

SATURDAY 12•27•2025

DON'T FORGET ABOUT OUR DECEMBER GIFT CARD PROMOTION!
A FREE \$20 GIFT CARD FOR EVERY \$100 IN GIFT CARDS PURCHASED

EAST COAST 3.25

- BIG ROCK (MA)
- BLUE POINT (CT)
- CHRISTMAS POINT (ME)
- FORTUNE (NS)

WEST COAST 3.50

PREMIUM 3.75

- BUCKLEY BAY (BC)
- FANNY BAY (BC)
- FOXLEY RIVER (PEI)
- LITTLE SKOOKUM (WA)



SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- *MARYLAND CRAB SOUP 13.5
- NEW ENGLAND CLAM CHOWDER 13.5
- LOBSTER BISQUE 20

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
- SCARLET SNAPPER & 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