (PEI)
- PINK MOON (PEI)
- SAVAGE BLONDE (PEI)

WEST COAST 3.25

- CHEFS CREEK (BC)
- FANNY BAY (BC)

PREMIUM 3.50

- HOOD CANAL (WA)
- PARAMOUR (NS)
- STELLAR BAY GOLD (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 14

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 14

***MARYLAND CRAB SOUP** 12

NEW ENGLAND CLAM CHOWDER 12

CAULIFLOWER & WILD RAMP SOUP OLIVE-RAMP COULIS 12

CLASSIC STARTERS & STEAMER POTS

"LOUISIANA BUSTER CRAB" CRAB POLENTA, CAJUN CREAM 14

SALMON & BROCCOLI CROQUETTES

GARAM MARSALA & PRESERVED LEMON AIOLI 14.5

BANKS FAMOUS CLAMS CASINO

BACON, GARLIC-BELL PEPPER BUTTER 15

"LOCAL ROASTED BEETS"

BLUE BASIL BLOSSOM HONEY, ARUGULA, HOUSE MADE LEMON RICOTTA, 13

FRIED PICKLES CREAMY GARLIC, 8

PANKO FRIED GULF OYSTERS CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 17

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE, RED CURRY CREMA 15

HOT CRABMEAT AND ARTICHOKE DIP 14

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 19

***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 12/8

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 10

• **FRESH CUT FRIES** 6 • ***LOBSTER MASHED POTATOES** 24

***SRIRACHA SCALLION MASHED POTATOES** 9

• **HARICOT VERT** 7 • ***TOASTED GARLIC NEW POTATOES** 8

• **TRUFFLED PARMIGIANO REGGIANO FRIES** 11 • **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, JALAPENOS, AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 18

RAINBOW TIRADITO SCARLET SNAPPER, 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 14.5

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 • SALMON TROUT

SASHIMI TASTING BIGEYE TUNA, SALMON TROUT, AHI TUNA 24

FIN FISH

FIRE ROASTED MEDITERRANEAN WHOLE BRONZINO

QUINOA TABBOULEH, APRICOT HARISSA 35

WILD CAUGHT FLORIDA WAHOO CALAMARI & SHRIMP FISH POT,

OYSTER MUSHROOM FUMET, CILANTRO, ASPARAGUS, PRESERVED LEMON-TOMATO RELISH 34

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, FRISEE & 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

***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 62

***LOBSTER IN THE ROUGH**

BOILED WHOLE MAINE LOBSTER MARKET PRICE: 1 LB 42 OR 2 ½ LB 61

LOBSTER CIOPPINO & ROUILLE CROUTON

MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 47

BROILED JUMBO LUMP CRABCAKES

MICRO SALAD, CHILE-LEMON & CORN PUREE, TOBACCO ONIONS 32

PAN SEARED DIVER SEA SCALLOPS

PISTACHIO BARLEY, SPICED BUTTERNUT SQUASH PUREE, CHERRY CHUTNEY 34

BUTTERMILK BATTERED SOFT SHELL CRABS

JICAMA & CILANTRO SLAW, KEY LIME-MUSTARD AIOLI 38

NON-ALCOHOLIC BEVERAGES

PUREZZA WATER SPARKLING OR STILL 6

CHEF'S COCKTAIL CRANBERRY JUICE, SELTZER, LIME 5

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.



Scan our QR code to view our entire selection of menus.

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