

PLANK

SHAREABLE

MARYLAND STYLE CRAB DIP blue crab, white cheddar, old bay,	16
grilled sourdough	
BEIGNET STYLE HUSHPUPPIES chive, jalapeño jam	10
LOW COUNTRY FRIED RICE* andouille, shrimp, scallion, chili aioli, soft egg .	15
SHRIMP COCKTAIL cocktail & mustard sauces	18
REDFISH CEVICHE* leche de tigre, avocado, red onion, black garlic, tostada .	16
YELLOWTAIL SASHIMI* serrano, orange, pickled ginger, white shoyu,	18
cilantro	
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
BROILED OYSTERS cornbread crumble, calabrian chili butter, chive, lemon .	25
CRAB CAKES 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

THAI CLAM CHOWDER
bacon, potato, cilantro 10

SUSHI

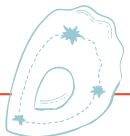
CRUNCHY KANI MAKI	10
jalapeño, crab mix, cilantro, cucumber, crispy panko, sweet soy (8 pcs)	
CALIFORNIA ROLL	10
crab mix, cucumber, avocado (8 pcs)	
SAKE CEVICHE MAKI*	14
salmon, cucumber, avocado, black garlic purée, cilantro, leche de tigre (8 pcs)	
YELLOWTAIL SERRANO ROLL*	17
spicy negi yellowtail,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

FEATURED SEAFOOD SELECTION*

ASK YOUR SERVER FOR TODAY'S SELECTIONS

served with market side and choice of
lemon beurre blanc / red chimichurri / hazelnut pesto

MARKET PRICE ON CATCH CARD



SEAFOOD + PROVISIONS

GRILLED ATLANTIC SALMON*	28	CHEESEBURGER*	19
mushroom risotto, brussels sprouts, lemon beurre blanc, chive		pickles, shaved onion, burger sauce, american cheese, fries	
FLAT IRON STEAK* (8 oz)	38	REDFISH	36
plank fries, broccolini, red chimichurri, lemon aioli		hazelnut brown butter, fingerling potatoes, broccolini	
FRIED SHRIMP	24	COD FISH & CHIPS	26
fries, hushpuppies, dill slaw, tartar sauce		plank fries, dill slaw, tartar sauce, malt vinegar	
BLACKENED CHICKEN LINGUINI	22	SHRIMP PASTA DIAVOLA	23
tomato, scallion, parmesan cream		radiatore pasta, calabrian chili, tomato, parmesan, basil, breadcrumb	
SHRIMP PO' BOY	22	BAJA FISH TACOS	21
fried shrimp, lettuce, tomato, onion, pickle, hot sauce remoulade, fries		house made corn tortilla, chipotle crema, pico de gallo, cabbage, cilantro, fries	
BACON WRAPPED SHRIMP	29	BLACKENED CATFISH	27
jalapeño, aged white cheddar, dirty rice, french green beans, tomato, chive-horseradish remoulade		dirty rice, french green beans, creole beurre blanc, crawfish, tomato	



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. (S) 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. 09.24