

TUESDAY 10•28•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