

WEDNESDAY 11•29•23

*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)	• DENMAN ISLAND (BC)	• ACADIAN PEARL (NS)
• OPUS (NB)		• BEAU SOLEIL (NB)
		• CHEF’S CREEK (BC)
		• DABOB BAY (WA)
		• FAT BASTARDS (WA)
		• SAVAGE BLONDE (PEI)

WE PRIDE OURSELVES IN OFFERING ONE OF THE BEST SELECTIONS OF RAW BAR ITEMS ON 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 CRACKER 14
- *MARYLAND CRAB SOUP 13.5
- NEW ENGLAND CLAM CHOWDER 13.5
- ROASTED TOMATO BISQUE
- SHRIMP & OLIVE TAPENADE, BRIOCHE CROUTONS 18

CLASSIC STARTERS & STEAMER POTS

- SALMON & BROCCOLI CROQUETTES
- GARAM MASALA & PRESERVED LEMON AIOLI, 16
- PANKO FRIED GULF OYSTERS CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 18
- BANKS FAMOUS CLAMS CASINO
- BACON, GARLIC-BELL PEPPER BUTTER 16
- CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISEE, RED CURRY CREMA 16
- HOT CRABMEAT AND ARTICHOKE DIP 16
- FRIED PICKLES CREAMY GARLIC 10
- SEAFOOD NACHOS FOR 2 BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 30
- “MOULES FRITES” MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 16
- LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS
- *SPICY GINGER DRUNKEN OR RED CURRY 15
- *CHESAPEAKE “OLD BAY” SHRIMP BOIL 19

SALADS

- LOCAL ROASTED BEETS LEMON RICOTTA, CHOCOLATE MINT HONEY, FRIED LEEKS 15
- *BLACKENED SCALLOP COBB GREEN LEAF, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 31
- CALIFORNIA CHICKEN SESAME NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 16
- *LOBSTER SALAD & BOSTON BIBB TOMATO, AVOCADO 31
- 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
- HARICOT VERT 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 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

RAW BAR SPECIALTIES

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

SANDWICHES

- BANKS’ TURKEY BLT ROASTED TURKEY, BACON, GREEN LEAF LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 15
- CRAB & AVOCADO TOAST JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, ROSEMARY FOCACCIA, TORTILLA CHIPS 20
- CRABCAKE SANDWICH JUMBO LUMP CRABCAKE, ARTISAN BUN, NEW ORLEANS REMOULADE, FRESH CUT FRIES 22
- MAINE LOBSTER ROLL FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 25
- BANKS HOME STYLE BURGER HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION, SPICY TOMATO JAM, FRESH CUT FRIES 16

SEAFOOD KITCHEN TACOS

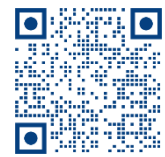
- AHI TUNA AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CRISP CORN TORTILLAS 15
- BAJA FISH FRIED POLLOCK, CALIFORNIA-STYLE MIXED GREENS, CILANTRO, KEY LIME SOUR CREAM, FRESH JALAPEÑOS, SOFT WHITE CORN TORTILLAS 16
- BANG BANG SHRIMP FRIED SHRIMP, CALIFORNIA-STYLE MIXED GREENS, RED CURRY CREMA & SRIRACHA, SOFT FLOUR TORTILLAS 16
- BLACKENED BIGEYE TUNA PICO DE GALLO, GUACAMOLE, CALIFORNIA-STYLE MIXED GREENS, SOUR CREAM, SOFT FLOUR TORTILLAS 16
- MAINE LOBSTER CALIFORNIA-STYLE MIXED GREENS, CILANTRO, SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 24

LUNCH ENTREES

- “PARCELS PASTA” CAPELLINI & CLAMS
- REGGIANO, TOMATO, PARSLEY, CRUSHED PEPPER 19
- SCARLET SNAPPER & MUSSEL FISH POT CARROTS, SNOW PEAS SHOOTS, SCALLIONS, SHITAKE MUSHROOMS, SPICY GINGER BROTH 17
- LOBSTER MAC-N-CHEESE SIDE ORGANIC FIELD GREENS SALAD 26
- FISH & CHIPS TRADITIONAL MALT BATTER, ASPARAGUS 17
- CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 17
- GRILLED FAROE ISLAND SALMON LEMON EMULSION, PISTACHIOS, WATERMELON RADISH & MIRLITON RIBBONS, HORSERADISH CREMA 28
- BROILED JUMBO LUMP CRABCAKE BELGIAN ENDIVE, RED BELL, CILANTRO SALAD, WAKAME COULIS 21

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.

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