

WEDNESDAY 9•16•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)		• BIG COVE (WA) • DABOB BAY (WA) • FANNY BAY (BC) • LITTLE CREEK (NY) • MERASHEEN BAY (NF) • BUCKLEY BAY (BC) • MIDNIGHT BAY (WA) • PUFFIN ROCK (NF)

Soups, Stews & Chowders

OYSTER PAN ROAST	CREAM, CHILI SAUCE, TOASTED SOURDOUGH	15
*MARYLAND CRAB SOUP		15
NEW ENGLAND CLAM CHOWDER		15
CREAM OF CAULIFLOWER & WILD RAMP SOUP		
PORCINI MUSHROOM ESPUMA		15

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	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

***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
PAN SEARED NEW ZEALAND LING	TEMPURA EGGPLANT, CORIANDER & SOY ESPUMA, DIAKON, KALE, PICKLED ONION	48
CHAR-GRILLED FLORIDA WAHOO	CINNAMON BASIL MARINADE, FARM STAND STYLE CANDY-DROP HEIRLOOM TOMATOES & FENNEL, HERB PISTOU	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