

FRIDAY 10•30•2026

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

EAST COAST 3.50  
• BLUE POINT (CT)  
• MOONDANCER (ME)

WEST COAST 3.75

PREMIUM 4.00  
• FANNY BAY (BC)  
• PENN COVE SELECT (WA)  
• SHINY SEA (PEI)  
• SUNSET BEACH (WA)



SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15  
\*MARYLAND CRAB SOUP 15  
NEW ENGLAND CLAM CHOWDER 15  
CRAB CARROT MISO SOUP SCALLIO WHIPPED BULGARIAN FETA 17

CLASSIC STARTERS & STEAMER POTS

BURRATA MARINATED DATES, PICKLED WATERMELON RADISH & OLIVE RELISH, SPICE SCENTED PITA CRIPS 15  
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 GOUGÉRES 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

“FIRST OF THE SEASON”PREMIUM FLORIDA STONE CRAB CLAWS  
KEY LIME & DIJON DIPPING SAUCE 1 LB 50 -1/2 LB 25  
STEELHEAD TROUT CRUDO  
TAHINI & PRESERVED LEMON EMULSION, SESAME OIL, MARINATED LOCAL FORAGED MAITAKE MUSHROOMS, BRUSSELS PETALS 16  
\*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.

SANDWICHES

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 HALIBUT, 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  
HORSERADISH CRUSTED FAROE ISLAND SALMON CELERIAC PUREE, CAPERS, SHALLOT-OLIVE RELISH, FRISEE & BRUSSELS PETAL 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