

SUNDAY 10•26•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)		• DEER CREEK (WA) • FANNY BAY (BC) • FAT BASTARD (WA) • FOXLEY RIVER (PEI) • MIRADA BAY (WA) • MOONSTONE (ME) • RASPBERRY POINT (PEI)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST	CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
*MARYLAND CRAB SOUP	13.5
NEW ENGLAND CLAM CHOWDER	13.5
MEDITERRANEAN TOMATO & SHRIMP SOUP	OLIVE-TAPENADE RELISH 18

CLASSIC STARTERS & STEAMER POTS

LOCAL GOLDEN BEETS & BULGARIAN FETA	
LEMON THYME HONEY, SPICED PECANS, ORGANIC CRESS	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

“FIRST OF THE SEASON” PREMIUM FLORIDA STONE CRAB CLAWS	
KEY LIME & DIJON DIPPING SAUCE	1 LB 58 -1/2 LB 29
-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	
“RED QUINOA AUTUMN SALAD” BUTTERNUT, CRANBERRIES, CIPOLLINI	47
CHAR GRILLED SWORDFISH, CORIANDER MARINADE	
CHILI PEPPER SEARED CHINESE EGGPLANT, CILANTRO-SWEET SOY ESPUMA, ENOKI MUSHROOMS	45
PAN SEARED LOCAL WILD ROCKFISH	
CRISP FINGERLING POTATOES-PINK SEA SALT FINISH, GRATIN OF CAULIFLOWER, MANCHEGO & ALMONDS, SPINACH COULIS, SUNDRIED TOMATO EMULSION	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 SHOOT, 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 & 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 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
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