WEDNESDAY 11•4•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

PREMIUM 4.00
- BELLE DU JOUR (NB)
- DABOB BAY (WA)
- FANNY BAY (BC)
- PUFFIN ROCK (NF)

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, FRISÈE, 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 GOUGÉRES 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

***"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

PLANCHA SEARED BLACK SEA BASS PONZU INFUSED DAIKON, SPICED EGGPLANT PEKORA, TAHINI & LEMON, SNOW PEA SHOOTS **48**

PAN ROASTED CHESAPEAKE WILD ROCKFISH BRUSSELS PETALS, FORAGED HEN OF THE WOODS MUSHROOM CONFIT, CELERIAC & DILL ESPUMA **48**

CHAR-GRILLED FAROE ISLAND SALMON SUMMER BOK CHOY SALAD, CHILI-CUCUMBER RELISH, MANGO & COCONUT ESPUMA 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, 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

DINNER