

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 (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 mushroom risotto, brussels sprouts, lemon beurre blanc, chive	CHEESEBURGER* 19 pickles, shaved onion, burger sauce, american cheese, fries
FLAT IRON STEAK* (8 oz) 38 plank fries, broccolini, red chimichurri, lemon aioli	REDFISH 36 hazelnut brown butter, fingerling potatoes, broccolini
FRIED SHRIMP 24 fries, hushpuppies, dill slaw, tartar sauce	COD FISH & CHIPS 26 plank fries, dill slaw, tartar sauce, malt vinegar
BLACKENED CHICKEN LINGUINI 22 tomato, scallion, parmesan cream	SHRIMP PASTA DIAVOLA 23 radiatore pasta, calabrian chili, tomato, parmesan, basil, breadcrumb
SHRIMP PO' BOY 22 fried shrimp, lettuce, tomato, onion, pickle, hot sauce remoulade, fries	BAJA FISH TACOS 21 house made corn tortilla, chipotle crema, pico de gallo, cabbage, cilantro, fries
BACON WRAPPED SHRIMP 29 jalapeño, aged white cheddar, dirty rice, french green beans, tomato, chive-horseradish remoulade	BLACKENED CATFISH 27 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. Ⓢ 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. 08.24