# FRIDAY 11•20•2026

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

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

**WEST COAST** 3.75

**PREMIUM** 4.00
- DEER CREEK (WA)
- FAT BASTARD (WA)
- ST SIMON (NB)

## 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