

SATURDAY 3•28•2026

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

- EAST COAST 3.50**
- BLUE POINT (CT)
 - WILEY POINT (PEI)

WEST COAST 3.75

- PREMIUM 4.00**
- DEER CREEK (WA)
 - LITTLE SKOOKUM (WA)
 - MERASHEEN BAY (NF)
 - MIDNIGHT BAY (WA)
 - NORUMBEGA (ME)
 - PEALE PASSAGE (WA)
 - PURPLE MOUNTAIN (WA)



SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- *MARYLAND CRAB SOUP** 15
- NEW ENGLAND CLAM CHOWDER** 15
- CRAB, CORN, & POBLANO SOUP** PRESERVED LEMON & TOMATO RELISH 18

CLASSIC STARTERS & STEAMER POTS

- LOCAL GOLDEN BEETS & BULGARIAN FETA**
LEMON THYME HONEY, SPICED PECANS, ORGANIC CRESS 17
- SALMON & BROCCOLI CROQUETTES**
GARAM MASALA & PRESERVED LEMON AIOLI, 17
- PANKO FRIED GULF OYSTERS** NAPA CABBAGE & RED CURRY SLAW, CHARRED YELLOW BELL PEPPER CRÉMA 19
- CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, PRESERVED LEMON & APRICOT COULIS 18
- BANKS FAMOUS CLAMS CASINO**
BACON, GARLIC-BELL PEPPER BUTTER 21
- HOT CRABMEAT AND ARTICHOKE DIP** 17
- FRIED PICKLES** CREAMY GARLIC 12
- SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 34
- “MOULES FRITES”** MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 20
- LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS**
*SPICY GINGER DRUNKEN OR RED CURRY 17
- *CHESAPEAKE “OLD BAY” SHRIMP BOIL** 20
- “IMPORTED SPECIALTY CHEESES & SPANISH CHARCUTERIE PLATE”**
QUINCE PASTE, SPICED PECANS, GARLIC CHIVE HONEY, WARM GOUGÈRES 18

SALADS

- *BLACKENED SCALLOP COBB** GREEN LEAF, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 35
- CALIFORNIA CHICKEN SESAME** NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 18
- *LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 36
- BANKS JUMBO LUMP CRABCAKE** MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 27
- *SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 16/11
- CLASSIC CHOPPED ICEBOX** CREAMY GARLIC HERB DRESSING 15/10
- ORGANIC KALE** KALE, DATES, PINE NUTS, PICKLED PEARS, WONTON CRISPS, GARLIC CHIVE HONEY, TURMERIC OIL 16/11
- BABY SPINACH & RADICCHIO, JALAPENO VINAIGRETTE**
AVOCADO, MANCHEGO, TOMATO, ONION, BRIOCHE CROUTONS 16/11

SIDES

- FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER** 12
- **FRESH CUT FRIES** 10• ***LOBSTER MASHED POTATOES** 31
 - ***SRIRACHA SCALLION MASHED POTATOES** 11
 - **HARICOT VERT** 10 • ***TOASTED GARLIC NEW POTATOES** 10
 - **TRUFFLED PARMIGIANO REGGIANO FRIES** 16
 - **SAUTÉED SPINACH** 10 • ***STEAMED ASPARAGUS** 11

