

SATURDAY 7•12•2025

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

- EAST COAST 3.25**

 - BLUE POINT (CT)
 - HONEY MOON (NB)
- WEST COAST 3.50**
- PREMIUM 3.75**

 - ACADIAN PEARL (NB)
 - BEAU SOLEIL (NB)
 - FORTUNE (NS)
 - LOVE SHUCK (ME)
 - SUN SEEKER (WA)
 - UMAMI (RI)

Soups, Stews & Chowders

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- *MARYLAND CRAB SOUP 13.5
- NEW ENGLAND CLAM CHOWDER 13.5
- SWEET CORN & GARAM MASALA SOUP CRAB, DILL, TOMATO RELISH 18

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 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
RED QUINOA TABBOULEH 47
- PAN ROASTED BLACK SEA BASS GUAJILLO “SMOKED POBLANO” FUMET,
MOJO MARINATED WILD MUSHROOMS & BLACK BEANS, CILANTRO 44
- CHAR-GRILLED LOCAL ROCKFISH
LEMON RICOTTA, BELGIAN ENDIVE, LOCAL BING CHERRIES,
HEIRLOOM CANDY DROP TOMATO CONFIT 44
- IN 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

- SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE, PRESERVED
LEMON EMULSION, WATERMELON RADISH & MIRLITON 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
- BUTTERMILK BATTERED SOFT SHELL CRABS
SWEET CORN, GARBANZO BEAN & SAFFRON FUMÉT, BELL PEPPERS, PARSLEY 48
- 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