



DINNER MENU

sit back, relax and enjoy the views

SHAREABLES

- BREAD & EDIBLE CANDLE SERVICE** artisanal bread + duck fat or butter candle; infused with herbs and garlic 10/12
- MUHAMMARA** roasted red pepper + walnuts + pumpkin seeds + goat cheese + pomegranate molasses + pita 15
- ***CALAMARI** lightly dusted + banana peppers + peppadew aioli 17
- BIG ASS PRETZEL** tavern queso + peanut butter spread + jalapeño honey mustard 20
- FRIED BRUSSELS** raspberry ale cheese + pancetta + dried cherries + smoked almonds + chipotle honey 16
- ***CHARCUTERIE** artisan cured meats and aged cheeses + pickled vegetables + house made accompaniments 25
- ***OLD HARBOR WINGS** ten wings + hot honey sriracha + house bbq or cajun dry rub + bleu cheese dressing + celery 20
- ***TUNA TARTARE** diced tuna + jalapeno + cucumber + eel sauce + miso vinaigrette + tobiko + wonton chips 22
- ***LUMP CRAB CAKES** pimento dill sauce + capers + frisée + charred radicchio 26
- ***PEI MUSSELS** gochujang butter sauce + bell peppers + onions + lime juice + toasted bread 19

SOUPS & GREENS *ADD PROTEIN: CHICKEN BREAST 7 | FIVE LARGE SHRIMP 12 | SEA TROUT 12

- SOUP DU JOUR** bowl of our fresh made soup 8
- CLASSIC PLANK'S WEDGE** bleu cheese dressing + iceberg + tomato + peppercorn bacon + boiled egg 14
- PLANK'S CAESAR** romaine lettuce + fried capers + house mixed croutons + pecorino + red onion + caesar dressing 16
- KALE SALAD** english cucumber + grape tomato + red onion + radish + crispy chickpeas + carrots + asiago + herb dressing 16

ENTRÉES NO SUBSTITUTIONS- YOU MAY ADD A SIDE

- * **LONG ISLAND STRIP** papas bravas + salsa verde 38- enhancements – bleu cheese crumbles 6 mushrooms & onions 10
- ***SYRIAN CHICKEN SKEWERS** red onion + muhammara + harissa roasted cauliflower + pomegranate molasses 27
- ***NORWEGIAN SEA TROUT** maple chipotle seared + brussels + pancetta + cherries + almonds 32
- ***CHARGRILLED PORK CHOP** cherry gastrique + roasted sweet corn pudding + roasted broccolini 30
- ***PONZU SEARED SESAME TUNA** kimchi fried rice + roasted asparagus + tangerine vinaigrette 34
- ***TEMPURA FRIED CAULIFLOWER** honey garlic sauce + kimchi rice + green onions + wontons + sesame seeds 26
- ***PESTO FUSILI** rotini pasta + arugula pesto + english peas + shallot + lemon citrus bread crumbs + asiago 19

SHARED SIDES: fried brussels 10 | papas bravas potatoes 12 | asparagus 10 | buttered mushrooms & onions 10 |
gouda mac 14 | fried kimchi rice 6 | truffle fries 13 | fried cauliflower 15 | caesar salad 8 | sweet corn pudding 10

TAVERN FARE

- ***TAVERN RIBS** house smoked half rack of baby back ribs + house bbq + fries 25
- ***FISH AND CHIPS** lightly battered fresh cod + fries + tartar + lemon 24
- ***WAGYU BURGER** wagyu beef + pepper bacon + cheese + onion aioli + pickles + truffle fries + chef's homemade ketchup 25

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% GRATUITIES WILL BE APPLIED ON ALL PARTIES OF EIGHT OR MORE, NO SPLIT CHECKS FOR PARTIES LARGER THAN TWELVE.