TUESDAY 11•17•2026

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

EAST COAST 3.50
- BLUE POINT (CT)
- EAST BEACH BLONDE (RI)
- SHINY SEA (PEI)

WEST COAST 3.75

PREMIUM 4.00
- CORTES ISLAND (BC)
- DEER CREEK (WA)
- FAT BASTARD (WA)
- SMOKEY BAY (BC)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15

***MARYLAND CRAB SOUP** 15

NEW ENGLAND CLAM CHOWDER 15

CINDERELLA PUMPKIN & CRAB SOUP BRIOCHE CROUTONS 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, FRISÈE, 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 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

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