

SEAFOOD & PROVISIONS

# PLANK



## RAW & CHILLED

<b>ICED OYSTERS</b> , horseradish, hot sauce, mignonette (ea) (GF) (R) <i>see oyster board or ask server for selection</i>	4 ea
<i>add bowfin caviar</i> (R) 1.5 ea	
<b>DRESSED OYSTERS</b> , jalapeño shoyu, smoked trout roe (GF) (R)	5 ea
<b>AMERICAN CAVIAR</b> , bilinis, traditional accoutrements, nori crème fraiche (R)	bowfin 45 / paddlefish 65
<b>AHI TUNA TARTAR</b> , olive, marcona almond, avocado, bowfin caviar, tarragon crème fraiche, potato chip (GF) (R)	19
<b>YELLOWTAIL SASHIMI</b> , buttermilk, yuzu, asian pear, radish, merquén, toasted quinoa (GF) (R)	18
<b>KING CRAB LEGS</b> , served chilled with preserved lemon, espelette, herbs or warm with butter ½ lb (GF)	35
<b>JUMBO PEEL &amp; EAT SHRIMP</b> , old bay, smoked cocktail & creole mustard sauces (GF)	19
<b>SCALLOP CRUDO</b> , white shoyu, yuzu pickled fennel, espelette (R)	12
<b>GRAND SEAFOOD TOWER</b> , 12 oysters, peel & eat shrimp, scallop crudo, yellowtail sashimi, soft boiled egg with bowfin caviar (R)	85
<b>ROYAL SEAFOOD TOWER</b> , grand seafood tower, 6 dressed oysters, chilled king crab legs (R)	135

### SOUP & SALAD

<b>THAI CLAM CHOWDER</b> , bacon, potato, coconut milk, green curry, thai basil (GF)	10
<b>WOOD GRILLED CAESAR</b> , parmesan, soft egg, breadcrumb	13
<i>add smoked trout roe</i> (R) 8	
<b>GEM LETTUCE</b> , radish, cucumber, fennel, pickled onion, hazelnut, herbs, red wine vinaigrette (GF)	12
<b>BACON &amp; BLUE CHEESE SALAD</b> , bacon, radish, rogue smokey blue, tomato, cucumber, buttermilk dressing (GF)	14
<b>SALAD ADDS</b> , herb chicken breast (GF) 7   salmon (GF) (R) 9   fried soft shell crab (GF) 10	

### SHARE PLATES

<b>PICKLED SHRIMP</b> , old bay, pickled shallot, hot sauce, crème fraiche, duck fat saltine	19
<b>COAL FIRED BEETS</b> , grapefruit, pickled turnip, goat cheese, hazelnut, pistou (GF)	14
<b>OYSTERS AU GRATIN</b> , crème fraiche, panko, herbs, parmesan, horseradish	20
<b>CALAMARI</b> , pickled shallot, lime aioli, aji puree (GF)	12
<b>CHARRED SHISHITO PEPPERS</b> , bottarga, togarashi, meyer lemon, buttermilk aioli (GF)	10
<b>SMOKED FISH TOAST</b> , fish candy, quark, avocado puree, zhoug, marinated cucumber, dill pollen, pepita	19
<b>CRISPY BRUSSELS SPROUTS</b> , miso-chili agrodolce, pomegranate, marcona almond (GF)	11
<b>PEI MUSSELS</b> , salsa negra, chicharron, crema, mexican oregano, scallion salsa verde, avocado, grilled sourdough	16
<b>STEAK TARTINE</b> , sourdough toast, bacon onion jam, pickled onion, rogue smokey blue, chive (R)	20

### WOOD GRILLED

<b>RED SNAPPER</b> , hazelnut brown butter, meyer lemon, fingerling potato, broccolini (GF)	34	<b>FAROE ISLAND SALMON</b> , spice fried black rice, pickled asparagus, fennel pollen, saffron emulsion (GF) (R)	26
<b>HALIBUT</b> , wood roasted tomato, panzanella, bagna cauda	33	<b>BACON WRAPPED SHRIMP</b> , jalapeño, aged cheddar, dirty grits, tomato, herb puree, crawfish beurre blanc (GF)	30
<b>AHI TUNA</b> , ginger-scallion noodles, turnip, king trumpet, konbu dashi, yuzu, bonito butter (R)	35	<b>BLACKENED BURGER</b> , bacon-onion jam, raclette, pickle, cress, tomato, creole mustard-mayo, herb fries (R)	18
<b>SEA SCALLOPS</b> , squid ink linguini, saffron-coconut broth, curry sourdough gremolata, golden caviar, carrot ginger puree (R)	42	<b>CHICKEN BREAST</b> , charred lettuce, fingerling potato, onion rings, romesco, rogue smoky blue (GF)	19
<b>BEEF FILET</b> , preserved mushroom, turnip, jalapeño shoyu, herb salad (GF) (R)	39		

