

SUNDAY 11•16•2025

ASK ABOUT US ABOUT HOSTING YOUR HOLIDAY PARTY OR EMAIL:
EVANS@BANKSSEAFOODKITCHEN.COM

- EAST COAST 3.25**

 - BLUE POINT (CT)
 - LITTLE BEACHES (ME)
 - SHIPWRECK (PEI)
- WEST COAST 3.50**
- PREMIUM 3.75**

 - BEAU SOLEIL (NB)
 - GREAT WHITE (MA)
 - PICKERING PASSAGE (WA)
 - PURPLE MOUNTAIN (WA)
 - SHIGOKU (WA)

SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- *MARYLAND CRAB SOUP** 13.5
- NEW ENGLAND CLAM CHOWDER** 13.5
- CREOLE PUMPKIN & CRAWFISH SOUP**
- TOBACCO ONIONS, KEY-LIME SOUR CREAM 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**
- “GOLDEN QUINOA AUTUMN SALAD” BUTTERNUT, CRANBERRIES, CIPOLLINI 47
- PLANCHA SEARED TOGARASHI-MISO GLAZE ALASKAN BLACK COD**
- KIM CHEE, ENOKI MUSHROOMS, APRICOT & MARCONA ALMOND CONSERVE 45
- SEARED HAWAIIAN HAPÙ UPÙ** ARTICHOKE FRITE, TRUFFLE-LEMON EMULSION, DATE & CAPER BUTTERED FOCACCIA, 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 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
- 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

