

FRIDAY 8•7•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)		• LOVE SHUCK (ME)
• WATCH HILL (RI)		• LUCKY CHARMS (PEI)
		• MIDNIGHT BAY (WA)
		• MIRADA BAY (WA)
		• PUFFIN ROCK (NF)
		• ROCK POINT (WA)
		• SUNSET BEACH (WA)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH	15
*MARYLAND CRAB SOUP	15
NEW ENGLAND CLAM CHOWDER	15
CRAB, CORN, & JALAPENO SOUP DILL & TOMATO RELISH	17

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 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



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 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	GOLDEN QUINOA & TABBOULEH SALAD	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	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, 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	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
“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	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