

SATURDAY 5•17•2025

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

| EAST COAST 3.25          | WEST COAST 3.50 | PREMIUM 3.75        |
|--------------------------|-----------------|---------------------|
| • BLUE POINT (CT)        |                 | • DABOB BAY (WA)    |
| • EAST BEACH BLONDE (RI) |                 | • DRUNKEN KISS (CA) |
|                          |                 | • FAT BASTARDS (WA) |
|                          |                 | • GREAT WHITE (MA)  |
|                          |                 | • ROCKY SHORE (PEI) |
|                          |                 | • SHIGOKU (WA)      |
|                          |                 | • TOTTEN INLET (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 |
| LOBSTER CORN CHOWDER                                   | 20   |

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                                                           | 17              |
| 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              | 12 |
| • HARICOTS VERTS 8 • *TOASTED GARLIC NEW POTATOES | 9  |
| • TRUFFLED PARMIGIANO REGGIANO FRIES              | 15 |
| • 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                                                                                |                                                                                              |
| CURRY SPICED BARLEY, PISTACHIO, SUNDRIED CHERRIES                                                     | 47                                                                                           |
| PLANCHA SEARED NEW ZEALAND TAI SNAPPER                                                                |                                                                                              |
| UDON NOODLE-OYSTER MUSHROOM KIMCHEE, SCALLOP & GINGER DASHI, BEAN SPROUTS, CILANTRO, RED CURRY ESPUMA | 44                                                                                           |
| PAN ROASTED GRAND BANKS SWORDFISH                                                                     | SAFFRON VELOUTÉ, CHOCOLATE MINT INFUSED HONEY, PICKLED KALAMATA OLIVES, TOBACCO ONIONS 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 SHOOTS, 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

|                                                                  |                                                                                  |
|------------------------------------------------------------------|----------------------------------------------------------------------------------|
| BUTTERMILK BATTERED SOFT SHELL CRABS                             |                                                                                  |
| SWEET CORN, GARBANZO BEAN & SAFFRON FUMÉT, BELL PEPPERS, PARSLEY | 48                                                                               |
| *LOBSTER IN THE NUDE                                             | HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 69    |
| *LOBSTER IN THE ROUGH                                            |                                                                                  |
| BOILED WHOLE MAINE LOBSTER                                       | 1 LB 46 OR 2 ½ LB 66                                                             |
| LOBSTER CIOPPINO & ROUILLE CROUTON                               |                                                                                  |
| MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH                  | 58                                                                               |
| ARTISAN TONNARELLI PASTA                                         | SHRIMP, SMOKED TOMATO JAM, RAPINI, CAPERS, SALMON ROE BUTTER, REGGIANO & DILL 40 |
| “PARCELS PASTA” CAPELLINI & CLAMS                                | REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 39                     |
| BROILED JUMBO LUMP CRABCAKES                                     | FRIED SHIITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 47  |
| *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