FRESH SQUEEZED LEMONADE

$3.5 GLASS

JUICY LEMONADES

$4.5 GLASS

pink guava nectar
pomegranate Juice
blackberry nectar
white peach nectar

SPIKED LEMONADES $9

WHISKEY WHISTLER george dickel white corn whiskey, white peach nectar, freshly squeezed lemonade

RUM FELLOW gosling's rum, blackberry nectar, freshly squeezed lemonade

PEGLEG GIN bombay sapphire, pink guava nectar, freshly squeezed lemonade

THE CAPTAIN'S DAUGHTER tito's vodka, pomegranate juice, freshly squeezed lemonade

TWO IF BY VODKA tito's vodka, basil simple syrup, white peach nectar, freshly squeezed lemonade

MAINSAIL LIMONCELLO housemade limoncello, freshly squeezed lemonade

COCKTAILS

CAPSIZE CUCUMBER COLLINS 9
hendrick's gin, basil simple syrup, fresh lemon, fizz, raspberries, cucumber slices

FLY BY NIGHT MARTINI 9
ketel one citroen, housemade limoncello, fresh grapefruit

ELDERFLOWER EYE SPLICE 8.5
tito's vodka, fresh lemon, st-germain elderflower liqueur, luccio moscato d'asti

BOOTLEGGER MOJITO 7.5
cruzan rum, simple syrup, mint, fizz, fresh lime

REDBEARD'S RITA 8.75
casa noble silver tequila, housemade limoncello, pomegranate juice, fresh lime elixir

DARK 'N' STORMY 8
gosling's rum and ginger beer, fresh lime

FIRST MATE MARTINI 9.5
grey goose pear, fresh lemon elixr, fresh lemon elixir, goslings ginger beer, rosemary sprig

MARITIME GIMLET 8
gin or vodka, rose's lime, fresh lime elixir

CANNON SMOKE BLOODY MARY 7.5
house smoked bloody mary juice, vodka or gin, veggies *Add a shrimp 1*

OLD FASHIONED SAILOR 9.75
templeton rye whiskey, angostura bitters, fresh orange, house infused cherries, simple syrup

MOONLIGHT MANHATTAN 8.5
george dickel white corn whiskey, cocchi americano, angostura lemon bitters, house infused cherries

VOYAGING VESPER MARTINI 8
gin, vodka, lillet

AMERICAN MULE 8
tito's vodka, gosling's ginger beer, fresh lime

SALTY DOG 8
tito's vodka, fresh grapefruit elixir

SAILOR'S SWILL 8
mount gay rum, fresh lime elixir, fresh nutmeg

RYE MULE 8
old overholt rye whiskey, gosling's ginger beer, fresh lime elixir

OVERBOARD OYSTER SHOT 4.5
vodka, cocktail sauce, louisiana hot sauce, chef's choice oyster

12.2017

BEER

DRAFTS

TANK 7 farmhouse ale 6.5
ABV 8.5% boulevard brewing co. *kansas city, mo*

ANCHOR STEAM california common 5.75
ABV 4.9% anchor brewing co. *san francisco, ca*

BUD LIGHT american adjunct lager 4.25
ABV 4.2% anheuser-busch co. *st. louis, mo*

LAGUNITAS IPA american ipa 6
ABV 6.2% lagunitas brewing co. *petaluma, ca*

SCRIMSHAW pilsner 6
ABV 4.7% north coast brewing co. *fort bragg, ca*

BRICKWAY COFFEE VANILLA STOUT american stout 6.25
ABV 5.2% brickway brewery *omaha, ne*

STELLA ARTOIS euro pale lager 5.75
ABV 5.2% stella artois *leuven, belgium*

FLAGSHIP ROTATING DRAFT varies ..... varies

BEER BOTTLES

EOS HEFEWEIZEN hefeweizen ale 5
ABV 5.2% nebraska brewing company *omaha, ne*

FOUNDERS ALL DAY IPA american ipa (can) 5
ABV 4.7% founder's brewing co. *grand rapids, mi*

