

Plank Seafood Provisions

1205 Howard St 68102-2818 · +14025074480 · Updated: Jan 14, 2026

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RAW + CHILLED 9

Iced Oysters* **\$4.00**

horseradish, hot sauce, mignonette

Shrimp Cocktail **\$20.00**

cocktail & creole mustard sauce

Snapper Ceviche* ** **\$16.00**

leche di tigre, avocado, red onion, black garlic, tostada

Salmon Crudo* **\$14.00**

roasted tomato caper relish, lemon zest, olive oil, chive

Smoked Mussels Escabeche **\$12.00**

sherry vinegar, calabrian chili, fennel, olives, rosemary

King Crab

1 lb, chilled with lemon vinaigrette & chive or warm with drawn butter

All Aboard

pick 3 or more above dishes and our chefs will create a custom tower from your selections

Tuna Poke Tower* **\$20.00**

avocado, sesame, chili aioli, seaweed salad, sticky rice, furikake

Royal Seafood Tower* **\$110.00**

12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, snapper ceviche

SHARE PLATES 10

Smoked Salmon Tartine **\$14.00**

urfa crema, avocado, radish, pickled red onion

PEI Mussels** **\$20.00**

salsa negra, chicharrón, crema, mexican oregano, scallion salsa verde, avocado, sourdough

Shrimp Toast **\$15.00**

sourdough, sweet soy, chili aioli, sesame, green onion

Smoked Fish Spread **\$14.00**

everything spice, dill, pickled red onion, comeback crackers

Crab & Curry Basmati Rice **\$18.00**

vadouvan curry, egg, cilantro, green onion

Mac & Cheese **AVAILABLE OPTIONS**

mornay, potato crumble, smoked paprika, chive

\$14.00

Add King Crab: \$15.00

Crispy Brussels Sprouts **\$13.00**

miso-chili sauce, almond

Calamari **\$15.00**

pickled red onion, aji aioli, cilantro

Beignet Style Hushpuppies **\$10.00**

sweet corn fritters, chive, jalapeño jam

Grilled Seafood Tower **\$130.00**

5 shrimp, 3 scallops, 1 lb mussels, 6 oysters, 1 1/2 lobster tails, tarragon butter, grilled sourdough

