

SUNDAY 9•20•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 BREAKER (RI) • BIG COVE (WA) • EEL LAKE (NS) • LITTLE CREEK (NY) • MIDNIGHT BAY (WA) • PUFFIN ROCK (NF) • ROCK POINT (WA)

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 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

*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 ATLANTIC SWORDFISH 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 54
*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