

SATURDAY 2•14•2026

HAPPY VALENTINE’S DAY!

- EAST COAST 3.50**

 - BLUE POINT (CT)
 - MOOKIE MOTO (ME)
 - SCORTON CREEK (MA)
 - WILEY POINT (MA)
- WEST COAST 3.75**
- PREMIUM 4.00**

 - CUPID’S ARROW (ME)
 - ELD INLET (WA)
 - FRENCH KISS (NB)
 - LOVE SHUCK (ME)
 - PURPLE MOUNTAIN (WA)

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 & CARROT SOUP** GREEN APPLE RELISH 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
- PLANCHA SEARED BLACK TILE FISH** CELERIAC & RED CURRY PURÉE, EGGPLANT TEMPURA, SAFFRON NAGE, MARINATED JALAPEÑO PEPPERS 48
- VIRGINIA FLUKE “FRAÎÇAISE”** CAVATELLI, SUNDRIED TOMATO, PRESERVED LEMON, SHALLOT FRITE, DILL & FRISÉE 47
- TEMPURA SCARLET SNAPPER** CITRUS TOGARASHI DRESSED RED CHICORY, 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, BEAN SPROUTS, 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