

SATURDAY 10•31•2026

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

EAST COAST 3.50

 - BLUE POINT (CT)
 - SHINY SEA (PEI)

WEST COAST 3.75

 - BELLE DU JOUR (NB)
 - DABOB BAY (WA)
 - FANNY BAY (BC)
 - PENN COVE SELECT (WA)
 - PUFFIN ROCK (NF)

PREMIUM 4.00

- SOUPS, STEWS & CHOWDERS**
- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- *MARYLAND CRAB SOUP** 15
- NEW ENGLAND CLAM CHOWDER** 15
- CRAB CARROT MISO SOUP** SCALLION WHIPPED BULGARIAN FETA 17

- CLASSIC STARTERS & STEAMER POTS**
- BURRATA** MARINATED DATES, PICKLED WATERMELON RADISH & OLIVE RELISH, SPICE SCENTED PITA CRIPS 15
- SALMON & BROCCOLI CROQUETTES**
GARAM MASALA & PRESERVED LEMON AIOLI 15
- 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 SALSA 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

DINNER



- RAW BAR SPECIALTIES**
- “FIRST OF THE SEASON”PREMIUM FLORIDA STONE CRAB CLAWS**
KEY LIME & DIJON DIPPING SAUCE 1 LB 50 -1/2 LB 25
- STEELHEAD TROUT CRUDO**
TAHINI & PRESERVED LEMON EMULSION, SESAME OIL, MARINATED LOCAL FORAGED MAITAKE MUSHROOMS, BRUSSELS PETALS 16
- *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**
CRACKED WHEAT, CUCUMBER, PISTACHIOS, SUNDRIED CRANBERRIES 48
- SEARED LOUP DE MER** BLUE BASIL SPICED WITH FENNEL FROND & CELERY HEART, ALMOND-SAFFRON COULIS, SPANISH STYLE POTATOES 48
- PAN ROASTED LOCAL ROCKFISH** GOLDEN & RED BEETS, FRIED OKRA WITH SHALLOTS, PEPPER SPICED GARLIC BUTTER 48
- CHAR-GRILLED FAROE ISLAND SALMON** SUMMER BOK CHOY SALAD, CHILI-CUCUMBER RELISH, MANGO & COCONUT ESPUMA 44
- RARE SEARED BIGEYE TUNA** YUZU GLAZE, PEA SHOOT, 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, CUBAN STYLE BEANS, BLACK, LIMA & GARBANZO, JICAMA, BULLS BLOOD MICRO GREENS, MOJO ESPUMA, 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**
- ARTISAN TONNARELLI PASTA** SHRIMP & CALAMARI, GREEN PEAS, PERNOD CREAM, GARDEN HARVEST ORGANIC SWEET PEPPERS, DILL, REGGIANO 42
- *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
- “PARCELS PASTA” CAPELLINI & CLAMS**
REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 44
- LOBSTER CIOPPINO & ROUILLE CROUTON**
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 61
- BROILED JUMBO LUMP CRABCAKES** FRIED SHIITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 51
- *PAN SEARED LOCAL DIVER SEA SCALLOPS** TREVISO TOSSED WITH ENOKI MUSHROOMS, CARIBBEAN SPICED CARROTS, TRUFFLE & CARROT VINAIGRETTE 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

