

GLUTEN SENSITIVE



SEAFOOD PROVISIONS
PLANKSEAFOOD.COM

41° 15' N , 95° 55' W

Our gluten sensitive menu items are prepared in a shared work area that also processes wheat & gluten products. There is always a chance that gluten sensitive items may come in contact with products containing gluten.

RAW + CHILLED:

- ICED OYSTERS,* horseradish, hot sauce, mignonette / 3.75 ea
DRESSED OYSTERS,* jalapeño shoyu, smoked trout roe / 5 ea
SALMON CRUDO,* olive & roasted tomato caper relish, lemon zest, olive oil, chive / 14
TUNA POKE TOWER,* sesame, chili aioli, seaweed salad, sticky rice, furikake, avocado / 20
SHRIMP COCKTAIL, old bay, cocktail & creole mustard sauces / 20
YELLOWTAIL PRESSED SUSHI,* spicy yellowtail, avocado, jalapeño, ponzu, green onion (S) / 17
KING CRAB, 1/2 lb, chilled with lemon vinaigrette & chives or warm with drawn butter / MP

SOUP + SALAD:

- THAI CLAM CHOWDER, bacon, potato, coconut milk, green curry, thai basil / 10
LITTLE GEM LETTUCE, apricot, hazelnut, blue cheese, mint, date vinaigrette / 12
SHRIMP LOUIE,* gem lettuce, red onion, tomato, capers, soft egg, louie dressing / 26
SALAD ADDS, herb chicken breast 9 / salmon* 11 / shrimp 11

SIDES TO SHARE

- CRAB & CURRY BASMATI RICE,* vadouvan curry, egg, cilantro, green onion / 18
CHARRED BROCCOLINI, garlic, olive oil, calabrian chili, parsley / 12
GREEN BEAN ALMONDINE, romesco, herbs / 13

SEAFOOD TOWERS

- PETITE* 70
12 oysters, shrimp cocktail, salmon crudo
GRAND* 100
12 oysters, 4 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche
ROYAL* 110
12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, redfish ceviche

add KING CRAB TO ANY TOWER MP

GRILLED:

- ATLANTIC SALMON,* spice fried black rice, pickled asparagus, fennel pollen, turmeric aioli / 27
BACON WRAPPED SHRIMP, jalapeño, aged white cheddar, dirty grits, tomato, crawfish beurre blanc / 29
WALLEYE, hazelnut brown butter, fingerling potato, broccolini / 35

SIMPLE SEAFOOD:

simply grilled, yukon potato, sauteed broccolini, and choice of salsa verde, romesco, or naked (no modifications please)

- ATLANTIC SALMON* 26
AHI TUNA* 32
WALLEYE 34
SWORDFISH* 36
SHRIMP 28
SEA SCALLOPS* 46
SNAPPER 29

TURF:

GRILLED 1/2 CHICKEN, chili rub, potato puree, avocado salad, jus / 28

KIDS TACKLEBOXES:

(for kids 12 and under)

served with carrots sticks, ranch, fruit, yogurt and a snack

- GRILLED SALMON* / 14
GRILLED CHICKEN BREAST / 13

STEAKS

we serve aged Niman Ranch Beef

make it SURF & TURF

served with potato puree, herbed compound butter

CENTER CUT FILET MIGNON* (8 oz) / 52

RIBEYE STEAK* (14 oz) / 56

NEW YORK STRIP STEAK* (12 oz) / 53

LOBSTER TAIL, tarragon butter / 35

SEA SCALLOPS* / 30

ROCK SHRIMP, white wine, butter, lemon / 20

KING CRAB, in drawn butter / 40

DESSERT

CHOCOLATE TERRINE / 12
peanut butter ice cream, cultured milk crumble, bing cherry, smoked maldon

*Items contains raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food born illness. (S) This dish can be spicy. Bones can happen in dishes with fish. We do not list all ingredients on our menus. Please notify server of any food allergies before ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.

18% gratuity added to parties of 6 or more.