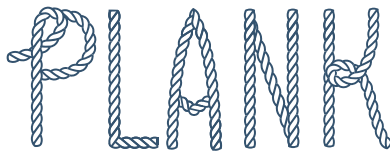


ALL DAY MENU



SEAFOOD & PROVISIONS
PLANKSEAFOOD.COM

30° 23' N , 97° 43' W

RAW + CHILLED:

- ICED OYSTERS**,* horseradish, hot sauce, mignonette / 4 ea
- DRESSED OYSTERS**,* jalapeño shoyu, smoked trout roe / 5 ea
- REDFISH CEVICHE**,* leche di tigre, avocado, red onion, black garlic, tostada \$ / 16
- SALMON CRUDO**,* olive & roasted tomato caper relish, lemon zest, olive oil, chive / 14
- TUNA POKE TOWER**,* sesame, chili aioli, seaweed salad, sticky rice, furkikake / 20
- SHRIMP COCKTAIL**, old bay, cocktail & creole mustard sauces / 20
- YELLOWTAIL PRESSED SUSHI**,* sticky rice, avocado, jalapeño, ponzu, green onion \$ / 17
- CRISPY RICE CAKE**,* tempura rice, spicy salmon, chili aioli, sweet soy, green onion \$ / 15
- KING CRAB**, 1/2 lb, chilled with lemon vinaigrette & chives or warm with drawn butter / MP

SHARE PLATES:

- GOLDEN BEETS**, goat cheese, quinoa, grape fruit, dill, chili crunch, honey vinaigrette / 12
- SMOKED FISH DIP**,* everything spice, dill, pickled red onion, comeback crackers / 14
- CALAMARI**, pickled shallot, aji ailoli, cilantro / 15
- PEI MUSSELS**, salsa negra, chicharron, crema, mexican oregano, scallion salsa verde, avocado, sourdough \$ / 20
- OYSTERS AU GRATIN**, breadcrumb, horseradish, crème fraiche, parmesan, herbs / 25
- SHRIMP TOAST**, sourdough, sweet soy, chili aioli, sesame, green onion / 17
- CRAB & CURRY FRIED RICE**, vadouvan curry, egg, cilantro / 17

SOUP + SALAD:

- THAI CLAM CHOWDER**, bacon, potato, coconut milk, green curry, thai basil / 10
- WOOD GRILLED CAESAR**,* parmesan, soft egg, breadcrumb / 13
- 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



SCAN for
CURRENT
SOURCING

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
- WOOD GRILLED SEAFOOD TOWER*** 130
5 shrimp, 3 scallops, 1lb mussels, 6 oysters, 1lb lobster tails, tarragon butter, grilled sourdough

add KING CRAB TO ANY TOWER MP

SIDES TO SHARE

- FINGERLING POTATO**, horseradish aioli, bacon, chives / 12
- CRISPY BRUSSELS SPROUTS**, miso-chili sauce, marcona almond / 12
- MAC & CHEESE**, mornay, potato crumble, smoked paprika, chives / 14
add king crab / 20
- CHARRED BROCCOLINI**, garlic, olive oil, calabrain chili, parsley / 11
- GREEN BEAN ALMONDINE**, romesco, herbs / 13

WOOD GRILLED:

- ATLANTIC SALMON**,* spice fried black rice, pickled asparagus, fennel pollen, saffron aioli / 27
- SWORDFISH**,* french green beans, salsa verde, olive & roasted tomato caper relish, crispy potato / 37
- AHI TUNA**,* ginger scallion noodles, mushrooms, charred green onion, yuzu, bonito / 33
- BACON WRAPPED SHRIMP**, jalapeno, aged white cheddar, dirty grits, tomato, crawfish beurre blanc / 29
- REDFISH**, hazelnut brown butter, fingerling potato, broccolini / 38

PLANK PLATES:

- ROCK SHRIMP TAGLIATELLE**, white wine, butter, herbs, lemon / 27
- SEA SCALLOPS**,* squid ink linguini, saffron-coconut broth, sourdough gremolata, carrot ginger puree \$ / 47
- POTATO CRUSTED SOLE**, fries, calabrain chili slaw, tartar sauce / 24
- FRIED REDFISH SANDWICH**, pickle, lettuce, tomato, onion, creole tartar sauce, fries / 20
- BLACKENED ROCKFISH TACOS**, salsa negra crema, avocado, slaw, calabrain vinaigrette, pickled radish, fries \$ / 19 (served until 5 pm)

TURF:

- CHEESE BURGER**,* bacon-onion jam, raclette, pickle, lettuce, tomato, creole mustard aioli, fries / 18
- WOOD GRILLED 1/2 CHICKEN**, chili rub, potato puree, avocado salsa, jus / 25

SIMPLE SEAFOOD:

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

- ATLANTIC SALMON** 26
- AHI TUNA*** 32
- REDFISH** 37
- SWORDFISH*** 36
- SHRIMP** 28
- SEA SCALLOPS** 46

<p>STEAKS we serve aged Niman Ranch Beef</p> <hr/> <p>served with potato puree, herbed compound butter</p> <p>CENTER CUT FILET MIGNON* (6 oz) / 51</p> <p>RIBEYE STEAK* (14 oz) / 56</p> <p>NEW YORK STRIP STEAK* (12 oz) / 53</p>	<p>make it</p> <p>SURF & TURF</p> <p>LOBSTER TAIL, tarragon butter / 45</p> <p>SEA SCALLOPS / 30</p> <p>ROCK SHRIMP, white wine, butter, lemon / 20</p> <p>KING CRAB, drawn butter / MP</p>
--	--

*Items contains raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food born illness. \$ 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.