

# TUESDAY 1•18•2022

## \*OYSTERS ON THE HALF SHELL OVER 2 MILLION FRESHLY SHUCKED AND COUNTING!

### EAST COAST 3.00

- ACADIAN PEARL (NB)
- BEAVERTAIL (RI)
- SALTY MAINERS (ME)

### WEST COAST 3.25

### PREMIUM 3.50

- BLUE POINT (CT)
- CRANBERRY CREEK (WA)
- FIRE LAKE (PEI)
- SAVAGE BLONDE (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 14

#### **CHESAPEAKE STYLE OYSTER STEW**

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 14

\***MARYLAND CRAB SOUP** 13

**NEW ENGLAND CLAM CHOWDER** 12.5

**CREAM OF POTATO & SHRIMP RELISH** 12.5

### CLASSIC STARTERS & STEAMER POTS

#### **SALMON & BROCCOLI CROQUETTES**

GARAM MARSALA & PRESERVED LEMON AIOLI 16

#### **BANKS FAMOUS CLAMS CASINO**

BACON, GARLIC-BELL PEPPER BUTTER 16

#### **"LOCAL ROASTED BEETS"**

BLUE BASIL BLOSSOM HONEY, ARUGULA, HOUSE MADE LEMON RICOTTA, 15

**FRIED PICKLES** CREAMY GARLIC, 8

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW,

DIJON ESPUMA, KEY-LIME SOUR CREAM 18

**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, RED CURRY CREMA 16

**HOT CRABMEAT AND ARTICHOKE DIP** 16

**SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP,

PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS,

CHIPOTLE SALSA VERDE, SOUR CREAM 30

#### **LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS**

\*SPICY GINGER DRUNKEN 15 RED CURRY 15

**"MOULES FRITES"** MUSSELS, SHOE STRING FRENCH FRIES,

LEMON PEPPER AIOLI 16

\***CHESAPEAKE "OLD BAY" SHRIMP BOIL** 19

### SALADS

\***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO, 30

**BANKS JUMBO LUMP CRABCAKE** MIXED GREENS, TOMATOES, OLIVES,

CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 22

\***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG,

TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 14/9

**CLASSIC CHOPPED ICEBOX** CREAMY GARLIC HERB DRESSING 12/8

**SPINACH & CANDIED PECANS** FETA, TOMATO,

SPICED CARROT VINAIGRETTE 14/9

### SIDES

**FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER** 11

• **FRESH CUT FRIES** 8 • **\*LOBSTER MASHED POTATOES** 26

\***SRIRACHA SCALLION MASHED POTATOES** 10

• **HARICOT VERT** 8 • **\*TOASTED GARLIC NEW POTATOES** 9

• **TRUFFLED PARMIGIANO REGGIANO FRIES** 13 • **SAUTÉED SPINACH** 10

\*= 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

#### **"FIRST OF THE SEASON" PREMIUM FLORIDA STONE CRAB CLAWS**

KEY LIME MUSTARD DIPPING SAUCE 1 LB 59 -1/2 LB 29

\***JUMBO SHRIMP COCKTAIL** 4 EA

\***TOPNECK CLAMS ON THE HALF SHELL** 3 EA

**AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, JALAPENOS,  
AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 20

**RAINBOW TIRADITO** SCARLET SNAPPER, AHI TUNA, SALMON TROUT, SOY, LIME,  
SESAME SEEDS, CORN TORTILLAS 18

**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY,  
KEY LIME CREMA, CRISP WONTONS 18

**AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO,  
SPICY LEMON PICKLE, BLACK PEPPER TUILES 16

**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS,  
LIME & ORANGE JUICE, CORN TORTILLAS, 16

**SASHIMI SELECTIONS** 12/EACH SELECTION • WAKAME • WASABI & GINGER  
• AHI TUNA • BIGEYE TUNA • SALMON TROUT

**SASHIMI TASTING** BIGEYE TUNA, SALMON-TROUT, AHI TUNA 26

### FIN FISH

**GRILLED WHOLE BRONZINO** ISRAELI COUS COUS, SUNDRIED TOMATOES,  
CHILI PEPPER SPICED AGRUMATO 38

**GRILLED SPANISH OCTOPUS & MAHI MAHI** MICRO SALAD, CRISP POTATO,  
SALTED PINEAPPLE, BASIL INFUSED HONEY 38

#### **GRILLED FAROE ISLAND SALMON**

MINTED GARBANZO BEANS, PICKLED RED ONION, CAULIFLOWER 33

**RARE SEARED BIGEYE TUNA** YUZU GLAZE, PEA SHOOTS, SOBA NOODLES,  
SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 38

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO,  
FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 32

### 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 49

**8OZ FILET MIGNON** CELERIAC PUREE, PARMESAN VINE-RIPE TOMATO,  
BLACKBERRY DEMI 45

### LOBSTERS & SHELLFISH

\***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER,  
REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 64

#### \***LOBSTER IN THE ROUGH**

BOILED WHOLE MAINE LOBSTER 1 LB 44 OR 2 ½ LB 63

#### **LOBSTER CIOPPINO & ROUILLE CROUTON**

MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 49

#### **BROILED JUMBO LUMP CRABCAKES**

MICRO SALAD, CHILE-LEMON & CORN PUREE, TOBACCO ONIONS 39

#### **PAN SEARED DIVER SEA SCALLOPS**

PISTACHIO BARLEY, SPICED BUTTERNUT SQUASH PUREE, CHERRY CHUTNEY 37

### NON-ALCOHOLIC BEVERAGES

**PUREZZA WATER** SPARKLING OR STILL 8

**CHEF'S COCKTAIL** CRANBERRY JUICE, SELTZER, LIME 5

**SPARKY** HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 5

**LAVENDER SPRITZ** LEMON, GRENADINE, ANGOSTURA BITTERS 6



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

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OUR RESTAURANT HAS BEEN PROFESSIONALLY DISINFECTED TO ENSURE EVERYONE'S SAFETY. 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.