

# SATURDAY 6•20•2026

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

## **EAST COAST 3.50**

- BLUE POINT (CT)
- GAIA "GODDESS OF THE EARTH" (NB)

## **WEST COAST 3.75**

## **PREMIUM 4.00**

- BAY BREEZE (PEI)
- CRANBERRY CREEK (WA)
- DEER CREEK (WA)
- FANNY BAY (BC)
- MERASHEEN BAY (NF)
- PLEASANT COVE (ME)
- PUFFIN ROCK (NF)
- SAVAGE BLONDE (PEI)

## **SOUPS, STEWS & CHOWDERS**

- OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- \*MARYLAND CRAB SOUP** 15
- NEW ENGLAND CLAM CHOWDER** 15
- CRAB BISQUE** 20

## **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 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
- ORANGE ROUGHY & 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