

FRIDAY 10•9•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) |                 | • BELLE DU JOUR (NB)<br>• DEER CREEK (WA)<br>• GREAT WHITE (MA)<br>• ROCK POINT (WA)<br>• SAMISH PEARL (WA)<br>• STELLAR BAY (BC) |

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15  
\*MARYLAND CRAB SOUP 15  
NEW ENGLAND CLAM CHOWDER 15  
CRAB & BUTTERNUT SQUASH BISQUE BRIOCHE CROUTONS 17

CLASSIC STARTERS & STEAMER POTS

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 ANISE & SALT ROASTED FINGERLING POTATOES,  
WITH CAPERS, SHALLOTS, OLIVES 48  
PAN SEARED LOCAL ROCKFISH  
OKRA & SHRIMP WITH SALSIFY COULIS, GREEN PEA CITRONETTE 48  
PAN ROASTED ACHIOTE GLAZED ATLANTIC SWORDFISH  
SAFFRON BRAISED OYSTER MUSHROOMS, JASMINE RICE, SCALLIONS,  
SWEET SOY & ACHIOTE ESPUMA 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 CUBAN STYLE BEANS, BLACK, LIMA & GARBANZO, JICAMA,  
BULLS BLOOD MICRO GREENS, MOJO ESPUMA, 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

ARTISAN RICOTTA CAVATELLI & GULF SHRIMP PORCINI CREAM, WILD  
MAITAKE, TOMATO, REGGIANO, TREVISO, ROSEMARY, ITALIAN PARSLEY 46  
\*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