

TUESDAY 5•12•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

- BAY BREEZE (PEI)
- DEER CREEK (WA)
- MERASHEEN BAY (NF)
- PLEASANT COVE (ME)
- PUFFIN ROCK (NF)
- PURPLE MOUNTAIN (WA)



SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- *MARYLAND CRAB SOUP** 15
- NEW ENGLAND CLAM CHOWDER** 15
- LOBSTER CORN CHOWDER** 20

CLASSIC STARTERS & STEAMER POTS

- 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"**-
- *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, BULGARIAN FETA 48
- PLANCHA SEARED LOCAL GOLDEN TILE FISH** PEARL COUS COUS,
CASHEWS & MICRO HERBS, TAHINI, PICKLED RED ONIONS 48
- PAN ROASTED LINE CAUGHT SWORDFISH** PEA TENDRILS, DIAKON,
LIME & ACHIOTE, APRICOT ESPUMA, CUCUMBER-CILANTRO, CHILI PEPPER RELISH 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 & MIRLITON 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