

# THURSDAY 5•28•2026

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

## **EAST COAST 3.50**

- BLUE POINT (CT)

## **WEST COAST 3.75**

## **PREMIUM 4.00**

- BAY BREEZE (PEI)
- CORTES ISLAND (BC)
- FORTUNE (NS)
- PINK MOON (PEI)
- PLEASANT COVE (ME)
- ROCK POINT (WA)
- TOTTEN INLET (WA)

## **SOUPS, STEWS & CHOWDERS**

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- \*MARYLAND CRAB SOUP** 15
- NEW ENGLAND CLAM CHOWDER** 15
- CRAB & CURRIED CARROT SOUP** CRISPY ONIONS 18

## **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"-**

- \*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,  
ONION, SPICY TOMATO JAM, FRESH CUT FRIES 19

## **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,  
PEA SHOOTS, 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