



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

EGGPLANT CAPONATA | 17 V
Grilled eggplant, roasted sweet peppers, heirloom tomatoes, green olives, capers, celery, onion, red wine agrodolce, toasted sourdough baguette

CRISPY DUNGENESS CRAB CAKES | 27 GF
Gluten-free crusted crab cakes, 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

ROASTED PEAR | 25 GF,V
Mixed greens, roasted pear, smoked hazelnuts, goat cheese, pickled red onions, maple-Dijon vinaigrette

BURRATA & HEIRLOOM TOMATO CAPRESE | 28 GF,V
Burrata, heirloom tomatoes, basil, Séka Hills olive oil, balsamic pearls, basil-infused Jacobsen sea salt

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 CLAW 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, Swiss, bacon, arugula, caramelized onion, heirloom tomato, avocado, chipotle aioli, ciabatta bun

FORAGED GARDEN SANDWICH | 19 v
Forest mushrooms, goat cheese, arugula, roasted peppers, heirloom tomato, hazelnut romesco, toasted hoagie roll

STEAK & BLUE WRAP | 24
Shredded Prime-grade ribeye, shredded romaine, pickled red onion, roasted red pepper, garlic aioli, blue cheese, flour tortilla
GLUTEN-FREE TORTILLA | 1

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

CRISPY DUNGENESS CRAB CAKE SANDWICH | 29
Gluten-free crusted crab cakes, smoked paprika remoulade, arugula, pickled red onion, heirloom tomato, house-made bun

CRISPY PRAWN PO’ BOY | 25
Hand-battered prawns, shredded romaine, heirloom tomato, dill pickle, smoked paprika remoulade

HALIBUT FISH & CHIPS TWO PIECES | 21 FOUR PIECES | 39
Hand-battered halibut, fries, mint peas, malt vinegar tartar sauce (substitute prawns by request)

STEAK SHAWARMA SANDWICH | 25
Shawarma-spiced Prime-grade ribeye, shredded romaine, heirloom tomato, cucumber, red onion, kalamata olives, herb yogurt dressing, lavash

HARVEST POWER BOWL | 23 GF, v
Farro, pickled kale, roasted corn, butternut squash, spiced pepitas, cotija, cilantro crème, lime

SHRIMP SCAMPI LINGUINE | 30
Garlic-butter sautéed shrimp, linguine, white wine, lemon, chili flakes, fresh herbs, shaved Reggiano, house-made baguette

LINGUINE POMODORO | 25 v
House-made pomodoro sauce, heirloom tomatoes, basil, Reggiano, Séka Hills olive oil, 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, micro cilantro, corn tortillas

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

