

TUESDAY 8•25•2026

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

EAST COAST 3.50

- BLUE POINT (CT)
- GAIA BOUDEUSE “GODDESS OF THE EARTH” (NB)
- SAVAGE BLONDE (PEI)

WEST COAST 3.75

PREMIUM 4.00

- CHEF’S CREEK (BC)
- CORTEZ ISLAND (BC)
- UMAMI (RI)



SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15
- *MARYLAND CRAB SOUP 15
- NEW ENGLAND CLAM CHOWDER 15
- SHRIMP, LOCAL MUSHROOM, & WILD BLUE BASIL SOUP OLIVE & CAPER RELISH 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

- *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

- 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
- PORTUGUESE STYLE FISH BOWL SCARLET SNAPPER, GRILLED ANDOUILLE SAUSAGE, MUSSELS, SUNDRIED TOMATO-ROASTED GARLIC & OLIVE 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
- CHAR-GRILLED FAROE ISLAND SALMON SUMMER BOK CHOY SALAD, CHILI-CUCUMBER RELISH, MANGO & COCONUT ESPUMA OCHE 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