

THURSDAY 1•20•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)
- FAT BASTARD (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.