

THURSDAY 8•14•25

- EAST COAST 3.25**

 - BLUE POINT (CT)
 - HONEYMOON (NB)
- WEST COAST 3.50**
- PREMIUM 3.75**

 - ACADIAN PEARL (NB)
 - BEAU SOLEIL (NB)
 - BEAVER TAILS (RI)
 - BOSS GIBSON (PEI)
 - KUSSHI (BC)
 - PEALE PASSAGE (WA)
 - QUEENS CUP (PEI)

Soups, Stews & Chowders

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- *MARYLAND CRAB SOUP** 13.5
- NEW ENGLAND CLAM CHOWDER** 13.5
- TOMATO & SHRIMP BISQUE**
- ORGANIC BLUE BASIL, BULGARIAN FETA, BRIOCHE CROUTONS18

Classic Starters & Steamer Pots

- SALMON & BROCCOLI CROQUETTES**
- GARAM MASALA & PRESERVED LEMON AIOLI, 16
- PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 18
- CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, PRESERVED LEMON & APRICOT COULIS 17
- BANKS FAMOUS CLAMS CASINO**
- BACON, GARLIC-BELL PEPPER BUTTER 20
- HOT CRABMEAT AND ARTICHOKE DIP** 16
- FRIED PICKLES** CREAMY GARLIC 10
- SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 30
- “MOULES FRITES”** MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 18
- LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS**
- *SPICY GINGER DRUNKEN OR RED CURRY 16
- *CHESAPEAKE “OLD BAY” SHRIMP BOIL** 19
- “IMPORTED SPECIALTY CHEESES & SPANISH CHARCUTERIE PLATE”**
- QUINCE PASTE, SPICED PECANS, GARLIC CHIVE HONEY, WARM GOUGÉRES 17

Salads

- *BLACKENED SCALLOP COBB** GREEN LEAF, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 34
- CALIFORNIA CHICKEN SESAME** NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 16
- *LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 35
- BANKS JUMBO LUMP CRABCAKE** MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 25
- *SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 15/10
- CLASSIC CHOPPED ICEBOX** CREAMY GARLIC HERB DRESSING 14/9
- ORGANIC KALE** KALE, DATES, PINE NUTS, PICKLED PEARS, WONTON CRISPS, GARLIC CHIVE HONEY, TURMERIC OIL 15/10
- BABY SPINACH & RADICCHIO, JALAPENO VINAIGRETTE**
- AVOCADO, MANCHEGO, TOMATO, ONION, BRIOCHE CROUTONS 15/10

SIDES

- FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER 11**
- **FRESH CUT FRIES 8**• ***LOBSTER MASHED POTATOES 28**
 - ***SRIRACHA SCALLION MASHED POTATOES 10**
 - **HARICOT VERT 8** • ***TOASTED GARLIC NEW POTATOES 9**
 - **TRUFFLED PARMIGIANO REGGIANO FRIES 13**
 - **SAUTÉED SPINACH 10** • ***STEAMED ASPARAGUS 10**

*= 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 FOODBORNE 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

- *JUMBO SHRIMP COCKTAIL** 4.5 EA
- *TOPNECK CLAMS ON THE HALF SHELL** 3 EA
- AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, JALAPENOS, AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 20
- RAINBOW TIRADITO** SCARLET SNAPPER, AHI TUNA, STEELHEAD SALMON, SOY, LIME, SESAME SEEDS, SWEET POTATO CHIPS 18
- BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 18
- AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 18
- SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, LIME & ORANGE JUICE, CORN TORTILLAS 18
- DIVER SEA SCALLOP CEVICHE**
- FINISHED WITH TRADITIONAL CEVICHE MARINADE, CORN TORTILLAS 20
- CEVICHE SAMPLER**
- BLUE POINT OYSTER, DIVER SCALLOP, AND SCARLET SNAPPER 18
- SASHIMI SELECTIONS** 12/EACH SELECTION • WAKAME • WASABI & GINGER • AHI TUNA • BIGEYE TUNA
- *SASHIMI TASTING** BIGEYE TUNA, STEELHEAD TROUT, AHI TUNA 26
- ABSOLUT PEPPAR OYSTER SHOOTER** ABSOLUT PEPPAR VODKA, BLUE POINT OYSTER, HORSERADISH, CHILLED TOMATO ESPUMA 14

SANDWICHES

- BUTTERMILK BATTERED SOFTSHELL CRAB BLT**
- LEMON PEPPER AIOLI, ARTISAN BUN, FRESH CUT FRIES 27
- BANKS’ TURKEY BLT** ROASTED TURKEY, BACON, GREEN LEAF LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 16
- CRAB & AVOCADO TOAST** JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, ROSEMARY FOCACCIA, TORTILLA CHIPS 22
- CRABCAKE SANDWICH** JUMBO LUMP CRABCAKE, ARTISAN BUN, NEW ORLEANS REMOULADE, FRESH CUT FRIES 24
- MAINE LOBSTER ROLL** FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 27
- BANKS HOME STYLE BURGER** HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION, SPICY TOMATO JAM, FRESH CUT FRIES 16

SEAFOOD KITCHEN TACOS

- AHI TUNA** AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CRISP CORN TORTILLAS 16
- BAJA FISH** FRIED POLLOCK, CALIFORNIA-STYLE MIXED GREENS, CILANTRO, KEY LIME SOUR CREAM, FRESH JALAPEÑOS, SOFT WHITE CORN TORTILLAS 16
- BANG BANG SHRIMP** FRIED SHRIMP, CALIFORNIA-STYLE MIXED GREENS, RED CURRY CREMA & SRIRACHA, SOFT FLOUR TORTILLAS 16
- BLACKENED BIGEYE TUNA** PICO DE GALLO, GUACAMOLE, CALIFORNIA-STYLE MIXED GREENS, SOUR CREAM, SOFT FLOUR TORTILLAS 16
- MAINE LOBSTER** CALIFORNIA-STYLE MIXED GREENS, CILANTRO, SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 24

LUNCH ENTREES

- “PARCELS PASTA” CAPELLINI & CLAMS**
- REGGIANO, TOMATO, PARSLEY, CRUSHED PEPPER 19
- LOCAL VIRGINIA ROCKFISH & MUSSEL FISH POT** CARROTS, SNOW PEAS SHOOT, SCALLIONS, SHITAKE MUSHROOMS, SPICY GINGER BROTH 17
- LOBSTER MAC-N-CHEESE** SIDE ORGANIC FIELD GREENS SALAD 28
- FISH & CHIPS** TRADITIONAL MALT BATTER, ASPARAGUS 19
- CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 17
- GRILLED FAROE ISLAND SALMON** BEECH MUSHROOM CONFIT, RED VEIN SORREL, BUTTERNUT CREAM, RED ONION MARMALADE BRIOCHE 34
- BROILED JUMBO LUMP CRABCAKE** FRIED SHITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 22

Non-Alcoholic Beverages

- PUREZZA WATER** SPARKLING OR STILL 10
- CHEF’S COCKTAIL** CRANBERRY JUICE, SELTZER, LIME 6
- SPARKY** HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 6
- LAVENDER SPRITZ** LEMON, GRENADINE, ANGOSTURA BITTERS 6

LUNCH