



SEAFOOD &  
PROVISIONS

# PLANK



## RAW + CHILLED

<b>ICED OYSTERS</b> , horseradish, hot sauce, mignonette (ea) (R) see oyster board or ask server for selection add bowfin caviar (R) 1.5 ea	4 ea
<b>DRESSED OYSTERS</b> , jalapeño shoyu, smoked trout roe (R)	5 ea
<b>AMERICAN CAVIAR</b> , bilinis, traditional accoutrements, nori crème fraiche (R)	bowfin 45 / paddlefish 65
<b>WHITEFISH CEVICHE</b> , leche di tigre, avocado, red onion, black garlic, tostadas (R)	16
<b>AHI TUNA TARTAR</b> , olive, marcona almond, avocado, bowfin caviar, tarragon crème fraiche, potato chip (R)	19
<b>YELLOWTAIL SASHIMI</b> , buttermilk, yuzu, asian pear, radish, merquén, toasted quinoa (R)	18
<b>KING CRAB LEGS</b> , served chilled with preserved lemon, espelette, herbs or warm with butter ½ lb	35
<b>JUMBO PEEL &amp; EAT SHRIMP</b> , old bay, cocktail & creole mustard sauces	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	10
<b>WOOD GRILLED CAESAR</b> , parmesan, soft egg, breadcrumb add smoked trout roe (R) 8	13
<b>GEM LETTUCE</b> , radish, cucumber, fennel, pickled onion, hazelnut, herbs, red wine vinaigrette	12
<b>BACON &amp; BLUE CHEESE SALAD</b> , bacon, radish, rogue smokey blue, tomato, cucumber, buttermilk dressing	14
<b>SALAD ADDS</b> , herb chicken breast 7   salmon (R) 9   fried soft shell crab 10	

### SHARE PLATES

<b>GUMBO CROQUETTE</b> , dirty rice, bay shrimp, andouille, creole tomato sauce, remoulade	12
<b>SMOKED FISH TOAST</b> , fish candy, quark, avocado puree, zhoug, marinated cucumber, dill pollen, pepita	16
<b>POPCORN CHICKEN</b> , pickle, dill, malt vinegar aioli, bay dust	13
<b>BUFFALO OCTOPUS</b> , pickled potato salad, potato crunch, chives	17
<b>CALAMARI</b> , pickled shallot, aji ailoli, micro cilantro	14
<b>CHARRED SHISHITO PEPPERS</b> , bottarga, togarashi, meyer lemon, buttermilk aioli	10
<b>CRISPY BRUSSELS SPROUTS</b> , miso-chili agrodolce, pomegranate, marcona almond	11
<b>PEI MUSSELS</b> , salsa negra, chicharron, crema, mexican oregano, scallion salsa verde, avocado, grilled sourdough	17

### WOOD GRILLED

<b>FAROE ISLAND SALMON</b> , spice fried black rice, pickled asparagus, fennel pollen, saffron emulsion (R)	27	<b>RED SNAPPER</b> , hazelnut brown butter, meyer lemon, fingerling potato, broccolini	36
<b>AHI TUNA</b> , ginger-scallion noodles, turnip, king trumpet, konbu dashi, yuzu, bonito butter (R)	35	<b>SEA SCALLOPS</b> , squid ink linguini, saffron-coconut broth, curry sourdough gremolata, golden caviar, carrot ginger puree (R)	42
<b>BACON WRAPPED SHRIMP</b> , jalapeño, aged cheddar, dirty grits, tomato, crawfish beurre blanc	30	<b>CHICKEN BREAST</b> , charred broccolini, fingerling potato, onion rings, romesco, rogue smoky blue	19
<b>HALIBUT</b> , wood roasted tomato, panzanella, bagna cauda	35	<b>BLACKENED BURGER</b> , bacon-onion jam, raclette, pickle, cress, tomato, creole mustard-mayo, herb fries (R)	18
		<b>PIEDMONTESE RIBEYE</b> , king trumpet, horseradish, potato, herb salad, black garlic lemon butter	49

### FRIED

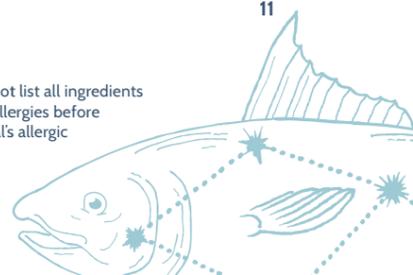
<b>SURF CLAMS</b> , herb fries, cress salad, cocktail & creole tartar sauces	21
<b>GULF SHRIMP</b> , herb fries, cress salad, cocktail & creole tartar sauces	24
<b>SOFT SHELL CRAB SANDWICH</b> , american cheese, pickle, lettuce, tomato, onion, creole tartar sauce, herb fries	19

### DESSERT

<b>BUTTERSCOTCH BUDINO</b> , rosemary shortbread cookies, salted caramel, crème fraiche	11
<b>CHOCOLATE TERRINE</b> , peanut butter ice cream, cultured milk crumble, bing cherry, smoked maldon	11
<b>MEYER LEMON CHESS TART</b> , blueberry, coconut whip, buttermilk crumb	11

(R) Items contains raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food born illness.  
18% gratuity added to parties of 6 or more.

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.



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.



For our most up to date sourcing visit our menu on our website or visit:

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

### FISH

- ATLANTIC SALMON** (Eco Certified)  
faroe Islands; submersible net pen, aquacultured, non gmo, no hormones, antibiotics or steroids.
- DUTCH KING YELLOWTAIL / HIRAMASA** (Eco Certified)  
netherlands; indoor recirculating aquaculture system, non gmo, no hormones, antibiotics, or steroids.
- EUROPEAN ANCHOVY** (Eco Certified)  
cantabrian sea, spain; purse seine, wild caught.
- HALIBUT** (Eco Certified)  
norway; indoor flow through tank, aquacultured
- 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** (Eco Certified)  
prince edward island, maine; rope grown, aquacultured.
- CRAWFISH**  
louisiana; pot/trap, wild caught.
- COMMON OCTOPUS**  
spain; pot/trap, wild caught.
- INSHORE LONGFIN SQUID** (Eco Certified)  
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, rhode island; hand picked/dredge.

- WHITE SHRIMP**  
gulf of mexico; bottom trawls, wild caught.

### MEATS

- BEEF**  
usa; pastured raised, no hormone, antibiotics or steroids.

- CHICKEN BREAST** (Eco Certified)  
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** (Eco Certified)  
usa; pastured raised, certified humane, non gmo, hormone free.

- PORK**  
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.