

WEDNESDAY 3•27•2024

\*OYSTERS ON THE HALF SHELL

OVER 3 MILLION FRESHLY SHUCKED AND COUNTING!

EAST COAST 3.25	WEST COAST 3.50	PREMIUM 3.75
• BLUE POINTS (CT)		• FANNY BAY (BC) • FAT BASTARD (WA) • IRISH POINT (PEI) • MERACHEEN BAY (NF) • OPUS (NB) • ROYAL MIYAGI (BC)

WE PRIDE OURSELVES IN OFFERING ONE THE BEST SELECTIONS OF RAW BAR ITEMS IN THE AREA. THANK YOU FOR ENJOYING OUR OYSTERS, ALWAYS SERVED “ICE COLD AND FRESH”.

SOUPS, STEWS & CHOWDERS

- OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 14
- \*MARYLAND CRAB SOUP 13.5
- NEW ENGLAND CLAM CHOWDER 13.5
- SWEET CORN & POBLANO PEPPER SOUP SHRIMP RELISH 18

CLASSIC STARTERS & STEAMER POTS

- SALMON & BROCCOLI CROQUETTES  
GARAM MASALA & PRESERVED LEMON AIOLI 16
- BANKS FAMOUS CLAMS CASINO  
BACON, GARLIC-BELL PEPPER BUTTER 20
- FRIED PICKLES CREAMY GARLIC 10
- PANKO FRIED GULF OYSTERS CREOLE MUSTARD SLAW,  
DIJON ESPUMA, KEY-LIME SOUR CREAM 18
- CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE, RED CURRY CREMA 16
- HOT CRABMEAT AND ARTICHOKE DIP 16
- SEAFOOD NACHOS FOR 2 BIG EYE TUNA, CRABMEAT, SHRIMP,  
PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS,  
CHIPOTLE SALSA VERDE, SOUR CREAM 30
- LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS  
\*SPICY GINGER DRUNKEN 16 RED CURRY 16
- “MOULES FRITES” MUSSELS, SHOE STRING FRENCH FRIES,  
LEMON PEPPER AIOLI 18
- \*CHESAPEAKE “OLD BAY” SHRIMP BOIL 19
- “IMPORTED SPECIALTY CHEESES & SPANISH CHARCUTERIE PLATE”  
QUINCE PASTE, SPICED PECANS, GARLIC CHIVE HONEY, WARM GOUGÉRES 17

SALADS

- \*LOBSTER SALAD & BOSTON BIBB TOMATO, AVOCADO 33
- BANKS JUMBO LUMP CRABCAKE MIXED GREENS, TOMATOES, OLIVES,  
CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 25
- \*SHAVED BRUSSELS SPROUTS SHERRY VINEGAR NOISETTE, CHOPPED EGG,  
TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 15/10
- CLASSIC CHOPPED ICEBOX CREAMY GARLIC HERB DRESSING 14/9
- BABY SPINACH & RADICCHIO, JALAPENO VINAIGRETTE  
AVOCADO, MANCHEGO, TOMATO, ONION, BRIOCHE CROUTONS 15/10

SIDES

- FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER 11
- FRESH CUT FRIES 8 • \*LOBSTER MASHED POTATOES 28
- \*SRIRACHA SCALLION MASHED POTATOES 10
- HARICOTS VERTS 8 • \*TOASTED GARLIC NEW POTATOES 9
- TRUFFLED PARMIGIANO REGGIANO FRIES 13
- SAUTÉED SPINACH 10 • \*STEAMED ASPARAGUS 10

\*= 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 FOOD BORNE 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