SOUP + SALAD 4

Thai Clam Chowder** **\$10.00**

bacon, potato, coconut milk, green curry, cilantro

Golden Beets **\$12.00**

goat cheese, quinoa, grapefruit, dill, chili crunch, honey vinaigrette

Caesar* **\$13.00**

parmesan, soft egg, breadcrumb

Harvest Salad **\$12.00**

apricot, hazelnut, blue cheese, mint, date vinaigrette

HANDHELDS 4

Jalapeño Salmon Burger** **AVAILABLE OPTIONS**

tempura jalapeño, pickled red onion, sweet soy, everything cream cheese, fries

\$20.00

Add Smoked Trout Roe: \$4.00

Cheese Burger* **\$18.00**

bacon-onion jam, raclette, pickle, lettuce, tomato, creole mustard aioli, fries

Fried Snapper Sandwich **\$20.00**

pickle, lettuce, tomato, creole tartar sauce, fries

Blackened Fish Tacos** **\$19.00**

salsa negra crema, avocado, slaw, calabrian vinaigrette, fries

SEAFOOD + MEAT 10

Atlantic Salmon*	\$27.00
spice fried black rice, pickled asparagus, fennel pollen, turmeric aioli	
Ahi Tuna*	\$33.00
ginger scallion noodles, mushrooms, charred green onion, yuzu, bonito	
Bacon Wrapped Shrimp	\$29.00
jalapeño, aged white cheddar, dirty rice, french green beans, tomato, chive-horseradish remoulade	
Walleye	\$35.00
hazelnut brown butter, fingerling potato, broccolini	
Blackened Catfish	\$27.00
dirty rice, french green beans, creole bierre blanc, crawfish, tomato	
Sea Scallops* **	\$47.00
bucatini, calabrian chili, coconut milk, sourdough gremolata, carrot ginger puree	
Southern Fried Shrimp	\$25.00
calabrian slaw, hushpuppies, fries, cocktail & tartar sauce	
Lemon & Herb Tagliatelle Pasta	AVAILABLE OPTIONS
smoked chili, white wine, butter, herbs, lemon, tomato	\$19.00
	Add Herb Grilled Chicken: \$7.00
	Add Rock Shrimp: \$9.00
Center Cut Filet Mignon*	\$52.00
broccolini, fingerling potato, herbed compound butter	
Ribeye Steak*	\$56.00
broccolini, fingerling potato, herbed compound butter	
MAKE ANY STEAK SURF + TURF 2	
Lobster Tail	\$30.00
Rock Shrimp	\$15.00
COCKTAILS 8	
Strawberry Surfer	\$12.00
citrus infused vodka, lemon, strawberry, coconut	
Espresso Martini	\$12.00
titos vodka, cold brew, frangelico foam	
Sea Foam Margarita	\$13.00
espolon reposado, mandarin, lime, agave nectar, salt air	
Coco Inferno	\$13.00
patron blanco, passion fruit, coconut, jalapeno, lime	

Port Old Fashioned	\$13.00
elijah craig bourbon, aged port, demerara, angostura, sea salt, perfect ice	
Cucumber Collins	\$11.00
cucumber infused gin, lemon, soda, cucumber	
Mojito	\$12.00
bacardi rum, mint, lime, soda	
Overboard Oyster	\$9.00
chef's choice oyster, bloody infused vodka, cocktail sauce, hot sauce, lemon	

NON ALCOHOLIC DRINKS 3

Mint Refresher	\$7.00
lagunitas hop water, lime, fresh mint	
Passion Palmer	\$7.00
pea-flower tea, orange blossom, lemon, passion fruit puree	
Guava Spritz	\$10.00
guava, yuzu, juniper, noughty na bubbles	

HOT TEA 4

Shui Hsein	\$6.00
oolong, classic long leaf	
Ceylon Star	\$6.00
black, smooth and full body flavor	
Sweet Pomegranate	\$6.00
sencha green	
Vanilla Bean	\$6.00
rooibos, creamy and sweet, caffeine free	

BOTTLED WATER 2

Acqua Panna	\$6.00
San Pellegrino	\$6.00

DRAFT 4

Kona Big Wave Golden Ale	\$6.00
Michelob Ultra	\$6.00
Kros Strain Fairy Nectar IPA	\$6.00

Flagship Rotating Draft

BOTTLE / CAN 14

Nebraska Brewing Eos Hefeweizen	\$6.00
Saro Botanical Cider	\$6.00
Pint Nine Oso Cafe Brown Ale	\$6.00
Duvel Belgian Strong Pale Ale	\$9.00
Blue Moon Belgian White	\$6.00
Peace Tree Blonde Fatale	\$6.00
Infusion Vanilla Bean Blonde	\$6.00
Brickway Pilsner	\$6.00
Stone Delicious Gluten Free IPA	\$6.00
Corona	\$6.00
Coors Light	\$6.00
Miller Lite	\$6.00
Bud Light	\$6.00
Atheltic Brewing Co. Run Wild N/A, IPA	\$6.00

SPARKLING 8

Prosecco, Val d'Oca	AVAILABLE OPTIONS
treviso, italy	Glass: \$11.00
	Bottle: \$44.00
Prosecco Rosé, Guinigi	AVAILABLE OPTIONS
treviso, italy	Glass: \$11.00
	Bottle: \$44.00
Moscato d'Asti, Francesca Collection	AVAILABLE OPTIONS
piedmont, italy	Glass: \$12.00
	Bottle: \$48.00
Cava, Conquilla Brut	\$44.00
catalunya, spain	
Crémant de Limoux, Faire la Fête	\$52.00
limoux, france	

Rosé Brut, Graham Beck	\$56.00
western cape, south africa	
Brut Cuvée, Domaine Carneros by Tattinger	\$66.00
carneros, california	
Brut Champagne, Delamotte	\$92.00
champagne, france	

ORANGE / ROSÉ 4

Rosé, Poggio Anima 'Raphael'***	AVAILABLE OPTIONS
sicily, italy	Glass: \$10.00
	Bottle: \$40.00
Rosé, Mapreco	\$32.00
minho, portugal	
Rosé, Chateau de Segries	\$56.00
tavel, france	
Orange, Venica y Venica 'Jesera'	\$60.00
collio, italy	

