

WEDNESDAY 11•23•2022

*OYSTERS ON THE HALF SHELL

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING!

<u>EAST COAST 3.25</u>	<u>WEST COAST 3.50</u>	<u>PREMIUM 3.75</u>
	• DENMAN ISLAND (BC)	• BLUE POINT (CT) • DABOB BAY (WA) • DEEP BAY (BC) • FANNY BAY (BC) • SAVAGE BLONDE (PEI) • STAG (PEI) • WILLAPA SUPREME (WA)

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** 13.5

NEW ENGLAND CLAM CHOWDER 13.5

LOBSTER CORN CHOWDER 20

CLASSIC STARTERS & STEAMER POTS

SALMON & BROCCOLI CROQUETTES

GARAM MASALA & PRESERVED LEMON AIOLI 16

BANKS FAMOUS CLAMS CASINO

BACON, GARLIC-BELL PEPPER BUTTER 16

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 15/10

CLASSIC CHOPPED ICEBOX CREAMY GARLIC HERB DRESSING 14/9

BABY SPINACH & RADICCHIO, JALAPENO VINAIGRETTE

AVOCADO, MANCHEGO, TOMATO, ONION, BRIOCHE CROUTONS 15/10

SIDES

FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER 11

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

• ***SRIRACHA SCALLION MASHED POTATOES** 10

• **HARICOTS VERTS** 8 • ***TOASTED GARLIC NEW POTATOES** 9

• **TRUFFLED PARMIGIANO REGGIANO FRIES** 13

• **SAUTÉED SPINACH** 10 • ***STEAMED ASPARAGUS** 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

PREMIUM FLORIDA STONE CRAB CLAWS

KEY LIME MUSTARD DIPPING SAUCE 1 LB 58 -1/2 LB 29

***JUMBO SHRIMP COCKTAIL** 4.5 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, SWEET POTATO CHIPS 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

CHICK PEA-BRUSSELS SPROUTS & CLOTHBOUND CHEDDAR GRATIN 39

PLANCHA SEARED SCARLET SNAPPER BELGIAN ENDIVE, FRIED PARSLEY,

CELERIAC, POMEGRANATE & CITRUS RELISH 40

GRILLED FAROE ISLAND SALMON BRAISED RADICCHIO, BRUSSELS SPROUTS &

PANCETTA, CONFIT HEIRLOOM TOMATOES, CARROT VINAIGRETTE 36

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 33

NON-SEAFOOD FARE

12OZ NEW YORK STRIP

FAMOUS "STEAK DIANE", MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS 46

SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE,

PRESERVED LEMON EMULSION, BEET & MIRLITON RIBBONS, PISTACHIOS,

HORSERADISH CREMA 49

8OZ FILET MIGNON CHEF'S BLEND MUSHROOMS, CAPER LEMON RICOTTA,

BLUE BASIL 46

LOBSTERS & SHELLFISH

"PARCELS PASTA" CAPELLINI & CLAMS

REGGIANO, TOMATO, PARSLEY, CRUSHED PEPPER 30

***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, PRESERVED LEMON & CORN PUREE, TOBACCO ONIONS 39

PAN SEARED DIVER SEA SCALLOPS ASPARAGUS COULIS, PICKLED ASIAN PEAR,

RED PEARL ONION, ARUGULA & ARTICHOKE 40

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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