

WEDNESDAY 7•29•2026

*OYSTERS ON THE HALF SHELL OVER 3 MILLION FRESHLY SHUCKED AND COUNTING!		
EAST COAST 3.50	WEST COAST 3.75	PREMIUM 4.00
• BLUE POINT (CT)		• DEER CREEK (WA) • FANNY BAY (BC) • FORTUNE (NS) • GLACIER POINT (NS) • LITTLE CREEK (NY) • MERASHEEN BAY (NF) • PLEASANT COVE (ME)

Soups, Stews & Chowders

OYSTER PAN ROAST	CREAM, CHILI SAUCE, TOASTED SOURDOUGH	15
*MARYLAND CRAB SOUP		15
NEW ENGLAND CLAM CHOWDER		15
SHRIMP, CHICKEN & ANDOUILLE SOUP		18
TOBACCO ONIONS, KEY LIME CREMA		

Classic Starters & Steamer Pots

WATERMELON & BULGARIAN FETA		
WILD CHOCOLATE MINT, SPICED PECANS, THYME INFUSED HONEY		
SALMON & BROCCOLI CROQUETTES		
GARAM MASALA & PRESERVED LEMON AIOLI		
BANKS FAMOUS CLAMS CASINO		
BACON, GARLIC-BELL PEPPER BUTTER		
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”		

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

*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		
CEVICHE SAMPLER		
BLUE POINT OYSTER, DIVER SCALLOP, AND SCARLET SNAPPER		
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
CHAR-GRILLED GOLDEN CORVINA	THYME MARINATED EGGPLANT, THAI STYLE DAIKON & CORIANDER, GARLIC-SAKE SAUCE	48
PAN SEARED HAWAIIAN HAPU‘ UPU‘	SPICED PLANTAIN RIBBONS WITH GARLIC BUTTER, SOFRITO, CORIANDER-MICRO SALAD	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 & MRLITON 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		
“FIRST OF THE SEASON” BUTTERMILK BATTERED SOFT SHELL CRABS		
CUBAN STYLE BEANS; BLACK, LIMA & GARBANZO, JICAMA, BULLS BLOOD MICRO GREENS, MOJO ESPUMA		
*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		
LOBSTER CIOPPINO & ROUILLE CROUTON		
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH		
BROILED JUMBO LUMP CRABCAKES	FRIED SHIITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS	51
*PAN SEARED LOCAL DIVER SEA SCALLOPS	TREVISIO 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