

FRIDAY 11•7•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)		• BEAU SOLEIL (NB)
• LA PETIT BARACHOIS (PEI)		• FANNY BAY (BC)
		• PICKERING PASSAGE (WA)
		• PURPLE MOUNTAIN (WA)
		• QUEENS CUP (PEI)
		• 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, 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 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

"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
SEARED HAWAIIAN HAPÙ UPÙ	
KIM CHEE, ENOKI MUSHROOMS, APRICOT & MARCONA ALMOND CONSERVE	45
PAN SEARED NEW ZEALAND BLUE NOSE BASS	ARTICHOKE FRITE,
DATE & CAPER BUTTERED FOCACCIA, TRUFFLE-LEMON EMULSION, BLUE BASIL	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 & 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
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