

# FRIDAY 1•14•2022

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

### EAST COAST 3.00

- ARCADIAN PEARL (NB)
- SALTY MAINERS (ME)

### WEST COAST 3.25

- CORTES ISLAND (BC)

### 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 CRACKER 14

**\*MARYLAND CRAB SOUP** 13

**NEW ENGLAND CLAM CHOWDER** 12.5

**NAVY BEAN SOUP** 14

### CLASSIC STARTERS & STEAMER POTS

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

GARAM MARSALA & PRESERVED LEMON AIOLI, 16

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 18

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

BACON, GARLIC-BELL PEPPER BUTTER 16

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

**HOT CRABMEAT AND ARTICHOKE DIP** 16

**FRIED PICKLES** CREAMY GARLIC 8

**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 OR RED CURRY 15

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

### SALADS

**\*BLACKENED SCALLOP COBB** GREEN LEAF, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 23

**CALIFORNIA CHICKEN SESAME** NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 16

**\*LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 31

**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 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

### 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

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

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

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

**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME 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

### SANDWICHES

**BANKS' TURKEY BLT** ROASTED TURKEY, BACON, ICEBERG LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 15

**CRAB & AVOCADO TOAST** JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, HOUSEMADE FOCACCIA, TORTILLA CHIPS 18

**CRABCAKE SANDWICH** JUMBO LUMP CRABCAKE, ARTISAN BUN, NEW ORLEANS REMOULADE, FRESH CUT FRIES 22

**MAINE LOBSTER ROLL** FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 25

**BANKS HOME STYLE BURGER** HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION, SPICY TOMATO JAM, FRESH CUT FRIES 16

### SEAFOOD KITCHEN TACOS

**AHI TUNA** AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CRISP CORN TORTILLAS 15

**BAJA FISH** FRIED POLLOCK, ICEBERG, CILANTRO, KEY LIME SOUR CREAM, FRESH JALAPEÑOS, SOFT WHITE CORN TORTILLAS 16

**BANG BANG SHRIMP** FRIED SHRIMP, CALIFORNIA-STYLE MIXED GREENS, RED CURRY CREMA & SRIRACHA, SOFT FLOUR TORTILLAS 16

**BLACKENED BIGEYE TUNA** PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM, SOFT FLOUR TORTILLAS 16

**MAINE LOBSTER** CALIFORNIA-STYLE MIXED GREENS, CILANTRO, SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 24

### LUNCH ENTREES

**MAHI MAHI & MUSSEL FISH POT** CARROTS, SNOW PEAS SHOOTS, SCALLIONS, SHITAKE MUSHROOMS, SPICY GINGER BROTH 17

**LOBSTER MAC-N-CHEESE** SIDE ORGANIC FIELD GREENS SALAD 26

**FISH & CHIPS** TRADITIONAL MALT BATTER, ASPARAGUS 17

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 17

**GRILLED FAROE ISLAND SALMON** PRESERVED LEMON EMULSION, BEET & MIRLITON RIBBONS, PISTACHIOS, HORSERADISH CREMA 26

**BROILED JUMBO LUMP CRABCAKE** MICRO SALAD, CHILIE-LEMON & CORN PUREE, TOBACCO ONIONS 21

### 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.

Add this link to your favorites!

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.