

FRIDAY 6•9•2023

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

- EAST COAST 3.25**

 - FLEUR DE MER (NB)
 - ROCKY SHORE (PEI)
- WEST COAST 3.50**
- PREMIUM 3.75**

 - BEAVER TAIL (RI)
 - BLUE POINT (CT)
 - DENMAN ISLAND (BC)
 - FOXLEY RIVER (PEI)
 - PINK MOON (PEI)
 - WILLAPA 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
- SHRIMP, CORN, & JALAPENO SOUP** SCALLION & TOMATO RELISH 16

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

- *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**
GOLDEN QUINOA & CHICK PEA SALAD 42
- NOVA SCOTIA HALIBUT FISH POT** YUZU KOSHO EGGPLANT,
FRIED OYSTER MUSHROOMS, COCONUT DASHI, CARROT & CORIANDER SALAD 44
- 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,
FRISEE & 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**
BELGIAN ENDIVE, RED BELL, CILANTRO SALAD, WAKAME COULIS 42
- PAN SEARED DIVER SEA SCALLOPS** SUNDRIED TOMATO-CHICK PEA HUMMUS &
ENGLISH PEAS, CURRIED PARSNIP, FENNEL SALAD 44
- BUTTERMILK BATTERED SOFTSHELL CRABS** MICRO SALAD,
PRESERVED LEMON & CORN PUREE, TOBACCO ONIONS 46

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!