

## TUESDAY 6•9•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**

- CRANBERRY CREEK (WA)
- FORTUNE (NS)
- PINK MOON (PEI)
- PURPLE MOUNTAIN (WA)
- RASPBERRY POINT (PEI)
- WELL FLEET (MA)
- WILEY POINT (ME)

### **SOUPS, STEWS & CHOWDERS**

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15  
**\*MARYLAND CRAB SOUP** 15  
**NEW ENGLAND CLAM CHOWDER** 15  
**SHRIMP & LOCAL MUSHROOM SOUP** PICKLED ONION-TOMATO RELISH 16

### **CLASSIC STARTERS & STEAMER POTS**

- WATERMELON & BULGARIAN FETA**  
WILD CHOCOLATE MINT, SPICED PECANS, THYME INFUSED HONEY 16  
**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**

- HAWAIIAN MONCHONG CRUDO** APRICOT & LEMON ESPUMA, SUGAR SNAP PEAS, CAPERS, HIMALAYAN PINK SALT, BULLS BLOOD MICRO GREENS 13  
**\*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 TROUT, 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** SWEET POTATO GRATIN & SPICED PECANS 48  
**PLANCHA SEARED LOUISIANA SHEEPSHEAD**  
WILD RAMP STEAMED JASMINE RICE, KOREAN CHILI PEPPER COULIS, SUGAR SNAP PEAS, CRISPY FRIED ONIONS 48  
**PAN ROASTED LOCAL ROCKFISH** ROMA STYLE ARTICHOKE FRITE, TZATZIKI, GRILLED PITA, PRESERVED LEMON & SULTANA CONSERVE 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, PEA SHOOTS, 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**

- SCAMPI & RICOTTA CAVATELLI**  
SPICED PECAN GREMOLATA, HEIRLOOM CANDY DROP TOMATOES, REGGIANO, LEMON BEURRE BLANC 42  
**"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  
**LAVENDER SPRITZ** LEMON, GRENADINE, ANGOSTURA BITTERS 8

# DINNER