

SUNDAY 9•14•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)		• ACADIAN PEARL (NB) • BIG COVE (WA) • FOXLEY RIVER (PEI) • MIRADA BAY (WA)) • SUMMER LOVE (PEI) • WILD GOOSE (RI) • WILLAPA SUPREME (WA)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST	CREAM, CHILI SAUCE, TOASTED SOURDOUGH	14
*MARYLAND CRAB SOUP		13.5
NEW ENGLAND CLAM CHOWDER		13.5
CRAB & LOCAL MUSHROOM SOUP	PRESERVED LEMON & 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 GOUGÉRES
		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

-BUILD YOUR OWN CUSTOM “SEAFOOD PLATEAU”-	
*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	
*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 “FARM TO TABLE” SIDE DISH	
BARLEY,	CASHEWS,
CHERRIES,	CUCUMBER,
MINT,	HEIRLOOM TOMATO CONFIT
	47
PAN SEARED SRI LANKA, ROUND ISLAND BARRAMUNDI	
CELERIAC CREMA,	GARAM MASALA SPICED CIPOLLINI’S,
BLOOD ORANGE GASTRIQUE,	CANDIED MARCONA ALMONDS
	45
CHAR-GRILLED CANADIAN SWORDFISH	
RAPINI,	OYSTER MUSHROOMS,
LEMON CURED OLIVES,	ORGANIC BLUE BASIL-SPICED TOMATO ESPUMA
	45
CHAR-GRILLED FAROE ISLAND SALMON	
BEECH MUSHROOM CONFIT,	RED VEIN SORREL,
BUTTERNUT CREAM,	RED ONION MARMALADE
BRIOCHE	
	42
RARE SEARED BIGEYE TUNA	
YUZU GLAZE,	PEA SHOOTS,
SOBA NOODLES,	SCALLION,
SHIITAKE MUSHROOMS,	GRILLED LIME EMULSION
	43
CORNMEAL CRUSTED RAINBOW TROUT	
BACON,	BRIE,
TOMATO,	FRISÉE & 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
	52
ADD WITH LOBSTER IN THE NUDE “CLASSIC SURF & TURF”	
	96



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
“PARCELS PASTA” CAPELLINI & CLAMS	
REGGIANO,	HEIRLOOM TOMATO CONFIT,
PARSLEY,	CRUSHED PEPPER
	40
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