WHITE 28

Frico Bianco, Scarpetta***	AVAILABLE OPTIONS
friuli, italy	Glass: \$10.00
	Bottle: \$40.00
Pinot Grigio, Guinigi	AVAILABLE OPTIONS
treviso, italy	Glass: \$10.00
	Bottle: \$40.00
Grüner Veltliner, Brunn***	AVAILABLE OPTIONS
niederösterreich, austria	Glass: \$11.00
	Bottle: \$44.00
Chardonnay, Bernier	AVAILABLE OPTIONS
loire valley, france	Glass: \$11.00
	Bottle: \$44.00
Riesling, Georg Albrecht Schneider Kabinett	AVAILABLE OPTIONS
niersteiner, germany	Glass: \$12.00
	Bottle: \$48.00
Sauvignon Blanc, Sandy Cove	AVAILABLE OPTIONS
marlborough, new zealand	Glass: \$13.00
	Bottle: \$52.00

Pinot Gris, King Estate

willamette valley, oregon

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

Sauvignon Blanc, François Lurton 'Fumées Blanches'

côtes de gascogne, france

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$56.00

Chardonnay, Trentadue 'La Storia'

sonoma, california

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Melon de Bourgogne, Oysterman

muscadet sèvre et maine, france

\$40.00**Verdejo, Cuatro Rayas**

rueda, spain

\$44.00**Chenin Blanc, A.A. Badenhorst 'Secateurs'**

swartland, south africa

\$44.00**Verdicchio, Opici Vino Bianco**

adriatic coast, italy

\$44.00**Riesling / Gewürztraminer, Ovum 'Big Salt'**

oregon, u.s.a.

\$46.00**Trebbiano, Poggio del Moro 'Ivole'**

tuscany, italy

\$48.00**Sauvignon Blanc, Jules Taylor**

marlborough, new zealand

\$48.00**Chardonnay, Domaine Olivier Morin 'Constance'**

chitry, france

\$60.00**Carricante, Cantine Patria 'Femina'**

sicily, italy

\$60.00**Chardonnay, Lioco**

sonoma coast, california

\$60.00**Sauvignon Blanc, Calluna Vineyard 'Estate Blanc'**

sonoma, california

\$66.00**Sauvignon Blanc, Elena Walch 'Castel Ringberg'**

alto adige, italy

\$66.00**Albariño, Cadre 'Sea Queen'**

edna valley, california

\$70.00**Chardonnay, Neyers Vineyards '304'**

sonoma, california

\$70.00

Chenin Blanc, Domaine Vigneau-Chevrou	\$72.00
vouvray, france	
Assyrtiko, Estate Argyros	\$80.00
santorini, greece	
Sauvignon Blanc, Domaine Laport 'Le Rochoy'	\$90.00
sancerre, france	
Chardonnay, Kosta Browne 'One Sixteen'	\$130.00
russian river valley, california	
Chardonnay, Chateau Montelena	\$140.00
napa valley, california	

RED 26

Plank's Red Blend***	AVAILABLE OPTIONS
côtes-du-rhône, france	Glass: \$10.00
	Bottle: \$40.00
Sangiovese, Poggio Anima 'Belial'***	AVAILABLE OPTIONS
sicily, italy	Glass: \$10.00
	Bottle: \$40.00
Cabernet Sauvignon, Robert Hall***	AVAILABLE OPTIONS
paso robles, california	Glass: \$11.00
	Bottle: \$44.00
Tempranillo, Castillo de Enériz Crianza	AVAILABLE OPTIONS
navarra, spain	Glass: \$12.00
	Bottle: \$48.00
Barbera, Tenuta la Meridiana 'Le Quattro Terre'	AVAILABLE OPTIONS
piedmont, italy	Glass: \$13.00
	Bottle: \$52.00
Malbec, Loscano 'Grand Reserve'	AVAILABLE OPTIONS
mendoza, argentina	Glass: \$13.00
	Bottle: \$52.00
Pinot Noir, Wapisa	AVAILABLE OPTIONS
patagonia, argentina	Glass: \$14.00
	Bottle: \$56.00
Syrah, Stolpman 'La Cuadrilla'	AVAILABLE OPTIONS
ballard canyon, california	Glass: \$15.00
	Bottle: \$60.00
Cabernet Sauvignon, Goldschmidt 'Katherine'	AVAILABLE OPTIONS
sonoma, california	Glass: \$16.00
	Bottle: \$64.00

