

TUESDSAY 11•4•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)		• FANNY BAY (BC)
• LA PETIT BARACHOIS (PEI)		• FAT BASTARD (WA)
		• FOXLEY RIVER (PEI)
		• MIRADA BAY (WA)
		• MOONSTONE (ME)
		• ROCKY SHORE (PEI)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST	CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
*MARYLAND CRAB SOUP	13.5
NEW ENGLAND CLAM CHOWDER	13.5
CINDERELLA PUMPKIN & CRAB SOUP	BRIOCHE CROUTONS 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, 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 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 NEW ZEALAND BLUE NOSE BASS
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, FRISEE & 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

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