

Brunch COCKTAILS	MIMOSA , fresh squeezed orange juice, val d'oca prosecco 10	NOCINO ESPRESSO , kasama rum, coffee liqueur, nocino, coconut, cold brew, cinnamon 15
	BLOODY MARY , bloody infused vodka, smoked tomato mix, veggies, cocktail shrimp 12	FLYING BELLINI (serves 3-4) , val d'oca prosecco, citrus infused vodka, peach juice, sour raspberry 45
	POM SUNRISE , tito's vodka, pama pomegranate, orange juice, pom grenadine 12	BREAKFAST MARGARITA , mi campo blanco tequila, cointreau, orange marmalade, lime 13

BRUNCH

- PLANK PARFAIT** lingonberry yogurt, blueberry, raspberry, coconut-maple granola, banana 11
- SIMPLE BREAKFAST*** two eggs, sausage links or applewood smoked bacon, sourdough toast, breakfast potatoes 14
- SWEET POTATO HASH** jalapeño, red onion, farro, avocado, 2 sunny side up eggs 16
- PLANK FRENCH TOAST** peanut butter stuffed, candied bacon, banana brûlée, maple syrup 16
- SMOKED SALMON BENEDICT*** english muffin, everything cream cheese, poached eggs, hollandaise, caper, red onion 19 *add king crab +20*
- CRAWFISH OMLETTE** mascarpone, chive, simple salad 18
- STEAK & EGGS*** hanger steak, two eggs, country gravy, breakfast potatoes, chive 29
- BACON WRAPPED SHRIMP** jalapeño, aged white cheddar, dirty grits, tomato, crawfish beurre blanc 29
- CROQUE MADAME*** texas toast, ham, raclette, sunny egg, mornay, dijon mustard, chive 17
- BREAKFAST RAMEN NOODLES*** ginger scallion noodles, yuzu, bonito, sunny eggs, bacon 19
- AVOCADO SHRIMP TOAST*** sourdough, sweet soy, chili aioli, sesame, sunny eggs, green onion 18

SIDES

- TWO EGGS*** 6
anyway you like them
- SAUSAGE LINKS** 6
- APPLEWOOD
SMOKED BACON** 6
- SOURDOUGH TOAST** 3
butter, sea salt
- BREAKFAST POTATOES** 6
smoked paprika, chive
- DIRTY GRITS** 7

RAW + CHILLED

- ICED OYSTERS*** horseradish, hot sauce, mignonette 4 ea
- SHRIMP COCKTAIL** cocktail & creole mustard sauce 21
- REDFISH CEVICHE*** leche di tigre, avocado, red onion, black garlic, tostada (S) 16
- SALMON CRUDO*** roasted tomato caper relish, lemon zest, olive oil, chive 14
- SMOKED MUSSELS ESCABECHE**, sherry vinegar, calabrian chili, fennel, olives, rosemary 12
- KING CRAB** 1 lb, chilled with lemon vinaigrette & chive or warm with drawn butter MP
- ROYAL SEAFOOD TOWER*** 12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, redfish ceviche 110

SHARE PLATES

- HASHBROWNS**, dill crème fraîche, smoked trout roe, chive 14
- SMOKED FISH DIP** everything spice, dill, pickled red onion, comeback crackers 15
- CALAMARI**, pickled red onion, aji aioli, cilantro 15
- BEIGNET STYLE HUSHPUPPIES** sweet corn fritters, chive, jalapeño jam 10
- PEI MUSSELS** salsa negra, chicharrón, crema, mexican oregano, scallion salsa verde, avocado, sourdough (S) 20

SOUP + SALAD

- THAI CLAM CHOWDER** bacon, potato, coconut milk, green curry, cilantro (S) 10
 - GOLDEN BEETS** goat cheese, quinoa, grapefruit, dill, chili crunch, honey vinaigrette 12
 - WOOD GRILLED CAESAR*** parmesan, soft egg, breadcrumb 13
 - HARVEST SALAD** apricot, hazelnut, blue cheese, mint, date vinaigrette 13
- Salad adds herb chicken breast +9 / salmon* +11 / shrimp +11*

HANDHELDS

- BREAKFAST SANDWICH*** over easy egg, ham, american cheese, aioli, breakfast potatoes 14
- BREAKFAST BURGER*** bacon-onion jam, sunny egg, raclette, pickle, creole mustard aioli, fries 19
- JALAPEÑO SALMON BURGER** tempura jalapeño, pickled red onion, sweet soy, everything cream cheese, fries (S) 20 *add smoked trout roe +4*
- FRIED REDFISH SANDWICH** pickle, lettuce, tomato, creole tartar sauce, fries 20
- BLACKENED FISH TACOS** salsa negra crema, avocado, slaw, calabrian vinaigrette, fries (S) 19



SCAN for
CURRENT
SOURCING



SCAN FOR
oyster bar,
gluten sensitive,
& happy hour

