

WEDNESDAY 3•12•2025

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

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|------------------------|------------------------|----------------------|
| EAST COAST 3.25 | WEST COAST 3.50 | PREMIUM 3.75 |
| • BARNSTABLE (MA) | | • DABOB BAY (WA) |
| • BLUE POINT (CT) | | • FAT BASTARDS (WA) |
| | | • HONEYMOON (NB) |
| | | • MONTAUK PEARL (NY) |
| | | • OLYMPIC (WA) |
| | | • 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
CRAB BISQUE 18

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 34
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.
20% GRATUITY WILL BE ADDED TO PARTIES OF 12 OR MORE



RAW BAR SPECIALTIES

- *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 22
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
DIVER SEA SCALLOP CEVICHE
FINISHED WITH TRADITIONAL CEVICHE MARINADE, CORN TORTILLAS 20
CEVICHE SAMPLER
BLUE POINT OYSTER, DIVER SCALLOP, AND SCARLET SNAPPER 18
SASHIMI SELECTIONS 12/EACH SELECTION • WAKAME • WASABI & GINGER
• AHI TUNA • BIGEYE TUNA • STEELHEAD TROUT • SCARLET SNAPPER
***SASHIMI TASTING** BIGEYE TUNA, STEELHEAD TROUT, AHI TUNA 26
ABSOLUT PEPPAR OYSTER SHOOTER ABSOLUT PEPPAR VODKA,
BLUE POINT OYSTER, HORSERADISH, CHILLED TOMATO ESPUMA 14

FIN FISH

- GRILLED WHOLE BRONZINO**
ISRAELI COUS COUS, SPICED PECANS, SUNDRIED CHERRIES 43
PAN ROASTED BARRAMUNDI SWEET POTATO & BARLEY, COCONUT BROTH,
PLUM TOMATO-RED CURRY 44
PLANCHA SEARED "MEAGRE" MEDITERRANEAN ROYAL SEA BASS
RISI BISI WITH GREEN PEAS, PIMENTO, PECORINO,
ROASTED OYSTER MUSHROOMS, LEMON, DILL, PINE NUT-PARSLEY COULIS 44
CHAR-GRILLED FAROE ISLAND SALMON BEECH MUSHROOM CONFIT, RED VEIN
SORREL, BUTTERNUT CREAM, RED ONION MARMALADE BRIOCHE 40
RARE SEARED BIGEYE TUNA YUZU GLAZE, PEA SHOOT, SOBA NOODLES,
SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 42
CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO,
FRISÉE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 38

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 & MIRTILTON RIBBONS,
PISTACHIOS, HORSERADISH CREMA 52
8OZ FILET ROYAL TRUMPET MUSHROOM-DAUPHINE POTATO GRATIN,
ROSEMARY & SPICED TOMATO JAM, VEAL REDUCTION SAUCE 48
ADD WITH LOBSTER IN THE NUDE "CLASSIC SURF & TURF" 92

LOBSTERS & SHELLFISH

- *LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER,
REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 68
***LOBSTER IN THE ROUGH**
BOILED WHOLE MAINE LOBSTER 1 LB 45 OR 2 ½ LB 65
"PARCELS PASTA" CAPELLINI & CLAMS
REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 39
RICOTTA CAVATELLI & GULF SHRIMP
ROMAN STYLE ARTICHOKE, CAPERS, REGGIANO, PRESERVED LEMON,
PLUM TOMATOES 39
LOBSTER CIOPPINO & ROUILLE CROUTON
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 54
BRILED JUMBO LUMP CRABCAKES FRIED SHIITAKE MUSHROOMS,
SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 45
***PAN SEARED DIVER SEA SCALLOPS** SPICY LEMON GARLIC SAUCE,
LENTILS, SULTANAS, ALMONDS, CARROT JAM 46

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

DINNER