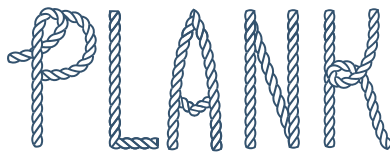


GLUTEN SENSITIVE



SEAFOOD PROVISIONS
PLANKSEAFOOD.COM

30° 23' N , 97° 43' 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 / 4 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 / 21

YELLOWTAIL PRESSED SUSHI,* spicy yellowtail, avocado, jalapeño ponzu, green onion (S) / 17

SOUP + SALAD:

THAI CLAM CHOWDER, bacon, potato, coconut milk, green curry, thai basil (S) / 10

HARVEST SALAD, apricot, hazelnut, blue cheese, mint, date vinaigrette / 13

SHRIMP LOUIE, red onion, tomato, capers, soft egg, louie dressing / 26

SALAD ADDS, herb chicken breast 9 / salmon* 11 / shrimp 11

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

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

WOOD 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

REDFISH, hazelnut brown butter, yukon potato, broccolini / 38

DAILY CATCH:

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

- ATLANTIC SALMON 26
- AHI TUNA 32
- HALIBUT* 43
- REDFISH 37
- SHRIMP 28
- SEA SCALLOPS 46

STEAKS:

we serve aged
NIMAN RANCH BEEF

served with potato puree, herbed compound butter (no modifications please)

CENTER CUT FILET MIGNON*
(8 oz) / 52

RIBEYE STEAK*
(14 oz) / 56

make it
SURF & TURF

LOBSTER TAIL,
tarragon butter / 39

SEA SCALLOPS* / 20

ROCK SHRIMP,
white wine, butter, lemon / 15

KING CRAB,
in drawn butter / 40

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.