

PLANK HOUSE RESTAURANT

STARTERS

CRISPY CALAMARI FRITTI | 18

Pacific calamari, smoked paprika remoulade, house-made cocktail sauce

GRILLED & CHILLED PRAWNS | 19 GF

Mama Lil's Peppers & horseradish coulis, lemon

MARINATED MOZZARELLA PEARLS | 18 V

Fresh mozzarella, candied heirloom tomatoes, Biquinho sweet peppers, basil, cracked black pepper, Séka Hills olive oil, grilled baguette

DUNGENESS CRAB CAKES | 26 GF

Charred lemon aioli, fennel-herb salad

SOUPS

OREGON COAST CLAM CHOWDER BOWL | 13 CUP | 8

Local clams, potatoes, smoked bacon, thyme

SOUP OF THE DAY BOWL | 12 CUP | 7

Crafted fresh daily by our chefs

SALADS

CLASSIC CAESAR | 19

Romaine spears, garlic-Parmesan crouton, shaved Parmigiano, classic Caesar dressing

COASTAL PRAWN SALAD | 26

Romaine, organic greens, grilled prawns, marinated mozzarella, candied heirloom tomatoes, pickled cucumbers, shaved celery, tomato vinaigrette, horseradish croutons

GIN-INFUSED BEET, BURRATA & GRAPEFRUIT SALAD | 28 GF, V

Gin-infused roasted beets, arugula, burrata, grapefruit, toasted pistachios, fresh mint, orange gin vinaigrette, cracked black pepper, Jacobsen sea salt, Séka Hills olive oil

CRAB & SHRIMP LOUIE | 29

Dungeness crab, Oregon bay shrimp, organic greens, hard-boiled egg, avocado, heirloom tomatoes, creamy Louie dressing

ADD-ONS

GRILLED CHICKEN | 7 SHRIMP | 13 SALMON | 18 BAY SHRIMP | 8 DUNGENESS CRAB | 18 FOREST MUSHROOMS | 7





SANDWICHES & MORE

SHRIMP SCAMPI LINGUINE | 29

Garlic butter sautéed shrimp, linguine, white wine, lemon, chili flakes, fresh herbs, shaved Parmigiano, grilled baguette

FETTUCCINE ALFREDO | 25 v

House-made Alfredo, fresh fettuccine, roasted garlic, Parmesan crisp, grilled baguette

CRISPY HALIBUT TACOS | 28

Three tacos, mango hot sauce, avocado crema, fennel slaw, micro cilantro

Below served with choice of fries, sweet potato tots or side salad

CRISPY CALAMARI STEAK SANDWICH | 19

Breaded calamari steak, charred lemon aioli, arugula, heirloom tomato, ciabatta bun

GRILLED CHICKEN SANDWICH | 19

Herb-marinated chicken breast, Tillamook smoked cheddar, bacon, arugula, house-made bourbon barbecue aioli, ciabatta bun

FORAGED GARDEN SANDWICH | 19 v

Forest mushrooms, goat cheese, arugula, roasted peppers, heirloom tomato, hazelnut romesco, toasted hoagie roll

DUNGENESS CRAB CAKE SANDWICH | 28

Seared crab cake, smoked paprika remoulade, arugula, pickled red onion, tomato, house-made bun

PLANK HOUSE BURGER | 25

7 oz. house-ground, dry-aged beef patty, Tillamook smoked cheddar, heirloom tomato, arugula, bacon jam, garlic aioli, house-made bun

Parties of 8 or more will have an automatic 20% gratuity added to their bill.

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

GF - Gluten-Free V - Vegetarian

