



STARTERS

CRISPY CALAMARI FRITTI | 19

Pacific calamari, smoked paprika remoulade, lemon-infused Jacobsen sea salt

GRILLED & CHILLED PRAWNS | 20 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, house-made baguette

DUNGENESS CRAB CAKES | 27 GF

Charred lemon aioli, fennel-herb salad

SOUPS

OREGON COAST CLAM CHOWDER BOWL | 13 CUP | 8

Clams, potatoes, smoked bacon, thyme

SOUP OF THE DAY BOWL | 12 CUP | 7

Crafted fresh daily by our chefs

SOUP & SALAD | 14

Cup of our clam chowder or soup of the day & delicate baby green salad

SALADS

CLASSIC CAESAR | 19

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

COASTAL PRAWN SALAD | 27

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

Ko-Kwel Spirits 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 | 32 GF

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

ADD-ONS

GRILLED CHICKEN | 7 GRILLED PRAWNS | 14 SALMON | 18 BAY SHRIMP | 8 DUNGENESS CRAB | 18
FOREST MUSHROOMS | 8 LOBSTER MEAT | 18





SANDWICHES & MORE

TRUFFLED LOBSTER ROLL | 29

Lobster salad, truffle aioli, charred lemon, chives, potato roll

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

THE NORTHWEST RIBEYE & CHEDDAR | 23

Shaved prime-grade ribeye, forest mushrooms, Mama Lil's Peppers, grilled onions, Face Rock Aged Cheddar, toasted hoagie roll

PLANK HOUSE BURGER | 27

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

DUNGENESS CRAB CAKE SANDWICH | 29

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

SHRIMP SCAMPI LINGUINE | 30

Garlic-butter sautéed shrimp, linguine, white wine, lemon, chili flakes, fresh herbs, shaved Reggiano, house-made baguette

LINGUINE PRIMAVERA | 30 v

Artichoke hearts, spring peas, asparagus, marinara, shaved Reggiano, basil, house-made baguette

FETTUCCINE ALFREDO | 27 v

House-made Alfredo, fettuccine, roasted garlic, Parmesan crisp, house-made baguette

CRISPY HALIBUT TACOS | 29

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

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

