

THURSDAY 2•12•2026

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

<u>EAST COAST 3.50</u>	<u>WEST COAST 3.75</u>	<u>PREMIUM 4.00</u>
• BLUE POINT (CT)		• BARSTOOL COCKTAIL (PEI)
• MOOKIE MOTO (ME)		• ELD INLET (WA)
• SCORTON CREEK (MA)		• FRENCH KISS (NB)
• WILEY POINT (MA)		• LOVE SHUCK (ME)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST	CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
*MARYLAND CRAB SOUP	15
NEW ENGLAND CLAM CHOWDER	15
KEY WEST STONE CRAB SOUP	CHILI PEPPER, TOMATO, COCONUT MILK 18

CLASSIC STARTERS & STEAMER POTS

LOCAL GOLDEN BEETS & BULGARIAN FETA
LEMON THYME HONEY, SPICED PECANS, ORGANIC CRESS 17

SALMON & BROCCOLI CROQUETTES
GARAM MASALA & PRESERVED LEMON AIOLI 17

BANKS FAMOUS CLAMS CASINO
BACON, GARLIC-BELL PEPPER BUTTER 21

FRIED PICKLES CREAMY GARLIC 12

PANKO FRIED GULF OYSTERS NAPA CABBAGE & RED CURRY SLAW,
CHARRED YELLOW BELL PEPPER CRÉMA 19

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE,
PRESERVED LEMON & APRICOT COULIS 18

HOT CRABMEAT AND ARTICHOKE DIP 17

SEAFOOD NACHOS FOR 2 BIG EYE TUNA, CRABMEAT, SHRIMP,
PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS,
CHIPOTLE SALSA VERDE, SOUR CREAM 34

LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS
*SPICY GINGER DRUNKEN 17 RED CURRY 17

“MOULES FRITES” MUSSELS, SHOE STRING FRENCH FRIES,
LEMON PEPPER AIOLI 20

***CHESAPEAKE “OLD BAY” SHRIMP BOIL** 20

“IMPORTED SPECIALTY CHEESES & SPANISH CHARCUTERIE PLATE”
QUINCE PASTE. SPICED PECANS. GARLIC CHIVE HONEY. WARM GOUGÉRES 18

SALADS

*LOBSTER SALAD & BOSTON BIBB	TOMATO, AVOCADO 36
BANKS JUMBO LUMP CRABCAKE	MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 27
*SHAVED BRUSSELS SPROUTS	SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 16/11
CLASSIC CHOPPED ICEBOX	CREAMY GARLIC HERB DRESSING 15/10
ORGANIC KALE	KALE, DATES, PINE NUTS, PICKLED PEARS, WONTON CRISPS, GARLIC CHIVE HONEY, TURMERIC OIL 16/11
BABY SPINACH & RADICCHIO, JALAPENO VINAIGRETTE	AVOCADO, MANCHEGO, TOMATO, ONION, BRIOCHE CROUTONS 16/11

SIDES

FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER	12
• FRESH CUT FRIES 10• *LOBSTER MASHED POTATOES	31
• *SRIRACHA SCALLION MASHED POTATOES	11
• HARICOTS VERTS 10 • *TOASTED GARLIC NEW POTATOES	10
• TRUFFLED PARMIGIANO REGGIANO FRIES	15
• SAUTÉED SPINACH 10 • *STEAMED ASPARAGUS	11

*= 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"-

PREMIUM FLORIDA STONE CRAB CLAWS
KEY LIME & DIJON DIPPING SAUCE 1 LB 59 -1/2 LB 30

***JUMBO SHRIMP COCKTAIL** 5 EA

***TOPNECK CLAMS ON THE HALF SHELL** 3.5 EA

AHI TUNA CRISPS MISO & YUZU CREMA, SWEET SOY, JALAPENOS, AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 23

RAINBOW TIRADITO SCARLET SNAPPER, AHI TUNA, STEELHEAD SALMON, SOY, LIME, SESAME SEEDS, SWEET POTATO CHIPS 19

BIG EYE TUNA TOGARASHI THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 20

AHI TUNA TARTARE MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 19

SCARLET SNAPPER CEVICHE TOMATO, RED ONION, POBLANO PEPPERS, LIME & ORANGE JUICE, CORN TORTILLAS 20

DIVER SEA SCALLOP CEVICHE
FINISHED WITH YUZU TOBIKO, CORN TORTILLAS 22

CEVICHE SAMPLER
BLUE POINT OYSTER, DIVER SCALLOP, AND SCARLET SNAPPER 20

SASHIMI SELECTIONS 13/EACH SELECTION • WAKAME • WASABI & GINGER
• AHI TUNA • BIGEYE TUNA • STEELHEAD TROUT

***SASHIMI TASTING** BIGEYE TUNA, STEELHEAD TROUT, AHI TUNA 27

ABSOLUT PEPPAR OYSTER SHOOTER ABSOLUT PEPPAR VODKA, BLUE POINT OYSTER, HORSERADISH, CHILLED TOMATO ESPUMA 15

FIN FISH

GRILLED WHOLE BRONZINO	MEDITERRANEAN CHICK PEA & FARRO, BABY HEIRLOOM TOMATO CONFIT, ONIONS, FETA 48
VIRGINIA FLUKE “FRANÇAISE”	CAVATELLI, SUNDRIED TOMATO, PRESERVED LEMON, SHALLOT FRITE, DILL & FRISÉE 47
TEMPURA SCARLET SNAPPER	CITRUS TOGARASHI DRESSED BABY RED FRISÉE, THAI STYLE CARROT NUÓC CHÂM 47
CHAR-GRILLED FAROE ISLAND SALMON	BEECH MUSHROOM CONFIT, RED VEIN SORREL, BUTTERNUT CREAM, RED ONION MARMALADE BRIOCHE 44
RARE SEARED BIGEYE TUNA	YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 46
CORNMEAL CRUSTED RAINBOW TROUT	BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 42

Non-Seafood Fare

SURF & TURF	PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE, PRESERVED LEMON EMULSION, WATERMELON RADISH & MRLITON RIBBONS, PISTACHIOS, HORSERADISH CREMA	55
*12OZ NEW YORK STRIP		
	FAMOUS “STEAK DIANE”, MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS	52
8OZ FILET	ROYAL TRUMPET MUSHROOM-DAUPHINE POTATO GRATIN, ROSEMARY & SPICED TOMATO JAM, VEAL REDUCTION SAUCE	55
ADD WITH LOBSTER IN THE NUDE “CLASSIC SURF & TURF”		110

LOBSTERS & SHELLFISH

*LOBSTER IN THE NUDE	HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 72
*LOBSTER IN THE ROUGH	
BOILED WHOLE MAINE LOBSTER	1 LB 49 OR 2 ½ LB 70
LOBSTER CIOPPINO & ROUILLE CROUTON	
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH	61
“PARCELS PASTA” CAPELLINI & CLAMS	
REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER	44
BROILED JUMBO LUMP CRABCAKES	FRIED SHIITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 51
*PAN SEARED DIVER SEA SCALLOPS	SPICY LEMON GARLIC SAUCE, LENTILS, SULTANAS, ALMONDS, CARROT JAM 50

Non-Alcoholic Beverages

PUREZZA WATER	SPARKLING OR STILL 12
CHEF’S COCKTAIL	CRANBERRY JUICE, SELTZER, LIME 8
SPARKY	HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 8
LAVENDER SPRITZ	LEMON, GRENADINE, ANGOSTURA BITTERS 8

DINNER