### FRIED

<b>SURF CLAMS</b> , herb fries, cress salad, smoked cocktail & creole tartar sauces (GF)	21
<b>GULF SHRIMP</b> , herb fries, cress salad, smoked cocktail & creole tartar sauces (GF)	23
<b>SOFT SHELL CRAB SANDWICH</b> , american cheese, pickle, lettuce, tomato, onion, creole tartar sauce, herb fries	19

### DESSERT

<b>BUTTERSCOTCH BUDINO</b> , rosemary shortbread cookies, salted caramel, crème fraiche	10
<b>CHOCOLATE TERRINE</b> , peanut butter ice cream, cultured milk crumble, bing cherry, smoked maldon (GF)	10
<b>MEYER LEMON CHESS TART</b> , blueberry, coconut whip, buttermilk crumb	10

(R) Items contains raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food born illness.

(GF) Our gluten-free items and ingredients are inherently gluten free. However, our kitchen is not flour free and cross contamination is possible.

Bones can happen in dishes with fishes. 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.

Conscious Earth is our commitment to responsibly source our seafood and meat respecting our Earth's ecosystems both land and sea. Our partnership with the Monterey Bay Aquarium's Seafood Watch®, an organization that shares our passion for sustainable seafood, supports our efforts by providing the groundwork and guidelines that allows us to serve seafood that is responsibly caught or aquacultured.



To learn more about the fish we source and our Conscious Earth Program, visit:

[PLANKSEAFOOD.COM/MYCONSCIOUSEARTH](http://PLANKSEAFOOD.COM/MYCONSCIOUSEARTH)

### FISH

- ATLANTIC SALMON** (S)
  - 📍 faroe Islands; submersible net pen, aquacultured, non gmo, no hormones, antibiotics or steroids.
- DUTCH KING YELLOWTAIL / HIRAMASA** (S)
  - 📍 netherlands; indoor recirculating aquaculture system, non gmo, no hormones, antibiotics, or steroids.
- EUROPEAN ANCHOVY** (S)
  - 📍 cantabrian sea, spain; purse seine, wild caught.
- HALIBUT** (S)
  - 📍 usa & canada; bottom longline, wild caught.
- RED SNAPPER**
  - 📍 usa gulf of mexico; vertical lines, wild caught
- SKIPJACK TUNA, BONITO**
  - 📍 japan; pole caught, wild caught.

### FISH ROE

- BOWFIN CAVIAR**
  - 📍 north american inland waters; set gillnets, wild caught.
- FLYING FISH ROE, YUZU CAVIAR**
  - 📍 china, brazil; traps, wild caught.
- GREY MULLET ROE, BOTTAGRA**
  - 📍 greece; encircling gillnet, wild caught.
- PADDLE FISH CAVIAR**
  - 📍 north american inland waters; set gillnets, wild caught.
- RAINBOW TROUT ROE**
  - 📍 france; indoor recirculating aquaculture system.

### SHELLFISH

- BLUE MUSSELS** (S)
  - 📍 prince edward island; rope grown, aquacultured.
- CRAWFISH**
  - 📍 louisiana; pot/trap, wild caught.
- INSHORE LONGFIN SQUID** (S)
  - 📍 usa; atlantic ocean, bottom trawls, wild caught.
- RED KING CRAB**
  - 📍 alaska; bristol bay, pot/trap, wild caught.
- OYSTERS**
  - 📍 usa, canada; open/uncontained, dredge harvest, wild caught, aquacultured.

- SEA SCALLOP**
  - 📍 massachusetts; dredge, wild caught.
- SOFT SHELL CRAB**
  - 📍 chesapeake bay; pot/trap, wild caught.
- SURF CLAM**
  - 📍 massachusetts; hand picked/dredge, wild caught.
- WHITE SHRIMP**
  - 📍 gulf of mexico; bottom trawls, wild caught.

