

SATURDAY 10•4•2025

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

EAST COAST 3.25

- BLUE POINT (CT)
- HONEY MOON (NB)

WEST COAST 3.50

PREMIUM 3.75

- BEAU SOLEIL (NB)
- BUCKLEY BAY (BC)
- DRUNKEN KISS (BC)
- KISU (BC)
- MERASHEEN BAY (NF)
- PINK MOON (PEI)
- SCORTON’S CREEK (MA)

SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- *MARYLAND CRAB SOUP 13.5
- NEW ENGLAND CLAM CHOWDER 13.5
- CREOLE SWEET POTATO & SHRIMP SOUP
- TOBACCO ONIONS, KEY LIME SOUR CREAM 18

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

- BUILD YOUR OWN CUSTOM “SEAFOOD PLATEAU”-
- *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
- NOVA SCOTIA HALIBUT & MUSSEL FISH POT CARROTS, SNOW PEAS SHOOTS, 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