

# SATURDAY 4•4•2026

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

## **EAST COAST 3.50**

- BLUE POINT (CT)
- LOVE SHUCK (ME)

## **WEST COAST 3.75**

## **PREMIUM 4.00**

- CHEF'S CREEK (BC)
- EAST CAPE (PEI)
- PEALE PASSAGE (WA)
- PINK MOON (PEI)
- PURPLE MOUNTAIN (WA)
- QUEEN'S CUP (PEI)

## **SOUPS, STEWS & CHOWDERS**

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15

**\*MARYLAND CRAB SOUP** 15

**NEW ENGLAND CLAM CHOWDER** 15

**SHRIMP & SMOKED CHICKEN CREOLE SOUP**

WHIPPED FETA-SPICED PECANS 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 GOUGÈRES 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 SCARLET SNAPPER** CITRONETTE MARINATED ZUCCHINI,

SAFFRON ONION ESPUMA, ORGANIC TATSOI, DILL OIL 46

**PLANCHA SEARED LOCAL RED DRUM** CHIPOTLE & SWEET CORN, PIMENTON,

BLACK BEAN AREPA, PORK BELLY, SOFT FETA, KALE-KIWI ESPUMA 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

**\*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**

**"FIRST OF THE SEASON" BUTTERMILK BATTERED SOFT SHELL CRABS**

CUBAN STYLE BEANS; BLACK, LIMA & GARBANZO, JICAMA,

BULLS BLOOD MICRO GREENS, MOJO ESPUMA 56

**\*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

# DINNER