

WEDNESDAY 7•2•2025

*OYSTERS ON THE HALF SHELL

OVER 3 MILLION FRESHLY SHUCKED AND COUNTING!

<u>EAST COAST</u> 3.25	<u>WEST COAST</u> 3.50	<u>PREMIUM</u> 3.75
• BLUE POINT (CT)		• BEAU SOLIEL (NB)
• EAST BEACH BLONDES (RI)		• CORTES ISLAND (BC)
		• FANNY BAY (BC)
		• PINK MOON (PEI)
		• SCORTON CREEK (MA)
		• SHIGOKU (WA)

SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- *MARYLAND CRAB SOUP 13.5
- NEW ENGLAND CLAM CHOWDER 13.5
- CREOLE CORN & SHRIMP SOUP TOBACCO ONIONS 17

CLASSIC STARTERS & STEAMER POTS

“LOCAL WATERMELON, BULGARIAN FETA, CHOCOLATE MINT”

GARLIC CHIVE HONEY, SPICED PECANS 16

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 CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 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 GOUGÈRES 17

SALADS

*LOBSTER SALAD & BOSTON BIBB TOMATO, AVOCADO 35

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

ORGANIC KALE KALE, DATES, PINE NUTS, PICKLED PEARS, WONTON CRISPS, GARLIC CHIVE HONEY, TURMERIC OIL 15/10

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 TILES 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

RED QUINOA TABBOULEH 47

PAN SEARED NOVA SCOTIA HALIBUT

LOCAL HEIRLOOM TOMATOES, BASIL PESTO, RADISH, CIPOLLINI, ORGANIC RED CRESS, TURMERIC INFUSED OLIVE OIL 44

PLANCHA SEARED SCARLET SNAPPER

HOT CHILI PEPPER UDON NOODLES, CILANTRO, LIME, GARLIC-CHIVE & SOY AIOLI, PONZU STEAMED CARROTS 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

SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE, PRESERVED LEMON EMULSION, WATERMELON RADISH & MRLITON RIBBONS, PISTACHIOS, HORSERADISH CREMA 52

*12oz NEW YORK STRIP

FAMOUS “STEAK DIANE”, MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS 48

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 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