

SUNDAY 10•5•2025

- EAST COAST 3.25**

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

 - BEAU SOLEIL (NB)
 - BUCKLEY BAY (BC)
 - DRUNKEN KISS (BC)
 - KISU (BC)
 - MERASHEEN BAY (NF)
 - PINK MOON (PEI)
 - SCORTON’S CREEK (MA)

Soups, Stews & Chowders

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- *MARYLAND CRAB SOUP 13.5
- NEW ENGLAND CLAM CHOWDER 13.5
- CREOLE SWEET POTATO & SHRIMP SOUP
- TOBACCO ONIONS, KEY LIME SOUR CREAM 18

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 CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 18
- CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÈE, 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

- 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, ROASTED PEANUTS, CHERRIES, CUCUMBER, MINT, HEIRLOOM TOMATO CONFIT 47
- CARIBBEAN STYLE PARROT FISH COCONUT MILK & PEPPER BROTH, CHICK PEAS, SWEET PEAS, LEEKS, CORIANDER, YAMS 45
- PLANCHA SEARED SCARLET SNAPPER ARTICHOKE & CAPER PURÉE, TOMATO-BLUE BASIL COULIS, ASPARAGUS, CHAMPAGNE VINAIGRETTE 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, 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 52
- ADD WITH LOBSTER IN THE NUDE “CLASSIC SURF & TURF” 96

LOBSTER CLASSIC TO GO SPECIAL

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