

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**, 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 (S) / 10
- HARVEST SALAD**, apricot, hazelnut, blue cheese, mint, date vinaigrette / 12
- SHRIMP LOUIE**,* 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
- ROASTED POTATOES**, lemon, parsley, chive, olive oil, sea salt / 10

SEAFOOD TOWERS

(no modifications please)

- 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 rice, french green beans, tomato, chive-horseradish remoulade / 29
- WALLEYE**, hazelnut brown butter, yukon potato, broccolini / 35

DAILY CATCH:

grilled or blackened, yukon potato, french green beans, and choice of salsa verde, romesco, or naked (no modifications please)

- ATLANTIC SALMON*** 26
- AHI TUNA*** 32
- WALLEYE** 34
- HALIBUT*** 43
- SHRIMP** 28
- SEA SCALLOPS*** 46
- SNAPPER** 29

STEAKS:

we serve aged NIMAN RANCH BEEF	make it SURF & TURF
served with potato puree, herbed compound butter (no modifications please)	LOBSTER TAIL , tarragon butter / 30
CENTER CUT FILET MIGNON * (8 oz) / 52	SEA SCALLOPS * / 20
RIBEYE STEAK * (14 oz) / 56	ROCK SHRIMP , white wine, butter, lemon / 15
	KING CRAB , in drawn butter / 30

KIDS TACKLEBOXES:

(for kids 12 and under)

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

- GRILLED SALMON*** / 14
- GRILLED CHICKEN BREAST** / 13

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.