

SUNDAY 6•9•2024

***OYSTERS ON THE HALF SHELL
OVER 3 MILLION FRESHLY SHUCKED AND COUNTING!**

EAST COAST 3.25	WEST COAST 3.50	PREMIUM 3.75
• BIJOU (NB) • BLUE POINT (CT) • HONEY MOON (NB) • SAVAGE BLONDE (PEI)		• CHEF'S CREEK (BC) • FAT BASTARDS (WA) • LITTLE BEACHES (ME) • PICKERING PASS (WA) • SHIGOKU (WA)

WE PRIDE OURSELVES IN OFFERING ONE THE BEST SELECTIONS OF RAW BAR ITEMS IN THE AREA. THANK YOU FOR ENJOYING OUR OYSTERS, ALWAYS SERVED "ICE COLD AND FRESH".

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
***MARYLAND CRAB SOUP** 13.5
NEW ENGLAND CLAM CHOWDER 13.5
LOCAL MUSHROOM & CIPOLLINI ONION SOUP
CRAB & TOMATO RELISH 18

CLASSIC STARTERS & STEAMER POTS

SALMON & BROCCOLI CROQUETTES
GARAM MASALA & PRESERVED LEMON AIOLI 16
BANKS FAMOUS CLAMS CASINO
BACON, GARLIC-BELL PEPPER BUTTER 20
WATERMELON & FETA CHOCOLATE MINT, PECAN PRALINE 16
FRIED PICKLES CREAMY GARLIC 10
PANKO FRIED GULF OYSTERS NAPA CABBAGE & RED CURRY SLAW,
CHARRED YELLOW BELL PEPPER CRÉMA 18
CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE,
PRESERVED LEMON & APRICOT COULIS 16
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 33
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
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** 10
• **HARICOTS VERTS** 8 • ***TOASTED GARLIC NEW POTATOES** 9
• **TRUFFLED PARMIGIANO REGGIANO FRIES** 13
• **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



RAW BAR SPECIALTIES

***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 20
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
SASHIMI SELECTIONS 12/EACH SELECTION • WAKAME • WASABI & GINGER
• AHI TUNA • BIGEYE TUNA • STEELHEAD SALMON
***SASHIMI TASTING** BIGEYE TUNA, STEELHEAD SALMON, AHI TUNA 26

FIN FISH

GRILLED WHOLE BRONZINO ISRAELI COUS COUS, CHICK PEAS, LEMON & MINT 42
PLANCHA SEARED LOCAL WILD ROCKFISH FRIED YUKON GOLD POTATOES,
CAPERS, KALAMATA OLIVES, HEIRLOOM CANDY DROP TOMATOES,
PEPITA & PINE NUT BUTTER 44
PAN ROASTED NOVA SCOTIA HALIBUT HERB-CITRUS & CHABLIS MARINADE,
BASMATI RICE, PINEAPPLE, MACADAMIA NUTS, SPICY TOMATO JAM, SCALLIONS 44
GRILLED FAROE ISLAND SALMON ORGANIC MÂCHE, RED VEIN SORREL,
TEMPURA FRIED OYSTER MUSHROOMS, YUZU CURD 40
RARE SEARED BIGEYE TUNA YUZU GLAZE, PEA SHOOTS, SOBA NOODLES,
SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 40
CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO,
FRISÉE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 36

NON-SEAFOOD FARE

12OZ NEW YORK STRIP
FAMOUS "STEAK DIANE", MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS 48
SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE,
PRESERVED LEMON EMULSION, WATERMELON RADISH & MIRLITON RIBBONS,
PISTACHIOS, HORSERADISH CREMA 50
8OZ FILET MIGNON ARTISAN LEMON-CAPER RICOTTA, PORTABELLA & OYSTER
MUSHROOMS, VEAL REDUCTION SAUCE 48
ADD WITH LOBSTER IN THE NUDE "CLASSIC SURF & TURF" 92

LOBSTERS & SHELLFISH

"FIRST OF THE SEASON" BUTTERMILK BATTERED SOFT SHELL CRABS
CREOLE STYLE WHOLE GRAIN MUSTARD VELOUTÉ,
CRACKED WHEAT & BROCCOLI SALAD 48
"PARCELS PASTA" CAPELLINI & CLAMS
REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 38
***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER,
REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 66
***LOBSTER IN THE ROUGH**
BOILED WHOLE MAINE LOBSTER 1 LB 45
LOBSTER CIOPPINO & ROUILLE CROUTON
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 51
BROILED JUMBO LUMP CRABCAKES
BELGIAN ENDIVE, RED BELL, CILANTRO SALAD, WAKAME COULIS 45
***PAN SEARED DIVER SEA SCALLOPS** SUNDRIED TOMATO-CHICK PEA HUMMUS
& ENGLISH PEAS, CURRIED PARSNIP, MICRO SALAD 45

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 6

DINNER