### MEATS

- BEEF**
  - 📍 usa; pastured raised, no hormone, antibiotics or steroids.
- CHICKEN BREAST** (S)
  - 📍 usa; enriched environment without cages, crates or crowding, global animal partnership step 3, no hormones, antibiotics or steroids.
- CHICKEN LIVERS & GIZZARDS**
  - 📍 usa; cage free, hormone & steroid free, antibiotics when needed.
- EGGS** (S)
  - 📍 usa; pastured raised, certified humane, non gmo, hormone free.
- PORK, BACON, GROUND, CANADIAN BACON**
  - 📍 usa; cage & crate free, no hormone, antibiotics or steroids.

Eco Certified by independent non profit organizations, that set standards for sustainable fishing, aquaculture and animal welfare. And are fully traceable.



## COCKTAILS

<b>STRAWBERRY SURFER</b> plank infused citrus vodka, lemon, strawberry, coconut	10
<b>SPEED BOAT</b> plank infused citrus vodka, aperol, blood orange, lime, honey syrup, soda water	10
<b>HONEY BEE</b> bombay sapphire gin, lemon, honey syrup, keemun mo fang tea syrup	12
<b>CUCUMBER COLLINS</b> plank infused cucumber gin, lemon, cucumber, soda water	9
<b>SEA FOAM MARGARITA</b> espolòn reposado, mandarin, lime, agave nectar, salt air	11
<b>OLD HAVANA</b> havana club anejo classico, prosecco, angostura, demerara syrup, mint	10
<b>CANNON SMOKED BLOODY MARY</b> plank infused vodka, house smoked bloody mary juice, cocktail shrimp, veggies	10
<b>BRAULEVARDIER</b> braulio, balcones rye, carpano antica, angostura, lemon	12
<b>PORT OLD FASHIONED</b> balcones brimstone, tawny port, demerara, angostura, smoked sea salt	14
<b>OAXACAN NEGRONI</b> sombra mezcal, campari, carpano antica	11
<b>PLANK'S MULE</b> mi campo tequila, tito's vodka, or bacardi light rum, lime, ginger beer	9
<b>PINK PALOMA</b> patrón, lime, simple syrup, q spectacular grapefruit	9
<b>ISLAND HOPPER</b> bombay sapphire gin, pint house pizza electric jellyfish hazy ipa, pineapple, lemon	11
<b>OVERBOARD OYSTER</b> chef's choice oyster, plank infused vodka, cocktail sauce, hot sauce, dirty mix	6

## NON ALCOHOLIC DRINKS

### N/A REFRESHERS

<b>MINT REFRESHER</b> lagunitas hop refresher, lime, ginger syrup, fresh mint	5
<b>PASSION PALMER</b> pea-flower tea, orange blossom, lemon, passion fruit puree	5
<b>PINK GUAVA SPARKLING LEMONADE</b> fresh squeezed lemon, pink guava nectar, bubbles	5
<b>HOT TEA</b> zhi tea, <i>austin texas</i>	
<b>JASMINE GREEN</b> china green tea	6
<b>AMBROSIA</b> zhi signature blend white tea	6
<b>KEEMUN MAO FENG</b> china black tea	6
<b>TURMERIC</b> zhi signature wellness tea	6

### BEVERAGES

<b>MEXICAN COKE</b> 12 oz	3.5
<b>MEXICAN SPRITE</b> 12 oz	3.5
<b>DIET COKE</b> 8 oz	3
<b>DR. PEPPER</b> 8 oz	3

### BOTTLED WATER

<b>RICHARD'S RAIN WATER</b> (still or sparkling) 12 oz	3.5
<b>RICHARD'S RAIN WATER</b> (still) 750 ml	6
<b>S.PELLEGRINO</b> (sparkling) 750 ml	6

## BEER

### DRAFT

<b>ANCHOR STEAM, california common</b> <i>abv 4.9% anchor brewing co., san francisco, ca</i>	6
<b>BUD LIGHT, light lager</b> <i>abv 4.2% anheuser-busch co., st. louis, mo</i>	5
<b>ELECTRIC JELLYFISH, hazy india pale ale</b> <i>abv 6.5%, pint house pizza, round rock, tx</i>	6.5
<b>VIOLET THE BLUEBERRY BLONDE, blonde ale</b> <i>abv 5.1% hi sign brewing, austin, tx</i>	8