ACE HARD PINEAPPLE CIDER 5.5
hard cider
ABV 5% california cider company *sebastopol, ca*

FRESH SQUEEZED IPA india pale ale 5.5
ABV 6.4% deschutes brewery *bend, or*

DUVEL belgian strong pale ale 8.75
ABV 8.5% brouwerij duvel moortgat nv *breendonk, belgium*

BLUE MOON BELGIAN WHITE belgian-style wheat ale 5
ABV 5.4% blue moon brewing co. *golden, co*

NEW BELGIUM ABBEY ALE dubbel 5
ABV 7% new belgium brewing co. *fort collins, co*

BEER BOTTLES CONT'D

LEFFE BLONDE belgian pale ale 6.5
ABV 6.6% abbaye de leffe *dinant, belgium*

PEACE TREE BLONDE FATALE blonde ale 6
ABV 8.5% peace tree brewing co. *knoxville, ia*

BUFFALO SWEAT sweet stout (can) 5
ABV 5% tallgrass brewing co. *manhattan, ks*

FAIRY NECTAR american indian pale ale 5
ABV 6.2% kros strain brewing *omaha, ne*

VANILLA BEAN BLONDE blonde ale 5
ABV 4.8% infusion brewing company *omaha, ne*

ZIPLINE IPA new zealand ipa 5
ABV 6.8% zipline brewing co. *lincoln, ne*

BRICKWAY PILSNER czech pilsner (can) 5
ABV 4.8% brickway brewery & distillery *omaha, ne*

BRICKWAY IPL india pale lager (can) 5
ABV 5.5% brickway bewery & distillery *omaha, ne*

OMISSION PALE ALE pale ale (gluten-free) 5
ABV 5.8% widmer brothers brewery *portland, or*

CORONA, DOS EQUIS LAGER 5

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LITE, MICHELOB ULTRA 4.25

ST. PAULI GIRL *(non alcoholic)* 4.25

WINE

WHITE

glass/bottle

BRIGHT & BUBBLY

LUCCIO moscato d'asti, *italy* 7/40
CARPENE MALVOLTI prosecco ex dry, *italy* 8/46
AVINYÓ cava brut, *spain* 8/46
KORBEL sparkling brut, *california* 38
NICOLAS FEUILLATTE champagne brut reserve, *france* 75
GRAHAM BECK brut rosé, *south africa* 42
DOMAINE CARNEROS BRUT taittinger, *napa valley, ca* 48

SWEET & SPICY

PICCOLA CELLARS riesling, *woodinville, wa* 8/32
GEORGE ALBRECHT SCHNEIDER reisling, *rheinhessen, germany* 8/32
GRENAUDIERE muscadet, *loire, france* 40
KUENTZ-BAS riesling tradition, *alsace, france* 40
HUGEL gewurztraminer, *alsace, france* 48

FRESH & CRISP

IL DONATO pinot grigio, *igt venezie, italy* 7.5/30
KING ESTATE pinot gris, *willamette, or* 10/40
STRANGELAND pinot gris, *salem, or* 40
WILLAKENZIE ESTATE pinot gris, *yamhill-carlton, or* 48
DOMAINE JEAN CLAUDE COURTAULT chablis chablis, *france* 48
DRY CREEK chenin blanc, *clarksburg, ca* 31
LAURENZ V "SINGING" gruner veltliner, *niederosterreich, austria* 37
TANGENT albarino, *edna valley, ca* 42
THE CRUSHER unoaked chardonnay, *clarksburg, ca* 34
YALUMBA UNWOODED chardonnay, *south australia* 40

TAP WINE

We serve 8 wines that use our eco-friendly tap system. These wines are stored in reusable steel kegs, eliminating waste from cardboard and glass packaging. Our kegs are vacuum sealed and temperature controlled to ensure every glass is fresh and served at its optimum temperature.

