

WEDNESDAY 3•11•2026

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

- EAST COAST 3.50**

 - BLUE POINT (CT)
- WEST COAST 3.75**
- PREMIUM 4.00**

 - DEER CREEK (WA)
 - CHEBOOKTOOK (NB)
 - KISU (BC)
 - PUFFIN ROCK (NF)
 - SHIGOKU (WA)

SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- *MARYLAND CRAB SOUP 15
- NEW ENGLAND CLAM CHOWDER 15
- THAI STYLE WILD MUSHROOM & SHRIMP SOUP 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
- GOLDEN QUINOA, EGGPLANT, PISTACHIO, & GOLDEN RAISIN SALAD 48
- PAN SEARED VIRGINIA ROCKFISH BEET & CELERIAC COULIS, KABOCHA SQUASH, GARLIC CHIVE HONEY, BELGIAN ENDIVE, SHERRY NOISETTE 48
- PLANCHA SEARED SCARLET SNAPPER “CUMIN SCENTED” GUAJILLO & CELERIAC PURÉE, PICKLED RED ONION, AVOCADO MOUSSE, LIME CREMA 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