

FRIDAY 3•21•2025

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

| EAST COAST 3.25   | WEST COAST 3.50 | PREMIUM 3.75           |
|-------------------|-----------------|------------------------|
| ● BARNSTABLE (MA) |                 | ● DRUNKEN KISS (CA)    |
| ● BLUE POINT (CT) |                 | ● FAT BASTARDS (WA)    |
|                   |                 | ● LOVE SHUCK (ME)      |
|                   |                 | ● MERASHEEN BAY (PEI)) |
|                   |                 | ● MONTAUK PEARL (NY)   |

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
- BAHAMIAN CONCH CHOWDER 16

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, FRISÈE, 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

- PREMIUM KEY WEST 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 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 CHESAPEAKE WILD ROCKFISH GARBANZO BEAN, SWEET CORN, SAFFRON FUMET, QUESO FRESCO AIOLI, ROUILLE CROUTON 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, FRISEE & 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 & MIRLITON 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
- LOBSTER CIOPPINO & ROUILLE CROUTON  
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 54
- BROILED 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

