

**FRIDAY 5•1•2026**

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

**EAST COAST 3.50**

- BLUE POINT (CT)
- LOVE SHUCK (ME)
- WATCH HILL (RI)

**WEST COAST 3.75**

**PREMIUM 4.00**

- CORTES ISLAND (BC)
- CRANBERRY CREEK (WA)
- FANNY BAY (BC)
- MANAN POINT (ME)
- PENN COVE SELECT (WA)
- SHIGOKU (WA)



**SOUPS, STEWS & CHOWDERS**

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- \*MARYLAND CRAB SOUP** 15
- NEW ENGLAND CLAM CHOWDER** 15
- SEAFOOD MINISTRONE** OLIVE TAPENADE 17

**CLASSIC STARTERS & STEAMER POTS**

- 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**

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

**PREMIUM FLORIDA STONE CRAB CLAWS**

KEY LIME & DIJON DIPPING SAUCE 1 LB 59 -1/2 LB 30

**\*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

**HALIBUT & 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,  
FRISÉE & 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**