

TUESDAY 2•24•2026

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

|                               |                               |                            |
|-------------------------------|-------------------------------|----------------------------|
| <b><u>EAST COAST</u></b> 3.50 | <b><u>WEST COAST</u></b> 3.75 | <b><u>PREMIUM</u></b> 4.00 |
| • BLUE POINT (CT)             |                               | • CUPID’S ARROW (ME)       |
|                               |                               | • FRENCH KISS (NB)         |
|                               |                               | • LOVE SHUCK (ME)          |
|                               |                               | • MERASHEEN BAY (NF)       |
|                               |                               | • PURPLE MOUNTAIN (WA)     |
|                               |                               | • QUEEN’S CUP (PEI)        |
|                               |                               | • ROCK POINT (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
- PAN ROASTED HAPU’UPU’U “HAWAIIAN SEA BASS”** KIWI FRUIT, THAI BASIL, POMEGRANATE & BLOOD ORANGE ESPUMA, PINK SALT, LEMON EMULSION 48
- 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