# WEDNESDAY 10•14•2026

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

**EAST COAST** 3.50
- BLUE POINT (CT)

**WEST COAST** 3.75

**PREMIUM** 4.00
- BELLE DU JOUR (NB)
- DEER CREEK (WA)
- GREAT WHITE (MA)
- SAMISH PEARL (WA)
- SMOKEY BAY (BC)
- 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, FRISÈE, 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