

SATURDAY 11•18•2023

*OYSTERS ON THE HALF SHELL

OVER 3 MILLION FRESHLY SHUCKED AND COUNTING!

EAST COAST 3.25

- BLUE POINTS (CT)
- OPUS (NB)

WEST COAST 3.50

PREMIUM 3.75

- ACADIAN PEARL (NS)
- BEAU SOLEIL (NB)
- DABOB BAY (WA)
- FANNY BAY (BC)
- FAT BASTARDS (WA)
- FORTUNE (NS)

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

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 14

***MARYLAND CRAB SOUP** 13.5

NEW ENGLAND CLAM CHOWDER 13.5

FAIRYTALE PUMPKIN CRAB BISQUE 18

CLASSIC STARTERS & STEAMER POTS

SALMON & BROCCOLI CROQUETTES

GARAM MASALA & PRESERVED LEMON AIOLI 16

BANKS FAMOUS CLAMS CASINO

BACON, GARLIC-BELL PEPPER BUTTER 16

FRIED PICKLES CREAMY GARLIC 8

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 15 RED CURRY 15

"MOULES FRITES" MUSSELS, SHOE STRING FRENCH FRIES,

LEMON PEPPER AIOLI 16

***CHESAPEAKE "OLD BAY" SHRIMP BOIL** 19

SALADS

LOCAL ROASTED BEETS LEMON RICOTTA,

CHOCOLATE MINT HONEY, FRIED LEEKS 15

***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 30

BANKS JUMBO LUMP CRABCAKE MIXED GREENS, TOMATOES, OLIVES,

CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 22

***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** 26

• ***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

"FIRST OF THE SEASON" 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 16

SCARLET SNAPPER CEVICHE TOMATO, RED ONION, POBLANO PEPPERS,

LIME & ORANGE JUICE, CORN TORTILLAS, 16

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

PEARL COUSCOUS, MARCONA ALMONDS, SUN-DRIED TOMATOES, TART CHERRIES 42

PLANCHA SEARED BALI BARRAMUNDI TURMERIC-CELERIAC PUREE,

BUTTERNUT SQUASH, CRANBERRY CHUTNEY, MICRO GREENS 44

PAN SEARED CHESAPEAKE ROCKFISH CONFIT CHANTERELLE MUSHROOMS,

ROMESCO SAUCE, RED WINE GASTRIQUE, PARSLEY & FRISÉE 44

GRILLED FAROE ISLAND SALMON

PRESERVED LEMON-CORN PURÉE, CILANTRO LIME RICE, TOBACCO ONIONS 38

RARE SEARED BIGEYE TUNA YUZU GLAZE, PEA SHOOTS, SOBA NOODLES,

SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 39

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO,

FRISÉE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 35

NON-SEAFOOD FARE

12OZ NEW YORK STRIP

FAMOUS "STEAK DIANE", MADEIRA-MUSHROOM SAUCE, STEAMED ASPARAGUS 46

SURF & TURF PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE,

PRESERVED LEMON EMULSION, BEET & 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

TEMPURA SHRIMP & UDON NOODLES

SRIRACHA, SCALLION, CILANTRO, THAI CHILIES, MISO-SESAME, SHIITAKE 42

"PARCELS PASTA" CAPELLINI & CLAMS

REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 34

***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER,

REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 64

***LOBSTER IN THE ROUGH**

BOILED WHOLE MAINE LOBSTER 1 LB 44 OR 2 ½ LB 63

LOBSTER CIOPPINO & ROUILLE CROUTON

MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 49

BROILED JUMBO LUMP CRABCAKES

BELGIAN ENDIVE, RED BELL, CILANTRO SALAD, WAKAME COULIS 42

***PAN SEARED DIVER SEA SCALLOPS** SUNDRIED TOMATO-CHICK PEA HUMMUS &

ENGLISH PEAS, CURRIED PARSNIP, FENNEL SALAD 44

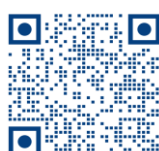
NON-ALCOHOLIC BEVERAGES

PUREZZA WATER SPARKLING OR STILL 8

CHEF'S COCKTAIL CRANBERRY JUICE, SELTZER, LIME 5

SPARKY HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 5

LAVENDER SPRITZ LEMON, GRENADINE, ANGOSTURA BITTERS 6



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

Add this link to your favorites!