

FRIDAY 4•25•2025

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

- EAST COAST 3.25**
 - BLUE POINT (CT)
 - SAVAGE BLONDE (PEI)
- WEST COAST 3.50**
- PREMIUM 3.75**
 - BARSTOOL COCKTAIL (PEI)
 - BEAU SOLEIL (NB)
 - HOOD CANAL (WA)
 - PINK MOON (PEI)
 - SKOOKUM INLET (WA)
 - TOTTEN INLET (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
- LOBSTER CORN CHOWDER 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 NAPA CABBAGE & RED CURRY SLAW, CHARRED YELLOW BELL PEPPER CRÉMA 18
- CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE, PRESERVED LEMON & APRICOT COULIS 17
- 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 12
- HARICOTS VERTS 8 • *TOASTED GARLIC NEW POTATOES 9
- TRUFFLED PARMIGIANO REGGIANO FRIES 15
- 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
ROASTED BEET & BARLEY SALAD WITH SPICED PECANS 43
- PLANCHA SEARED NEW ZEALAND TREVALLY WHITE ASPARAGUS & GRAPEFRUIT RELISH, BELGIAN ENDIVE, ORGANIC RED VEIN SORREL, CELERIAC-PRESERVED LEMON 44
- OVEN ROASTED ICELANDIC COD LOCAL MUSHROOM BORDELAISE, HEIRLOOM TOMATOES, ROMANESCO CAULIFLOWER, LEMON & DILL ESPUMA 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 SHOOT, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 42
- CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISEE & 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 & MIRLITON RIBBONS, PISTACHIOS, HORSERADISH CREMA 52
- 8OZ FILET ROYAL TRUMPET MUSHROOM-DAUPHINE POTATO GRATIN, ROSEMARY & SPICED TOMATO JAM, VEAL REDUCTION SAUCE 48
- ADD WITH LOBSTER IN THE NUDE “CLASSIC SURF & TURF” 92

LOBSTERS & SHELLFISH

- “FIRST OF THE SEASON” BUTTERMILK BATTERED SOFT SHELL CRABS
SWEET CORN, GARBANZO BEAN & SAFFRON FUMÉT, BELL PEPPERS, PARSLEY 48
- *LOBSTER IN THE NUDE HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 69
- *LOBSTER IN THE ROUGH
BOILED WHOLE MAINE LOBSTER 1 LB 46 OR 2 ½ LB 66
- LOBSTER CIOPPINO & ROUILLE CROUTON
MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 58
- ARTISAN TONNARELLI PASTA SHRIMP, SMOKED TOMATO JAM, RAPINI, CAPERS, SALMON ROE BUTTER, REGGIANO & DILL 40
- “PARCELS PASTA” CAPELLINI & CLAMS
REGGIANO, HEIRLOOM TOMATO CONFIT, PARSLEY, CRUSHED PEPPER 39
- BROILED JUMBO LUMP CRABCAKES FRIED SHIITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 47
- *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