

# SATURDAY 4•18•2026

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

## **EAST COAST 3.50**

- BEAR TIDE (MA)
- BLUE POINT (CT)
- LOVE SHUCK (ME)

## **WEST COAST 3.75**

## **PREMIUM 4.00**

- CHEF'S CREEK (BC)
- FANNY BAY (BC)
- KISU PETITE (BC)
- MANAN POINT (ME)
- ROBERT'S COVE (ME)
- WILEY POINT (ME)

## **SOUPS, STEWS & CHOWDERS**

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15

**\*MARYLAND CRAB SOUP** 15

**NEW ENGLAND CLAM CHOWDER** 15

**CREAM OF BRIE SOUP** CURRIED APPLE RELISH 15

## **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 GOUGÉRES 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**

**-BUILD YOUR OWN CUSTOM "SEAFOOD PLATEAU"-**

### **PREMIUM FLORIDA STONE CRAB CLAWS**

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

**\*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

**SCARLET SNAPPER & 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 SHIITAKE 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