

**TUESDAY 6•2•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)
- PENN COVE (WA)
- PINK MOON (PEI)
- ROCK POINT (WA)
- SHIGOKU (WA)
- WILEY POINT (ME)

**SOUPS, STEWS & CHOWDERS**

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

**\*MARYLAND CRAB SOUP** 15

**NEW ENGLAND CLAM CHOWDER** 15

**SHRIMP & LOCAL MUSHROOM SOUP** TOMATO RELISH 16

**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

**SCARLET SNAPPER & 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**