12.2017

WHITE CONT'D

glass/bottle

ROUND & JUICY

SUMMER WATER rosé, *central coast, ca* 10/40
TIKI sauvignon blanc, *marlborough, new zealand* 8.5/34
CHATEAU GRAVILLE-LACOSTE semillon, sauvignon blanc, *graves, france* 49
JULES TAYLOR sauvignon blanc, *marlborough, new zealand* 42
SILENI ESTATES sauvignon blanc, *marlborough, new zealand* 28
TWOMEY sauvignon blanc, *napa valley, ca* 53
CLIFF LEDE sauvignon blanc, *napa valley, ca* 55
PEIRSON MEYER sauvignon blanc, *napa valley, ca* 60
ROBERT MONDAVI fumé blanc, *oakville, ca* 70
ROBERT SINSKEY ABRAXAS white blend, *sonoma, ca* 73

BIG & BOLD

LA TERRE chardonnay, *shenandoah valley, ca* 6/24
CUSTARD chardonnay, *sonoma, ca* 8.5/34
SONOMA-CUTRER chardonnay, *russian river valley, ca* 12/48
CHATEAU D'ESCLANS WHISPERING ANGEL rosé, *provence, france* 50
ORLIAC BERGERIE DE L'HORTUS CLASSIQUE BLANC
roussanne, viognier, sauvignon, chardonnay, *france* 46
FRANCIS COPPOLA VOTRE SANTE chardonnay, *central coast, ca* 36
MER SOLEIL RESERVE chardonnay, *santana lucia highlands, ca* 40
FRANCISCAN chardonnay, *napa valley, ca* 44
ROMBAUER chardonnay, *napa valley, ca* 80
CAKEBREAD NAPA chardonnay, *napa valley, ca* 88
DARIOUSH chardonnay, *napa valley, ca* 95
KOSTA BROWNE ONE SIXTEENTH chardonnay, *russian river valley, ca* 114

This eco-friendly wine is served from our tap system.

RED

glass/bottle

FRESH & LIGHT

DON & SONS pinot noir, *sonoma, ca* 9/36
BOUCHAINE pinot noir, *napa valley, ca* 12/48
BLOCK NINE CAIDEN'S VINEYARD pinot noir, *ca* 40
LEESE-FITCH pinot noir, *california* 35
MEIOMI pinot noir, *central coast, ca* 48
KEN WRIGHT CELLARS pinot noir, *willamette valley, or* 58
MIGRATION pinot noir, *russian river valley, ca* 80
DOMAINE SERENE YAMHILL pinot noir, *willamette valley, or* 87

ROUND & JUICY

LA TERRE merlot, *shenandoah valley, ca* 6/24
MAIPE malbec, *mendoza, argentina* 8.25/33
CHATEAU ST. MICHELLE merlot, *columbia valley, wa* 39
PASCUAL TOSO malbec, *mendoza, argentina* 34
BORSAO garnacha, *spain* 32
TARIMA monastrell, *spain* 34

JUICIEST

THE CRUSHER petite sirah, *clarksburg, ca* 8/32
MOLLYDOOKER BLUE EYED BOY shiraz, *south australia* 12.5/50
MARIETTA OLD VINE red blend, *sonoma, ca* 38
PEDRONCELLI zinfandel, *sonoma, ca* 40
ARMIDA POIZIN zinfandel, *dry creek valley, ca* 49
SEGHESIO OLD VINE zinfandel, *sonoma county, ca* 50

This eco-friendly wine is served from our tap system.

RED CONT'D

COMPLEX & INTENSE

glass/bottle

PLANK'S RED BLEND merlot, corvina, *verona, italy* 8/32
GUENOC CLARET red blend, *napa valley, ca* 31
THE CURATOR red blend, *swarland, south africa* 35
MICHAEL DAVID PETITE PETIT petite sirah, petit verdot, *lodi, ca* 44
TIKAL PATRIOTA bonarda, malbec, mendoza, *argentina* 49
DUCKHORN DECOY RED red blend, *sonoma, ca* 62
THE PRISONER red blend, *north coast, ca* 75