RAW BAR SPECIALTIES

- PREMIUM FLORIDA STONE CRAB CLAWS  
KEY LIME MUSTARD DIPPING SAUCE 1 LB 58 -1/2 LB 29
- \*JUMBO SHRIMP COCKTAIL 4.5 EA
- \*TOPNECK CLAMS ON THE HALF SHELL 3 EA
- AHI TUNA CRISPS MISO & YUZU CREMA, SWEET SOY, JALAPENOS,  
AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 20
- RAINBOW TIRADITO SCARLET SNAPPER, AHI TUNA, STEELHEAD SALMON, SOY,  
LIME, SESAME SEEDS, SWEET POTATO CHIPS 18
- BIG EYE TUNA TOGARASHI THAI CHILI, GREEN ONION, SOY,  
KEY LIME CREMA, CRISP WONTONS 18
- AHI TUNA TARTARE MICRO HERBS, TOASTED GARLIC, TOMATO,  
SPICY LEMON PICKLE, BLACK PEPPER TUILES 18
- SCARLET SNAPPER CEVICHE TOMATO, RED ONION, POBLANO PEPPERS,  
LIME & ORANGE JUICE, CORN TORTILLAS, 18
- SASHIMI SELECTIONS 12/EACH SELECTION • WAKAME • WASABI & GINGER  
• AHI TUNA • BIGEYE TUNA • STEELHEAD SALMON
- \*SASHIMI TASTING BIGEYE TUNA, STEELHEAD SALMON, AHI TUNA 26

FIN FISH

- GRILLED WHOLE BRONZINO ROASTED SUMMER VEGETABLES 42
- SEARED PACIFIC ARCTIC CHAR SAKE & SAMBAL GLAZE, ORGANIC RED VEIN SORREL,  
PICKLED WHITEFISH-COCONUT RICE, MÂCHE, SNOW PEA SHOOTS 44
- PAN SEARED LOCAL ROCKFISH LEMONY SUMMER SQUASH RIBBONS,  
CAULIFLOWER PURÉE, SPANISH OLIVE & TOMATO JAM 44
- GRILLED FAROE ISLAND SALMON GREEN LENTILS, PICKLED CAULIFLOWER & DATES,  
YOGURT, MARCONA ALMONDS, CORIANDER, PARSLEY 40
- RARE SEARED BIGEYE TUNA YUZU GLAZE, PEA SHOOTS, SOBA NOODLES,  
SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 40
- CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO,  
FRISEE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 36

Non-Seafood Fare


- 12oz NEW YORK STRIP  
FAMOUS “STEAK DIANE”, MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS 48
- SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE,  
PRESERVED LEMON EMULSION, WATERMELON RADISH & MIRLITON RIBBONS,  
PISTACHIOS, HORSERADISH CREMA 50
- 8oz FILET MIGNON ARTISAN LEMON-CAPER RICOTTA,  
PORTABELLA & OYSTER MUSHROOMS, VEAL REDUCTION SAUCE 48
- ADD WITH LOBSTER IN THE NUDE “CLASSIC SURF & TURF” 92

LOBSTERS & SHELLFISH

- ARTISAN RICOTTA CAVATELLI, CRAB & SHRIMP  
FRESH TOMATO-VERMOUTH SAUCE, PORTABELLA & ROYAL TRUMPET MUSHROOMS,  
FRIED CAPERS, MASCARPONE 44
- “PARCELS PASTA” CAPELLINI & CLAMS  
REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 38
- \*LOBSTER IN THE NUDE HARD SHELL MAINE LOBSTER,  
REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 66
- \*LOBSTER IN THE ROUGH  
BOILED WHOLE MAINE LOBSTER 1 LB 45 OR 2 ½ LB 65
- LOBSTER CIOPPINO & ROUILLE CROUTON  
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 51
- BROILED JUMBO LUMP CRABCAKES  
BELGIAN ENDIVE, RED BELL, CILANTRO SALAD, WAKAME COULIS 45
- \*PAN SEARED DIVER SEA SCALLOPS SUNDRIED TOMATO-CHICK PEA HUMMUS &  
ENGLISH PEAS, CURRIED PARSNIP, MICRO SALAD 45

Non-Alcoholic Beverages

- PUREZZA WATER SPARKLING OR STILL 10
- CHEF’S COCKTAIL CRANBERRY JUICE, SELTZER, LIME 6
- SPARKY HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 6
- LAVENDER SPRITZ LEMON, GRENADINE, ANGOSTURA BITTERS 6



Scan our QR code to view our entire selection of menus.

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