

SUNDAY 3•9•2025

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



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|------------------------|------------------------|---------------------|
| EAST COAST 3.25 | WEST COAST 3.50 | PREMIUM 3.75 |
| • BARNSTABLE (MA) | | • DABOB BAY (WA) |
| • BLUE POINT (CT) | | • FAT BASTARDS (WA) |
| | | • HONEYMOON (NB) |
| | | • OLYMPIC (WA) |
| | | • SHIGOKU (WA) |

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
- CURRIED BROCCOLI & CRABMEAT** SULTANA & APPLE CHUTNEY 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** NAPA CABBAGE & RED CURRY SLAW, CHARRED YELLOW BELL PEPPER CRÉMA 18
- CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, PRESERVED LEMON & APRICOT COULIS 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 34
- 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.
20% GRATUITY WILL BE ADDED TO PARTIES OF 12 OR MORE

RAW BAR SPECIALTIES

- PREMIUM KEY WEST 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 22
- 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
- DIVER SEA SCALLOP CEVICHE**
FINISHED WITH TRADITIONAL CEVICHE MARINADE, CORN TORTILLAS 20
- CEVICHE SAMPLER**
BLUE POINT OYSTER, DIVER SCALLOP, AND SCARLET SNAPPER 18
- SASHIMI SELECTIONS** 12/EACH SELECTION • WAKAME • WASABI & GINGER
• AHI TUNA • BIGEYE TUNA • STEELHEAD TROUT • SCARLET SNAPPER
- ***SASHIMI TASTING** BIGEYE TUNA, STEELHEAD TROUT, AHI TUNA 26
- ABSOLUT PEPPAR OYSTER SHOOTER** ABSOLUT PEPPAR VODKA, BLUE POINT OYSTER, HORSERADISH, CHILLED TOMATO ESPUMA 14

FIN FISH

- GRILLED WHOLE BRONZINO**
ISRAELI COUS COUS, SPICED PECANS, SUNDRIED CHERRIES 43
- PAN ROASTED BARRAMUNDI** SWEET POTATO & BARLEY, COCONUT BROTH, PLUM TOMATO-RED CURRY 44
- PLANCHA SEARED "MEAGRE" MEDITERRANEAN ROYAL SEA BASS**
RISI BISI WITH GREEN PEAS, PIMENTO, PECORINO, ROASTED OYSTER MUSHROOMS, LEMON, DILL, PINE NUT-PARSLEY COULIS 44
- CHAR-GRILLED FAROE ISLAND SALMON** BEECH MUSHROOM CONFIT, RED VEIN SORREL, BUTTERNUT CREAM, RED ONION MARMALADE BRIOCHE 40
- RARE SEARED BIGEYE TUNA** YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 42
- CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PIMENTON & SAFFRON SAUCE 38

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 & MIRTILTON RIBBONS, PISTACHIOS, HORSERADISH CREMA 52
- 8OZ FILET** ROYAL TRUMPET MUSHROOM-DAUPHINE POTATO GRATIN, ROSEMARY & SPICED TOMATO JAM. VEAL REDUCTION SAUCE 48

LOBSTERS & SHELLFISH

- ***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 68
- ***LOBSTER IN THE ROUGH**
BOILED WHOLE MAINE LOBSTER 1 LB 45 OR 2 ½ LB 65
- "PARCELS PASTA" CAPELLINI & CLAMS**
REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 39
- RICOTTA CAVATELLI & GULF SHRIMP**
ROMAN STYLE ARTICHOKEs, CAPERS, REGGIANO, PRESERVED LEMON, PLUM TOMATOES 39
- LOBSTER CIOPPINO & ROUILLE CROUTON**
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 54
- BRILED JUMBO LUMP CRABCAKES** FRIED SHIITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 45
- ***PAN SEARED DIVER SEA SCALLOPS** SPICY LEMON GARLIC SAUCE, LENTILS, SULTANAS, ALMONDS, CARROT JAM 46

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

DINNER