

# FRIDAY 7•10•2026

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

**EAST COAST 3.50**

- BLUE POINT (CT)

**WEST COAST 3.75**

**PREMIUM 4.00**

- EAST BEACH BLONDES (PEI)
- KUSSHI (BC)
- LE PETIT BARACHOIS (PEI)
- LITTLE BEACH PETITE (ME)
- LITTLE CREEK (NY)
- MIRADA (WA)
- TIDAL TREASURE (PEI)

## SOUPS, STEWS & CHOWDERS

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15

**\*MARYLAND CRAB SOUP** 15

**NEW ENGLAND CLAM CHOWDER** 15

**BAHAMIAN CONCH CHOWDER** 16

## CLASSIC STARTERS & STEAMER POTS

### WATERMELON & BULGARIAN FETA

WILD CHOCOLATE MINT, SPICED PECANS, THYME INFUSED HONEY 16

### SALMON & BROCCOLI CROQUETTES

GARAM MASALA & PRESERVED LEMON AIOLI 17

### BANKS FAMOUS CLAMS CASINO

BACON, GARLIC-BELL PEPPER BUTTER 21

### FRIED PICKLES CREAMY GARLIC 12

### PANKO FRIED GULF OYSTERS NAPA CABBAGE & RED CURRY SLAW,

CHARRED YELLOW BELL PEPPER CRÉMA 19

### CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE,

PRESERVED LEMON & APRICOT COULIS 18

### HOT CRABMEAT AND ARTICHOKE DIP 17

### SEAFOOD NACHOS FOR 2 BIG EYE TUNA, CRABMEAT, SHRIMP,

PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS,

CHIPOTLE SALSAS VERDE, SOUR CREAM 34

### LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

\*SPICY GINGER DRUNKEN 17 RED CURRY 17 SHERRY STYLE 17

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

LEMON PEPPER AIOLI 20

### \*CHESAPEAKE "OLD BAY" SHRIMP BOIL 20

### "IMPORTED SPECIALTY CHEESES & SPANISH CHARCUTERIE PLATE"

QUINCE PASTE. SPICED PECANS. GARLIC CHIVE HONEY. WARM GOUGÈRES 18

## SALADS

### \*LOBSTER SALAD & BOSTON BIBB TOMATO, AVOCADO 36

### BANKS JUMBO LUMP CRABCAKE MIXED GREENS, TOMATOES, OLIVES,

CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 27

### \*SHAVED BRUSSELS SPROUTS SHERRY VINEGAR NOISETTE, CHOPPED

EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 16/11

### CLASSIC CHOPPED ICEBOX CREAMY GARLIC HERB DRESSING 15/10

### ORGANIC KALE KALE, DATES, PINE NUTS, PICKLED PEARS,

WONTON CRISPS, GARLIC CHIVE HONEY, TURMERIC OIL 16/11

### BABY SPINACH & RADICCHIO, JALAPENO VINAIGRETTE

AVOCADO, MANCHEGO, TOMATO, ONION, BRIOCHE CROUTONS 16/11

## SIDES

### FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER 12

• FRESH CUT FRIES 10 • \*LOBSTER MASHED POTATOES 31

• \*SRIRACHA SCALLION MASHED POTATOES 11

• HARICOTS VERTS 10 • \*TOASTED GARLIC NEW POTATOES 10

• TRUFFLED PARMIGIANO REGGIANO FRIES 15

• SAUTÉED SPINACH 10 • \*STEAMED ASPARAGUS 11

\*= 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.

