

# TUESDAY 1•13•2026

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

## **EAST COAST 3.25**

- BLUE POINT (CT)

## **WEST COAST 3.50**

## **PREMIUM 3.75**

- CHEF'S CREEK (WA)
- DEER CREEK (WA)
- FOXLEY RIVER (PEI)
- LITTLE SKOOKUM (WA)
- MONTAUK PEARL (LI)
- TIDAL TREASURE (PEI)
- SHIGOKU (WA)
- UMAMI (RI)

## **SOUPS, STEWS & CHOWDERS**

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14

**\*MARYLAND CRAB SOUP** 13.5

**NEW ENGLAND CLAM CHOWDER** 13.5

**SOUTHWEST CHICKEN SOUP**

CORN TORTILLA STRIPS, SOUR CREAM, GREEN ONIONS 15

## **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** NAPA CABBAGE & RED CURRY SLAW,

CHARRED YELLOW BELL PEPPER CRÉMA 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"**

## **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**

**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** MEDITERRANEAN CHICK PEA & FARRO,

BABY HEIRLOOM TOMATO CONFIT, ONIONS, FETA 47

**LOUISIANA SHEEPSHEAD** GUAJILLO & CHIPOTLE SAUCE, TORTILLA-CUMIN CRISPS,

GARBANZO, BLACK BEANS, POBLANO PEPPERS, JICAMA, AVOCADO, PARMESAN 45

### **PAN ROASTED ATLANTIC SWORDFISH**

PORK BELLY AREPA, BULGARIAN FETA, KIWI & POMEGRANATE SEED RELISH 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,

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