BIG & BOLD

LA TERRE cabernet sauvignon, *shenandoah valley, ca* 6/24
WILLIAM HILL cabernet sauvignon, *north coast, ca* 8.5/34
AQUINAS cabernet sauvignon, *north coast, ca* 10/40
MOSSBACK cabernet sauvignon, *chalk hill, ca* 12/48
SEAN MINOR FOUR BEARS cabernet sauvignon, *paso robles, ca* 45
FITCH MOUNTAIN CELLARS
cabernet sauvignon, *alexander valley, ca* 50
SURH LUCHTEL cabernet sauvignon, *napa valley, ca* 85
LADERA STILE BLOCK cabernet sauvignon, *napa valley, ca* 99
HENDRY cabernet sauvignon, *napa valley, ca* 115
CAYMUS cabernet sauvignon, *napa valley, ca* 130
SILVER OAK ALEXANDER VALLEY 148
cabernet sauvignon, *alexander valley, ca*

This eco-friendly wine is served from our tap system.

HOT TEA

Purchased locally from
The Tea Smith.

SHUI HSEIN oolong, classic long leaf 6
CEYLON STAR black, smooth and full body flavor 6
SWEET POMEGRANATE sencha green 5
PEACH PARADISE black 6
LEMON CHIFFON rooibos, lemongrass and citrus, caffeine free 5
VANILLA BEAN rooibos, creamy and sweet, caffeine free 5

HAPPY HOUR

monday-saturday 3-6:30 p.m.
sunday noon-8 p.m.
dine-in, patio and bar areas only

$1.25 OYSTERS

seasonal oysters, horseradish, cocktail and ginger mignonette sauces

GF

PROVISIONS

BEIGNET STYLE HUSHPUPPIES 5
sweet corn fritter, chives, jalapeño jam

FRIES 3
rosemary salt, citrus garlic aioli

CRISPY CAJUN CHICKEN TENDERS 5
creole honey mustard sauce

SOUTHERN FRIED SEAFOOD 7
choice of shrimp or catfish, cocktail and tartar sauces, fries

BLACKENED MAHI MAHI TACO 4
slaw, pineapple pico de gallo, charred jalapeño crema
not available during sunday happy hour

PROVISIONS CONT'D

CHICKEN & ANDOUILLE SAUSAGE GUMBO ..... cup 3
steamed white rice, scallion

NEW ENGLAND CLAM CHOWDER ..... cup 3.25
applewood smoked bacon, leek, thyme, cream, yukon gold potato, parsley oil

CHOWDER FRIES 6
applewood smoked bacon, clam, yukon gold potato, scallion

CRISPY BUTTERMILK CLAM STRIPS 8
cocktail and tartar sauces

PEEL 'N' EAT SHRIMP GF 8.5
old bay spice, creole mustard and cocktail sauces

CLASSIC SHRIMP COCKTAIL GF 8.5
creole mustard and cocktail sauces

PRINCE EDWARD ISLAND MUSSELS GF 8
white wine citrus butter broth, basil, grape tomato, fennel and baguette

BYO SALMON CROSTINI 10
house smoked, dill caper créme fraiche, pickled red onion, tomato relish, boiled egg, baguette, charred lemon
not available during sunday happy hour

POTATO CRUSTED CALAMARI 8
zucchini chips, smoked tomato basil sauce, garlic citrus aioli

FIRE GRILLED ARTICHOKE 8
garlic citrus aioli

CAJUN FLATBREAD 10
smoked tomato basil sauce, pepperoncini, pickled red onion, andouille sausage, harvarti cheese, calabrian aioli, green onion

HAPPY HOUR DRINKS

SPIKED LEMONADES **6.5**

COCKTAILS **5.5**
bootlegger mojito
redbeard's rita
dark 'n' stormy
maritime gimlet
sailor's swill
cannon smoke bloody mary *Add a shrimp 1*

OVERBOARD OYSTER SHOT **3.5**
vodka, cocktail sauce, louisiana hot sauce,
chef's choice oyster

HOUSE WINES ..... glass **3.5**
chardonnay, merlot, cabernet sauvignon

DRAFT BEERS
bud light **2.75**
anchor steam **4**

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 dishes with fishes. 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.

PLANKSEAFOOD.COM

12.2017