20% GRATUITY WILL BE ADDED TO PARTIES OF 12 OR MORE



## RAW BAR SPECIALTIES

**NOVA SCOTIA HALIBUT CRUDO** ENOKI MUSHROOMS, MADEIRA

VINAIGRETTE, SPANISH OLIVES, BULL'S BLOOD – DILL, LEMON EMULSION 20

**\*JUMBO SHRIMP COCKTAIL** 5 EA

**\*TOPNECK CLAMS ON THE HALF SHELL** 3.5 EA

**AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, JALAPENOS,

AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 23

**RAINBOW TIRADITO** SCARLET SNAPPER, AHI TUNA, STEELHEAD TROUT,

SOY, LIME, SESAME SEEDS, SWEET POTATO CHIPS 19

**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY,

KEY LIME CREMA, CRISP WONTONS 20

**AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO,

SPICY LEMON PICKLE, BLACK PEPPER TUILES 19

**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS,

LIME & ORANGE JUICE, CORN TORTILLAS 20

**DIVER SEA SCALLOP CEVICHE**

FINISHED WITH YUZU TOBIKO, CORN TORTILLAS 22

**CEVICHE SAMPLER**

BLUE POINT OYSTER, DIVER SCALLOP, AND SCARLET SNAPPER 20

**SASHIMI SELECTIONS** 13/EACH SELECTION • WAKAME • WASABI & GINGER

• AHI TUNA • BIGEYE TUNA • STEELHEAD TROUT

**\*SASHIMI TASTING** BIGEYE TUNA, STEELHEAD TROUT, AHI TUNA 27

**ABSOLUT PEPPAR OYSTER SHOOTER** ABSOLUT PEPPAR VODKA,

BLUE POINT OYSTER, HORSERADISH, CHILLED TOMATO ESPUMA 15

## FIN FISH

**GRILLED WHOLE BRONZINO** SWEET POTATO GRATIN & SPICED PECANS 48

**PLANCHA SEARED SCARLET SNAPPER**

SPICY FERMENTED BOK CHOY, TEMPURA LOCAL OYSTER MUSHROOMS,

WILD CHOCOLATE MINT & APRICOT COULIS 48

**PAN SEARED NOVA SCOTIA HALIBUT** SUMMER BOK CHOY SALAD,

CHILI-CUCUMBER RELISH, MANGO & COCONUT ESPUMA 48

**CHAR-GRILLED FAROE ISLAND SALMON** BEECH MUSHROOM CONFIT,

RED VEIN SORREL, BUTTERNUT CREAM, RED ONION MARMALADE BRIOCHE 44

**RARE SEARED BIGEYE TUNA** YUZU GLAZE, PEA SHOOTS, SOBA NOODLES,

SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 46

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO,

FRISÉE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 42

## NON-SEAFOOD FARE

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

PRESERVED LEMON EMULSION, WATERMELON RADISH & MIRLITON RIBBONS,

PISTACHIOS, HORSERADISH CREMA 55

**\*12OZ NEW YORK STRIP**

FAMOUS "STEAK DIANE", MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS 52

**8OZ FILET** ROYAL TRUMPET MUSHROOM-DAUPHINE POTATO GRATIN,

ROSEMARY & SPICED TOMATO JAM, VEAL REDUCTION SAUCE 55

**ADD WITH LOBSTER IN THE NUDE "CLASSIC SURF & TURF" 110**

## LOBSTERS & SHELLFISH

### SCAMPI & RICOTTA CAVATELLI

SPICED PECAN GREMOLATA, HEIRLOOM CANDY DROP TOMATOES,

REGGIANO, LEMON BEURRE BLANC 42

**"FIRST OF THE SEASON" BUTTERMILK BATTERED SOFT SHELL CRABS**

CUBAN STYLE BEANS; BLACK, LIMA & GARBANZO, JICAMA,

BULLS BLOOD MICRO GREENS, MOJO ESPUMA 56

**\*LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER,

REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 72

**\*LOBSTER IN THE ROUGH**

BOILED WHOLE MAINE LOBSTER 1 LB 49 OR 2 ½ LB 70

**LOBSTER CIOPPINO & ROUILLE CROUTON**

MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 61

**"PARCELS PASTA" CAPELLINI & CLAMS**

REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 44

**BROILED JUMBO LUMP CRABCAKES** FRIED SHIITAKE MUSHROOMS,

SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 51

**\*PAN SEARED DIVER SEA SCALLOPS** SPICY LEMON GARLIC SAUCE,

LENTILS, SULTANAS, ALMONDS, CARROT JAM 50

## NON-ALCOHOLIC BEVERAGES

**PUREZZA WATER** SPARKLING OR STILL 12

**CHEF'S COCKTAIL** CRANBERRY JUICE, SELTZER, LIME 8

**SPARKY** HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 8

**LAVENDER SPRITZ** LEMON, GRENADINE, ANGOSTURA BITTERS 8

# DINNER