### BOTTLE/CAN

<b>PEARL SNAP, german style pilsner</b> <i>abv 5.3% austin beer works, austin, tx</i>	5.5
<b>THIRSTY GOAT, amber ale</b> <i>abv 6.8% thirsty planet brewing, austin, tx</i>	5.5
<b>RIO JADE, mexican-style lager</b> <i>abv 4.5% lone star beer, ft. worth, tx</i>	5.5
<b>BILL PICKET, porter ale</b> <i>abv 6.0% texas beer co., taylor, tx</i>	5.5
<b>LIVE OAK HEFEWEIZEN, bavarian-style weissbier</b> <i>abv 5.3% live oak brewing, austin, tx</i>	6
<b>SMELL THE VAN, CIDER</b> <i>abv 5.0% fairweather cider, austin, tx</i>	8
<b>LONE STAR</b>	4.5
<b>COORS LITE</b>	5
<b>MILLER LITE</b>	5
<b>MICHELOB ULTRA</b>	5

## WINE BY THE GLASS

### BUBBLES

<b>BLANC DE BLANC, GRUET, new mexico, u.s.a.</b>	8	glass
<b>CHARDONNAY BRUT, GOLDEN LOVE, colchagua valley, chile</b>	8	
<b>PROSECCO BRUT, BELSTAR, veneto, italy</b>	8	
<b>CRÉMANT D' ALSACE, DOMAINE RIEFEL, alsace, france</b>	11	
<b>ROSÉ BRUT, FOLKTALE, monterey county, u.s.a.</b>	13	
<b>BRUT MÉTHODE TRADITIONELLE, DOMAINE CARNEROS, california, u.s.a.</b>	16	

### ROSÉ

<b>ROSÉ, HUBER</b> terrassen, austria	10
<b>ROSÉ, SILVERADO, napa valley, u.s.a.</b>	16

### WHITE

<b>PINOT GRIGIO, SANDPOINT, lodi, u.s.a.</b>	9
<b>RIESLING, BECKER VINEYARDS, texas, u.s.a.</b>	8
<b>RIESLING, GUNTHER STIENMETZ</b> mosel, germany	9
<b>GRÜNER VELTLINER, HUBER</b> terrassen, austria	10
<b>SOAVE CLASSICO, INAMA, veneto, italy</b>	9
<b>SAUVIGNON BLANC, TANGENT</b> san luis obispo, u.s.a.	9
<b>SAUVIGNON BLANC, SILVERADO, napa valley, u.s.a.</b>	12
<b>CHARDONNAY, CHALK HILL, russian river valley, u.s.a.</b>	11
<b>CHARDONNAY, TRUCHARD, napa valley, u.s.a.</b>	14
<b>CHARDONNAY, WATERFORD, south africa</b>	16

### RED

<b>MONTEPULCIANO D'ABRUZZO, AGRIVERDE "PIAN DI MAGGIO", abruzzo, italy</b>	9
<b>PINOT NOIR, RYDER ESTATE</b> central coast california, u.s.a.	10
<b>PINOT NOIR, KING ESTATE "INSCRIPTION" willamette valley, u.s.a.</b>	12
<b>PINOT NOIR, SOLENA, willamette valley, u.s.a.</b>	14
<b>MERLOT, QUERCETO "PODALIRIO"</b> tuscan, italy	10
<b>CÔTES DU RHÔNE, FAMILLE PERRIN</b> southern rhone valley, france	9
<b>CABERNET SAUVIGNON, WILLIAM HILL</b> north coast california, u.s.a.	10
<b>CABERNET SAUVIGNON, LE P'TIT PAYSON, central coast california, u.s.a.</b>	13
<b>VAPOLICELLA RIPASSO SUPERIORE, MARCHESI BISCARDO, veneto, italy</b>	18
<b>RIOJA, LOPEZ DE HEREDIA "VINA CUBILLIO," rioja, spain</b>	18

**TAP WINE** This wine is served from our eco-friendly tap system. The reusable steel kegs eliminate waste from cardboard and glass packaging. Our kegs are vacuum sealed and temperature controlled to ensure every glass is fresh.