

PLANK

SHAREABLE

BROILED OYSTERS cornbread crumble, calabrian chili butter, chive, lemon . . .	25
MARYLAND STYLE CRAB DIP blue crab, white cheddar, old bay, grilled sourdough	16
BEIGNET STYLE HUSHPUPIES chive, jalapeño jam	10
LOW COUNTRY FRIED RICE* andouille, shrimp, scallion, chili aioli, soft egg	15
SHRIMP COCKTAIL cocktail & mustard sauces	18
CALAMARI tempura vegetables, remoulade, lemon	15
BRUSSELS SPROUTS miso chili sauce, almond, chive.	13
SPICY TUNA CRISPY RICE CAKE* chili aioli, ponzu, scallion	16
SHRIMP TOAST sourdough, sweet soy, chili aioli, sesame, scallion.	14
JUMBO LUMP CRAB CAKE dill slaw, remoulade, chive	22

SOUP + SALAD

GOLDEN BEETS goat cheese, chili rice crunch, orange, dill, honey vinaigrette	12
CAESAR* romaine, parmesan, soft egg, crouton, chive	12
WEDGE iceberg, tomato, bacon, pickled onion, blue cheese, blackened buttermilk dressing, chive	16
MIXED GREENS & ASIAN PEAR pumpkin seeds, pickled red onion, feta, cucumber, chive, sherry vinaigrette	13
MISO CHOP SALAD* cabbage, kale, radish, wonton strips, avocado, sesame, cilantro, thai basil, miso vinaigrette	13
Salad adds chicken breast +9 / salmon* +12 / shrimp +13	

**SEASONAL CUP
OF SOUP**

THAI CLAM CHOWDER
bacon, potato, cilantro 10

SUSHI

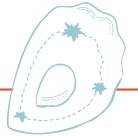
CRUNCHY KANI MAKI jalapeño crab mix, cilantro, cucumber, crispy panko, sweet soy (8 pcs)	10
CALIFORNIA ROLL crab mix, cucumber, avocado (8 pcs)	10
SAKE CEVICHE MAKI* salmon, cucumber, avocado, black garlic purée, cilantro, leche de tigre (8 pcs)	14
YELLOWTAIL SERRANO ROLL* spicy negi yellowtail, crab mix, scallion, cucumber, ponzu, cilantro, garlic chips (8 pcs)	17
SPICY TUNA MAKI* cucumber, avocado, chili rice crunch, atomic aioli, scallion (8 pcs)	15
EVERYTHING CRUNCH MAKI smoked salmon, cucumber, jalapeño, chili aioli, scallion, cream cheese (8 pcs)	13
RAGIN' CAJUN MAKI crispy & spicy crawfish, jalapeño, thriller sauce, scallion (8 pcs)	16

TODAY'S SEAFOOD SELECTION

ASK YOUR SERVER FOR TODAY'S SELECTIONS

served with market vegetable and choice of
béarnaise / red chimichurri / hazelnut pesto

MARKET PRICE ON DAILY CATCH CARD



SEAFOOD + PROVISIONS

GRILLED SALMON* asparagus, béarnaise, chive, grilled lemon	26	CHEESEBURGER* pickles, shaved onion, burger sauce, american cheese, fries	17
FLAT IRON STEAK* (8 oz) plank fries, broccolini, red chimichurri, lemon aioli	38	WALLEYE hazelnut brown butter, fingerling potatoes, broccolini	35
FRIED SHRIMP fries, hushpuppies, dill slaw, tartar sauce	24	COD FISH & CHIPS plank fries, dill slaw, tartar sauce, malt vinegar	23
BLACKENED CHICKEN LINGUINI tomato, scallion, parmesan cream	22	SHRIMP PASTA DIAVOLA radiatore pasta, calabrian chili, tomato, parmesan, basil, breadcrumb	23
SHRIMP PO' BOY fried shrimp, lettuce, tomato, onion, pickle, hot sauce remoulade, fries	22	BAJA FISH TACOS house made corn tortilla, chipotle crema, pico de gallo, cabbage, cilantro, fries	19
BACON WRAPPED SHRIMP jalapeño, aged white cheddar, dirty rice, french green beans, tomato, chive-horseradish remoulade	29	BLACKENED CATFISH dirty rice, french green beans, creole beurre blanc, crawfish, tomato	27



SCAN for
CURRENT
SOURCING



SCAN FOR
oyster bar,
gluten sensitive,
& happy hour



*Items contain raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food borne 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. 20% gratuity added to parties of 6 or more. 6.24