

FRIDAY 8•21•2026

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

EAST COAST 3.50

 - BLUE POINT (CT)
 - GAIA BOUDEUSE
“GODDESS OF THE EARTH” (NB)
 - SAVAGE BLONDE (PEI)

WEST COAST 3.75

 - CHEF’S CREEK (BC)
 - CORTEZ ISLAND (BC)
 - UMAMI (RI)

PREMIUM 4.00

SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- *MARYLAND CRAB SOUP 15
- NEW ENGLAND CLAM CHOWDER 15
- SHRIMP, LOCAL MUSHROOM, & WILD BLUE BASIL SOUP
OLIVE & CAPER 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 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

- *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 ISRAELI COUSCOUS & TABBOULEH SALAD 48
- PLANCHA SEARED SCARLET SNAPPER ROYAL TRUMPET & SHIITAKE MUSHROOMS,
FERMENTED NAPA CABBAGE DRESSING, FRISÉE, RED CRESS, CORIANDER COULIS 48
- PAN ROASTED CARIBBEAN RED COD LOCAL PEACH,
ARTISAN LEMON BASIL RICOTTA, HEIRLOOM CANDY DROP TOMATOES 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,
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

- “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 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

