

TUESDAY 4•23•2024

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

EAST COAST 3.25

- BIJOU (NB)
- BLUE POINT (CT)

WEST COAST 3.50

PREMIUM 3.75

- CHEF'S CREEK (BC)
- FANNY BAY (BC)
- MER BLEU (NB)
- SHIGOKU (WA)

WE PRIDE OURSELVES IN OFFERING ONE THE BEST SELECTIONS OF RAW BAR ITEMS IN THE AREA. THANK YOU FOR ENJOYING OUR OYSTERS, ALWAYS SERVED "ICE COLD AND FRESH".

SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- *MARYLAND CRAB SOUP** 13.5
- NEW ENGLAND CLAM CHOWDER** 13.5

CLASSIC STARTERS & STEAMER POTS

- SALMON & BROCCOLI CROQUETTES**
GARAM MASALA & PRESERVED LEMON AIOLI 16
- BANKS FAMOUS CLAMS CASINO**
BACON, GARLIC-BELL PEPPER BUTTER 20
- FRIED PICKLES** CREAMY GARLIC 10
- PANKO FRIED GULF OYSTERS** NAPA CABBAGE & RED CURRY SLAW, CHARRED YELLOW BELL PEPPER CRÉMA 18
- CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, PRESERVED LEMON & APRICOT COULIS 16
- HOT CRABMEAT AND ARTICHOKE DIP** 16
- SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 30
- LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS**
*SPICY GINGER DRUNKEN 16 RED CURRY 16
- "MOULES FRITES"** MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 18
- *CHESAPEAKE "OLD BAY" SHRIMP BOIL** 19
- "IMPORTED SPECIALTY CHEESES & SPANISH CHARCUTERIE PLATE"** QUINCE PASTE, SPICED PECANS, GARLIC CHIVE HONEY, WARM GOUGÉRES 17

SALADS

- *LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 33
- BANKS JUMBO LUMP CRABCAKE** MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 25
- *SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 15/10
- CLASSIC CHOPPED ICEBOX** CREAMY GARLIC HERB DRESSING 14/9
- BABY SPINACH & RADICCHIO, JALAPENO VINAIGRETTE**
AVOCADO, MANCHEGO, TOMATO, ONION, BRIOCHE CROUTONS 15/10

SIDES

- FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER** 11
- **FRESH CUT FRIES** 8 • ***LOBSTER MASHED POTATOES** 28
- ***SRIRACHA SCALLION MASHED POTATOES** 10
- **HARICOTS VERTS** 8 • ***TOASTED GARLIC NEW POTATOES** 9
- **TRUFFLED PARMIGIANO REGGIANO FRIES** 13
- **SAUTÉED SPINACH** 10 • ***STEAMED ASPARAGUS** 10

*= 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



RAW BAR SPECIALTIES

PREMIUM FLORIDA STONE CRAB CLAWS

KEY LIME MUSTARD DIPPING SAUCE 1 LB 58 -1/2 LB 29

***JUMBO SHRIMP COCKTAIL** 4.5 EA

***TOPNECK CLAMS ON THE HALF SHELL** 3 EA

AHI TUNA CRISPS MISO & YUZU CREMA, SWEET SOY, JALAPENOS, AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 20

RAINBOW TIRADITO SCARLET SNAPPER, AHI TUNA, STEELHEAD SALMON, SOY, LIME, SESAME SEEDS, SWEET POTATO CHIPS 18

BIG EYE TUNA TOGARASHI THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 18

AHI TUNA TARTARE MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 18

SCARLET SNAPPER CEVICHE TOMATO, RED ONION, POBLANO PEPPERS, LIME & ORANGE JUICE, CORN TORTILLAS, 18

SASHIMI SELECTIONS 12/EACH SELECTION • WAKAME • WASABI & GINGER

• AHI TUNA • BIGEYE TUNA • STEELHEAD SALMON

***SASHIMI TASTING** BIGEYE TUNA, STEELHEAD SALMON, AHI TUNA 26

FIN FISH

GRILLED WHOLE BRONZINO COUS COUS & CHICKPEA SALAD 42

PAN SEARED PACIFIC ARCTIC CHAR BUTTERNUT MISO PURÉE, WAKAME COULIS, CELERY ROOT, CUCUMBER & DILL SALAD 44

GRILLED COSTA RICAN MAHI MAHI GARAM MASALA BASMATI, APRICOT-ALMOND CHUTNEY, RED CURRY COULIS, FRISÉE & PARSLEY 44

GRILLED FAROE ISLAND SALMON ORGANIC MÂCHE, RED VEIN SORREL, TEMPURA FRIED OYSTER MUSHROOMS, YUZU CURD 40

RARE SEARED BIGEYE TUNA YUZU GLAZE, PEA SHOOT, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 40

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 36

NON-SEAFOOD FARE

12OZ NEW YORK STRIP

FAMOUS "STEAK DIANE", MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS 48

SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE, PRESERVED LEMON EMULSION, WATERMELON RADISH & MIRLITON RIBBONS, PISTACHIOS, HORSERADISH CREMA 50

8OZ FILET MIGNON ARTISAN LEMON-CAPER RICOTTA, PORTABELLA & OYSTER MUSHROOMS, VEAL REDUCTION SAUCE 48

ADD WITH LOBSTER IN THE NUDE "CLASSIC SURF & TURF" 92

LOBSTERS & SHELLFISH

"PARCELS PASTA" CAPELLINI & CLAMS

REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 38

***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 66

***LOBSTER IN THE ROUGH**

BOILED WHOLE MAINE LOBSTER 1 LB 45 OR 2 ½ LB 65

LOBSTER CIOPPINO & ROUILLE CROUTON

MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 51

BROILED JUMBO LUMP CRABCAKES

BELGIAN ENDIVE, RED BELL, CILANTRO SALAD, WAKAME COULIS 45

***PAN SEARED DIVER SEA SCALLOPS** SUNDRIED TOMATO-CHICK PEA HUMMUS & ENGLISH PEAS, CURRIED PARSNIP, MICRO SALAD 45

"FIRST OF THE SEASON" BUTTERMILK BATTERED SOFT SHELL CRABS

CREOLE STYLE WHOLE GRAIN MUSTARD VELOUTÉ, CRACKED WHEAT & BROCCOLI SALAD 48

NON-ALCOHOLIC BEVERAGES

PUREZZA WATER SPARKLING OR STILL 10

CHEF'S COCKTAIL CRANBERRY JUICE, SELTZER, LIME 6

SPARKY HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 6

LAVENDER SPRITZ LEMON, GRENADINE, ANGOSTURA BITTERS 6

DINNER