*= 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

- PREMIUM FLORIDA STONE CRAB CLAWS**
KEY LIME & DIJON DIPPING SAUCE 1 LB 59 -1/2 LB 30
-BUILD YOUR OWN CUSTOM “SEAFOOD PLATEAU”-
- *JUMBO SHRIMP COCKTAIL** 5 EA
- *TOPNECK CLAMS ON THE HALF SHELL** 3.5 EA
- AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, JALAPENOS, AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 23
- RAINBOW TIRADITO** SCARLET SNAPPER, AHI TUNA, STEELHEAD SALMON, SOY, LIME, SESAME SEEDS, SWEET POTATO CHIPS 19
- BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 20
- AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 19
- SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, LIME & ORANGE JUICE, CORN TORTILLAS 20
- DIVER SEA SCALLOP CEVICHE**
FINISHED WITH YUZU TOBIKO, CORN TORTILLAS 22
- CEVICHE SAMPLER**
BLUE POINT OYSTER, DIVER SCALLOP, AND SCARLET SNAPPER 20
- SASHIMI SELECTIONS** 13/EACH SELECTION • WAKAME • WASABI & GINGER • AHI TUNA • BIGEYE TUNA
- *SASHIMI TASTING** BIGEYE TUNA, STEELHEAD TROUT, AHI TUNA 27
- ABSOLUT PEPPAR OYSTER SHOOTER** ABSOLUT PEPPAR VODKA, BLUE POINT OYSTER, HORSERADISH, CHILLED TOMATO ESPUMA 15

SANDWICHES

- “FIRST OF THE SEASON” BUTTERMILK BATTERED SOFTSHELL CRAB BLT**
LEMON PEPPER AIOLI, ARTISAN BUN, FRESH CUT FRIES 29
- BANKS’ TURKEY BLT** ROASTED TURKEY, BACON, GREEN LEAF LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 18
- CRAB & AVOCADO TOAST** JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, ROSEMARY FOCACCIA, TORTILLA CHIPS 23
- CRABCAKE SANDWICH** JUMBO LUMP CRABCAKE, ARTISAN BUN, NEW ORLEANS REMOULADE, FRESH CUT FRIES 26
- MAINE LOBSTER ROLL** FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 31
- BANKS HOME STYLE BURGER** HERBED BOURSIN CHEESE, LETTUCE, PICKLE,

SEAFOOD KITCHEN TACOS

- AHI TUNA** AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CRISP CORN TORTILLAS 18
- BAJA FISH** FRIED POLLOCK, CALIFORNIA-STYLE MIXED GREENS, CILANTRO, KEY LIME SOUR CREAM, FRESH JALAPEÑOS, SOFT WHITE CORN TORTILLAS 18
- BANG BANG SHRIMP** FRIED SHRIMP, CALIFORNIA-STYLE MIXED GREENS, RED CURRY CREMA & SRIRACHA, SOFT FLOUR TORTILLAS 18
- BLACKENED BIGEYE TUNA** PICO DE GALLO, GUACAMOLE, CALIFORNIA-STYLE MIXED GREENS, SOUR CREAM, SOFT FLOUR TORTILLAS 18
- MAINE LOBSTER** CALIFORNIA-STYLE MIXED GREENS, CILANTRO, SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 31

LUNCH ENTREES

- NEW ORLEANS STYLE BBQ SHRIMP**
SHAVED BRUSSELS SPROUT SALAD, TOASTED FOCACCIA 25
- “PARCELS PASTA” CAPELLINI & CLAMS**
REGGIANO, TOMATO, PARSLEY, CRUSHED PEPPER 22
- ATLANTIC SWORDFISH & MUSSEL FISH POT** CARROTS, BEAN SPROUTS, SCALLIONS, SHITAKE MUSHROOMS, SPICY GINGER BROTH 22
- LOBSTER MAC-N-CHEESE** SIDE ORGANIC FIELD GREENS SALAD 30
- FISH & CHIPS** TRADITIONAL MALT BATTER, ASPARAGUS 22
- CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 19
- GRILLED FAROE ISLAND SALMON** BEECH MUSHROOM CONFIT, RED VEIN SORREL, BUTTERNUT CREAM, RED ONION MARMALADE BRIOCHE 36
- BROILED JUMBO LUMP CRABCAKE** FRIED SHITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 27

NON-ALCOHOLIC BEVERAGES

- PUREZZA WATER** SPARKLING OR STILL 12
- CHEF’S COCKTAIL** CRANBERRY JUICE, SELTZER, LIME 8
- SPARKY** HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 8
- LAVENDER SPRITZ** LEMON, GRENADINE, ANGOSTURA BITTERS 8

LUNCH