Areni, Van Ardi 'Estate Red'	\$48.00
aragatsotn, armenia	
Cabernet Sauvignon, Chacewater	\$48.00
sierra foothills, california	
Xinomavro, Thymiopoulos 'Young Vines'	\$50.00
naossa, greece	
Syrah, Francois Villard 'L'Appel des Sereines'	\$52.00
saint-michel-sur-rhone, france	
Mencia, Raúl Pérez 'Ultreia St. Jacques'	\$56.00
bierzo, spain	
Sangiovese, Giacomo Mori Chianti	\$56.00
tuscany, italy	
Pinot Noir, Bloodroot	\$60.00
sonoma county, california	
Merlot, L'Ecole N° 41	\$62.00
columbia valley, washington	
Syrah, Fess Parker 'The Big Easy'	\$80.00
santa barbara, california	
Cabernet Sauvignon, Gehricke	\$88.00
knight's valley, california	
Zinfandel, Peter Franus 'Brandlin Vineyard'	\$90.00
napa valley, california	
Nebbiolo, Luigi Oddero 'Convento'	\$90.00
piedmont, italy	
Pinot Noir, Domain Serene 'Yamhill Cuvée'	\$100.00
willamette valley, oregon	
Cabernet Sauvignon, I Giusti y Zanza 'Dulcamara'	\$112.00
tuscany, italy	
Grenache, Domaine Paul Autard Chateauneuf-du-Pape	\$120.00
rhône valley, france	
Cabernet Sauvignon, Frog's Leap	\$120.00
napa valley, california	
Cabernet Sauvignon, Calluna Vineyard 'Estate Red'	\$140.00
sonoma, california	

Iced Oysters* - 1/2 Off

horseradish, hot sauce, mignonette (ea); chef's select oyster

Overboard Oyster Shot*

\$6.00

bloody vodka infusion, cocktail sauce, hot sauce

Smoked Salmon Tartine

\$10.00

urfa crema, avocado, radish, pickled red onion

Crispy Brussels Sprouts

\$10.00

miso-chili sauce, almond

Smoked Fish Spread

\$10.00

everything spice, dill, pickled red onion, comeback crackers

Smoked Mussels Escabeche

\$9.00

sherry vinegar, calabrian chili, fennel, olives, rosemary

Beignet Style Hushpuppies

\$8.00

sweet corn fritter, chive, jalapeño jam

Blackened Fish Taco**

\$6.00

salsa negra crema, avocado, slaw, calabrian vinaigrette

WINE 4

House Chardonnay

House Cabernet

Val d'Oca Prosecco

Guinigi Prosecco Rosé

DESSERT 3

Bananas Foster Bread Pudding

\$12.00

bananas brûlée, vanilla ice cream, salted caramel (please allow 10-12 minutes)

Chocolate Terrine

\$12.00

peanut butter ice cream, cultured milk crumble, bing cherry, smoked maldon

Lemon Chess Tart

\$12.00

blueberry, coconut whip, buttermilk crumb

COFFEE 1

Hardy's French Press Coffee

AVAILABLE OPTIONS

\$5.00

\$9.00

DESSERT WINES 3

Fonseca Bin 27 Port	\$8.00
Taylor Tawny Port	\$11.00
Dumangin Ratafia Champenois	\$12.00

MAKE ANY STEAK SURF 2

Lobster Tail	\$30.00
Rock Shrimp	\$15.00

KIDS TACKLEBOXES 2

Grilled Salmon	\$14.00
Grilled Chicken Breast	\$13.00

KIDS TACKLE BOXES 6

Cheeseburger	\$12.00
Chicken Tenders served with ranch	\$12.00
Grilled Salmon	\$14.00
Grilled Chicken Breast	\$13.00
Sourdough Grilled Cheese	\$10.00
Mac & Cheese	\$13.00