

# SATURDAY 2•10•2024

## \*OYSTERS ON THE HALF SHELL

OVER 3 MILLION FRESHLY SHUCKED AND COUNTING!

### EAST COAST 3.25

- BLUE POINTS (CT)
- MYSTIC (CT)

### WEST COAST 3.50

### PREMIUM 3.75

- CHEF CREEK (BC)
- CUPID'S ARROW (PEI)
- IRISH POINT (PEI)
- KUSSHI (BC)
- MERASHEEN (NF)
- PEALE PASSAGE (WA)
- SHIPWRECK (PEI)

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

**LOBSTER CREOLE SOUP** 20

## 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 15 RED CURRY 15

**"MOULES FRITES"** MUSSELS, SHOE STRING FRENCH FRIES,

LEMON PEPPER AIOLI 16

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

## SALADS

\***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

### **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** CAULIFLOWER GRATIN 42

**PAN SEARED LOCAL BLACK BASS** APPLEWOOD SMOKED CIPOLLINIS, FRISÉE,

WHITE ASPARAGUS, PARSLEY, TOMATO, THYME & ORANGE GLAZE 44

**CITRUS-HERB MARINATED SCARLET SNAPPER** ZUCCHINI & TREVISO,

ROASTED GARLIC AND CELERIAC PURÉE, , SPICY MANGO GASTRIQUE 42

**GRILLED FAROE ISLAND SALMON** GREEN LENTILS, PICKLED CAULIFLOWER & DATES,

YOGURT, MARCONA ALMONDS, CORIANDER, PARSLEY 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,

FRISEE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 35

## 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, 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

### **"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 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 44

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

ENGLISH PEAS, CURRIED PARSNIP, FENNEL SALAD 44

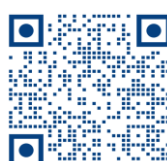
## NON-ALCOHOLIC BEVERAGES

**PUREZZA WATER** SPARKLING OR STILL 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.

Add this link to your favorites!