

SATURDAY 11•15•2025

ASK ABOUT US ABOUT HOSTING YOUR HOLIDAY PARTY OR EMAIL:
EVANS@BANKSSEAFOODKITCHEN.COM

EAST COAST 3.25

- BLUE POINT (CT)
- LITTLE BEACHES (ME)
- SHIPWRECK (PEI)

WEST COAST 3.50

PREMIUM 3.75

- ACADIAN PEARL (NB)
- BEAU SOLEIL (NB)
- GREAT WHITE (MA)
- PICKERING PASSAGE (WA)
- PURPLE MOUNTAIN (WA)
- SHIGOKU (WA)



SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
*MARYLAND CRAB SOUP 13.5
NEW ENGLAND CLAM CHOWDER 13.5
CREOLE PUMPKIN & CRAWFISH SOUP
TOBACCO ONIONS, KEY-LIME SOUR CREAM 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
HAPÙ UPÙ & 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,
FRISÉE & 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