

TUESDAY 3•24•2026

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

EAST COAST 3.50	WEST COAST 3.75	PREMIUM 4.00
• BLUE POINT (CT)		• DEER CREEK (WA) • FORTUNE (NS) • LITTLE SKOOKUM (WA) • MERASHEEN BAY (NF) • MIDNIGHT BAY (WA) • NORUMBEGA (ME) • SAVAGE BLONDE (PEI) • SHIGOKU (WA)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH	15
*MARYLAND CRAB SOUP	15
NEW ENGLAND CLAM CHOWDER	15
CRAB-CORN & POBLANO SOUP PRESERVED LEMON & TOMATO 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 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
CHAR-GRILLED ATLANTIC SWORDFISH BUTTERNUT SQUASH CARPACCIO, ARTICHOKE ROMANO, TARRAGON ESPUMA, DILL, PICKLED ONION & RADISH	48
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
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

WINE & CIDER TASTING

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