

# THURSDAY 7•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**

- EAST BEACH BLONDES (PEI)
- KUSSHI (BC)
- LE PETIT BARACHOIS (PEI)
- LITTLE BEACH PETITE (ME)
- LITTLE CREEK (NY)
- PINK MOON (PEI)
- TIDAL TREASURE (PEI)

## SOUPS, STEWS & CHOWDERS

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

**\*MARYLAND CRAB SOUP** 15

**NEW ENGLAND CLAM CHOWDER** 15

**BAHAMIAN CONCH CHOWDER** 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

### **NOVA SCOTIA HALIBUT CRUDO** ENOKI MUSHROOMS, MADEIRA

VINAIGRETTE, SPANISH OLIVES, BULL'S BLOOD – DILL, LEMON EMULSION 20

### **\*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 PEPPER OYSTER SHOOTER** ABSOLUT PEPPER VODKA,

BLUE POINT OYSTER, HORSERADISH, CHILLED TOMATO ESPUMA 15

## FIN FISH

### **GRILLED WHOLE BRONZINO** SWEET POTATO GRATIN & SPICED PECANS 48

### **PLANCHA SEARED SCARLET SNAPPER**

SPICY FERMENTED BOK CHOY, TEMPURA LOCAL OYSTER MUSHROOMS,

WILD CHOCOLATE MINT & APRICOT COULIS 48

### **PAN SEARED NOVA SCOTIA HALIBUT** SUMMER BOK CHOY SALAD,

CHILI-CUCUMBER RELISH, MANGO & COCONUT 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, 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