

# TUESDAY 3•21•2023

**\*OYSTERS ON THE HALF SHELL**  
**OVER 3 MILLION FRESHLY SHUCKED AND COUNTING!**

- |                               |  |  |
|-------------------------------|--|--|
| <b><u>EAST COAST 3.25</u></b> | <b><u>WEST COAST 3.50</u></b>              | <b><u>PREMIUM 3.75</u></b>   |
| • UMAMI (RI)                  | • BUCKLEY BAY (BC)<br>• SKOOKUM INLET (WA) | • ACADIAN PEARL (NB)<br>• BLUE POINT (CT)<br>• CRANBERRY CREEK (WA)<br>• FAT BASTARDS (WA)<br>• PINK MOON (PEI)<br>• SAMISH BAY (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
- PEANUT, CURRY & SHRIMP SOUP** 18

## **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**

FIRE ROASTED CORN & CAULIFLOWER SALAD 42

**PAN SEARED TILEFISH** SHERRY BROWN BUTTER, EXOTIC MUSHROOMS,  
ASPARAGUS, BEET COULIS 42

**GRILLED FAROE ISLAND SALMON** BRAISED RADICCHIO, BRUSSELS SPROUTS &  
PANCETTA, CONFIT HEIRLOOM TOMATOES, CARROT VINAIGRETTE 38

**RARE SEARED BIGEYE TUNA** YUZU GLAZE, PEA SHOOTS, SOBA NOODLES,  
SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 39

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO,  
FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 35

## **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 50

**8OZ FILET MIGNON** ARTISAN LEMON-CAPER RICOTTA,  
PORTABELLA & OYSTER MUSHROOMS, VEAL REDUCTION SAUCE 48

## **LOBSTERS & SHELLFISH**

### **"PARCELS PASTA" CAPELLINI & CLAMS**

REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 34

**\*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 42

**PAN SEARED DIVER SEA SCALLOPS** ASPARAGUS COULIS, PICKLED ASIAN PEAR,  
RED PEARL ONION, ARUGULA & ARTICHOKE 40

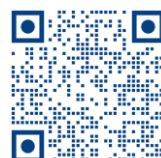
## **NON-ALCOHOLIC BEVERAGES**

**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



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