

TUESDAY 11•4•2025

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

EAST COAST 3.25

- BLUE POINT (CT)
- LA PETIT BARACHOIS (f

WEST COAST 3.50

PREMIUM 3.75

- FANNY BAY (BC)
- FAT BASTARD (WA)
- FOXLEY RIVER (PEI)
- MIRADA BAY (WA)
- MOONSTONE (ME)
- ROCKY SHORE (PEI)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14

*MARYLAND CRAB SOUP 13.5

NEW ENGLAND CLAM CHOWDER 13.5

CINDERELLA PUMPKIN & CRAB SOUP BRIOCHE CROUTONS 18

CLASSIC STARTERS & STEAMER POTS

LOCAL GOLDEN BEETS & BULGARIAN FETA

LEMON THYME HONEY, SPICED PECANS, ORGANIC CRESS 16

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

“FIRST OF THE SEASON” PREMIUM FLORIDA STONE CRAB CLAWS

KEY LIME & DIJON DIPPING SAUCE 1 LB 58 -1/2 LB 29

-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

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

BARRAMUNDI & 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