PLANK
SEAFOOD & PROVISIONS

PROVISIONS

STARTERS

BEIGNET STYLE HUSHPUPPIES 9
sweet corn fritter, chives, jalapeño jam

ANCHOR STEAM BATTERED CHEESE CURDS 9
wisconsin white cheddar, smoked tomato basil sauce

CHOWDER FRIES 9
applewood smoked bacon, clam, yukon gold potato, scallion

LOBSTER FRIES 12
lobster meat and gravy, sweet corn relish, scallion

POTATO CRUSTED CALAMARI 14
zucchini chips, smoked tomato basil sauce, garlic citrus aioli

CLASSIC SHRIMP COCKTAIL GF 14
creole mustard and cocktail sauces

CRISPY BUTTERMILK CLAM STRIPS 13
cocktail and tartar sauces

PRINCE EDWARD ISLAND MUSSELS GF 15
white wine citrus butter broth, basil, grape tomato, fennel and baguette

PEEL 'N' EAT SHRIMP GF 14
old bay spice, creole mustard and cocktail sauces

CRISPY ALLIGATOR 13
pepperoncini, onion straws, creole mustard sauce

BYO SALMON CROSTINI 15
house smoked, dill caper cream, pickled red onion, tomato relish, boiled egg, baguette, charred lemon

OYSTERS ROCKEFELLER 18
half dozen baked, applewood smoked bacon, sautéed spinach, havarti cheese, buttered breadcrumbs

MIXED OYSTERS & SHRIMP GF 26
half dozen, choice of peel 'n' eat shrimp or classic shrimp cocktail

SHRIMP & GRITS 14
grilled shrimp, havarti cheese, harissa aioli, tomato coulis

SOUPS + GREENS

CHICKEN & ANDOUILLE SAUSAGE GUMBO cup **6** | bowl **7.5**
steamed white rice, scallion

NEW ENGLAND CLAM CHOWDER cup **7** | bowl **8.5**
applewood smoked bacon, leek, yukon gold potato, thyme, cream, parsley oil

MIXED GREENS HOUSE SALAD GF 5
cucumber, carrot, grape tomato, red onion, brioche croutons

CRISPY WEDGE GF 10
iceberg lettuce, applewood smoked bacon, avocado, carrot, red onion, grape tomato, scallion, blue cheese crumbles, blue cheese dressing

SALMON COBB GF 16
house smoked, mixed greens, applewood smoked bacon, avocado, boiled egg, tomato relish, red onion, blue cheese crumbles, sherry dijon vinaigrette

GRILLED SHRIMP CAESAR 16
romaine, crumbled croutons, parmesan

Add to any salad: *grilled chicken 5 classic shrimp cocktail 8 grilled or smoked salmon 9*

Dressings: *buttermilk ranch, sherry dijon vinaigrette, caesar dressing*

SEAFOOD

BLACKENED MAHI MAHI TACOS GF 17
slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries

CEDAR PLANK ATLANTIC SALMON GF 24
grilled, herb fingerling potato, sautéed baby green beans, fennel orange butter, parsley oil

WALLEYE PUTTANESCA 27
pan seared, panko crusted, roasted garlic, creamy parmesan and spinach polenta, pan roasted broccolini, caper and fennel tomato basil sauce

SMOKED SALMON CARBONARA 18
house smoked, bucatini pasta, applewood smoked bacon, grape tomatoes, gremolata, creamy parmesan sauce, cracked black pepper

GULF SHRIMP EN BROCHETTE 25
grilled, applewood smoked bacon wrapped, stuffed with jack cheese and jalapeño, dirty rice, sautéed baby green beans and grape tomato, chive horseradish remoulade

SOUTHERN FRIED SEAFOOD *(no substitutions, please)*
coleslaw, hushpuppies, fries or dirty rice, cocktail and tartar sauces
shrimp **17** catfish **15** shrimp & catfish **17**

BLACKENED CATFISH GF 22
pan seared, dirty rice, sautéed baby green beans, creole beurre blanc with crawfish and grape tomato

LOBSTER ROLL 27
citrus mayo, chives, buttered new england style hot dog bun, fries

CITRUS & HERB SNAPPER 29
pan fried, pan roasted broccolini and mushrooms, grits, lobster gravy

YELLOWFIN TUNA SLIDERS 16
peppercorn seared, braised bacon, avocado, romaine lettuce, tomato, red onion, garlic citrus aioli, split top slider bun, fries

DIVER SCALLOPS 34
pan seared, braised bacon, creamy farro and sautéed spinach, sherry reduction, carrot ginger purée

SIMPLE FISH
grilled or blackened, roasted vegetables, herb fingerling potato
naked yellowfin tuna **21** salmon **22** scallops **32** walleye **24** snapper **26**

LANDFOOD

CAJUN CHICKEN TENDERS 17
coleslaw, hushpuppies, fries or dirty rice,creole honey mustard

BLACKENED ANGUS BURGER 14
flat top seared, spring mix, tomato, onion straws, dill pickle, creole mustard sauce, brioche bun, fries
Add: *braised bacon 3 blue cheese 1 aged white cheddar 1 avocado 1 fried egg 1*

YOUNGSTERS

Served with choice of natural cut fries or steamed baby green beans

CHICKEN STRIPS 8
CHEESEBURGER 8
FRIED CATFISH 8
FRIED SHRIMP 8
GRILLED SALMON 9
RAINBOW SORBET PUSH POP 2

SWEETS

Find these on the back of the oyster menu, in the tabletop stand.

GF These items can be made gluten free upon request.
Our suppliers certify ingredients in these items are gluten free. Our kitchen is not flour free, and cross contamination is possible.

All seafood subject to availability. Bones can happen in dfishes with fish. Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

All smoked items are smoked in house.

We support the no straw movement and no longer provide straws with our beverages. This is one of many changes we're making to decrease our environmental footprint. If you want a straw, simply ask. We'll gladly get you a paper one.

02.2021