



**SUSHI - OYSTERS - RAW BAR**

### Signature Cocktails

#### Prickly Plank Mojito | 13

Bacardi Superior Rum, St. Germain Elderflower Liqueur,  
Prickly Pear Puree, Fresh Cucumber,  
Fresh Mint and Citrus, Topped with Soda Water

#### Loaded Bloody Tide | 14

St. George Green Chili Vodka, House-made Bloody Mary Mix, Citrus,  
Garnished with Shrimp and Bacon

#### Sparrow Spritz | 16

St. Germain Elderflower Liqueur, St. George Basil Eau de Vie,  
Fresh Cucumber, Mint and Citrus,  
Topped with Amor di Amante Prosecco

#### Blood Orange Old Fashioned | 18

Angels Envy, Blood Orange Juice, Simple Syrup, Blood Orange Bitters,  
Aztec Chocolate Bitters

#### Atlantic Mule | 17

Illegal Mezcal, Cucumber-Mint Simple Syrup,  
Lime Juice, Fresh Blueberries, Gosling's Ginger Beer

#### Caribbean Conquest | 18

Mijenta Blanco, Grapefruit Juice,  
House-made Pineapple Ginger Syrup and Lime,  
Topped with Soda Water

### Margaritas

#### Mango Below Deck | 14

Cazadores Blanco, Coconut Puree,  
Mango Puree, Lime Juice, Agave

#### Captain's Harvest | 17

Cazadores Reposado, House-made  
Cinnamon Maple Syrup, Lime Juice,  
Bitters

#### Blackbeard's Bramble | 16

Cazadores Blanco, Blackberry Puree,  
Agave, Cointreau Orange Liqueur

#### Melon Fuego | 17

21 Seeds Jalapeno Cucumber,  
Watermelon Juice, Lime Juice, Agave,  
Scrappy's Fire Tincture

#### Cadillac Margarita | 15

Cazadores Blanco, Lime Juice, Agave  
with a Grand Marnier Float

### Martinis

#### Plank Espresso | 16

Tia Maria Coffee Liqueur,  
Titos, Cold Brew, Simple  
Syrup

#### Buccaneer | 15

Titos, Blood Orange Juice,  
Mint, Orange Liqueur

#### Siren's Kiss | 15

Titos, Lavender Bitters,  
Lemon Juice, Simple Syrup

#### Brine & Barrel | 17

Kastra Elion Greek Vodka, Dry  
Vermouth, Olive Brine

#### Poison Apple | 16

Titos, Apple Schnapps,  
Cranberry Juice, Grenadine,  
Luxardo Cherry

### Flights

#### Margarita Flight | 20

4 - 4oz Servings  
Mango Below Deck  
Blackbeard's Bramble  
Melon Fuego  
Cadillac Margarita

#### Martini Flight | 20

3 - Half Servings  
Siren's Kiss  
Brine & Barrel  
Poison Apple

### Beer

Corona | 5  
Micholob Ultra | 5  
Miller Lite | 5  
Modelo | 5  
White Claw | 5  
Narragansett Lager | 5  
Blue Moon | 6  
Blue Moon N/A | 6  
Peroni | 6  
Stella | 6  
Hazy Lil Thing | 7

### Oyster Shooters

#### The Plank Standard \* | 8

1 Raw Oyster,  
House-made Bloody Mary Mix, Titos,  
Cajun Rim, Lemon  
Topped with Horseradish and Tabasco

#### View From Above \* | 8

1 Raw Oyster,  
21 Seeds Cucumber Jalapeno Vodka,  
Pineapple Simple Syrup, Lime  
Topped with Jalapeno

### Wine

Glass | Bottle

#### Reds

Spoken West Cabernet Sauvignon  
Napa Valley, California, USA 9 | 27

Spoken West Pinot Noir  
Napa Valley, California, USA 9 | 27

Sea Enchantress Red Blend  
Lodi, California, USA 12 | 36

#### Whites

Spoken West Chardonnay  
Napa Valley, California, USA 9 | 27

Il Cantico Pinot Grigio  
Veneto, Italy 13 | 39

Sauvion Vouvray Chenin Blanc  
Loire Valley, France 15 | 45

Abellio Alberino  
Rias Baixas, Spain 13 | 39

Chateau Ste Michelle Riesling  
Columbia Valley, Washington, USA 12 | 36

Barnard Griffin Dry Riesling  
Columbia Valley, Washington, USA 12 | 36

Vavasour Sauvignon Blanc  
Marlborough, New Zealand 11 | 33

#### Rosé

Atlantique Bordeaux  
Bordeaux, France 12 | 36

#### Sparkling

Avissi Prosecco 187ml  
Veneto, Italy - | 8

Centori Moscato  
Lombardia, Italy 12 | 36

Vilarnau Brut  
Cava, Spain 12 | 32

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions \*

## Sake Selections

**Akitabare "Winter Blossom" Daiginjo**  
*Akita Prefecture - Soft - Floral - Silky Finish*  
Shot | 13 Carafe | 34

**Heiwa Shuzou "Kid" Junmai**  
*Wakayama - Bright - Smooth - Modern Style*  
Shot | 11 Carafe | 28

**Nagurayama Nigori Ginjo**  
*Yamagata - Cloudy - Lush - Lightly Sweet*  
Shot | 11 Carafe | 28

## Sushi

**California Roll | 13**  
*Kanikama, Cucumber, Avocado*  
Topped with Crab Salad

**Shrimp Roll | 15**  
*Shrimp, Cream Cheese*  
Topped with Avocado, Shrimp Tempura and Fuji Sauce

**\*Spicy Tuna Roll | 15**  
*Spicy Tuna Tataki, Cream Cheese, Scallions*  
Topped with Kanikama and Spicy Mayo

**\*Castle Roll | 18**  
*Salmon, Cream Cheese, Shrimp, Avocado*  
Topped with Salmon and Castle Sauce

**\*The Plank Roll | 18**  
*Shrimp, Crab, Avocado*  
Topped with Tuna, Eel Sauce, Spicy Mayo and Tempura Flakes

**Lobster Roll | 23**  
*Lobster, Wasabi Mayo, Avocado, Scallion, Pickled Onion*  
Topped with Lobster Salad

**\*Acevichado Roll | 18**  
*Kanikama, Cucumber, Cream Cheese*  
Topped with Avocado, Snapper and Shrimp Ceviche

**\*Samurai Roll | 14**  
*Spicy Tuna, Tempura Flakes, Cream Cheese*  
Topped with Eel Sauce, Spicy Mayo and Tempura Flakes

**\*Alaska Roll | 14**  
*Salmon, Avocado, Cream Cheese*

## "Raw and Refined"

**\*Sake Tiradito | 18**  
*Delicate slices of lightly cured Salmon in a silky blend of soy, fresh ginger, and toasted sesame oil. Finished with crisp chive batons for aroma and balance.*

**\*Imperial Ceviche | 18**  
*Fresh Snapper and Shrimp marinated in a vibrant Clamato-based leche de tigre with citrus and a subtle touch of spice. Bright, textural, and deeply flavorful. Served with crispy chips.*

**\*Salmon Poke | 18**  
*Vinegared sushi rice topped with spicy mayo Salmon, avocado, cucumber, pickled onion, scallions, and toasted nori. Finished with crispy shallots for aroma and crunch. Fresh, balanced, and vibrant.*

## Oysters on the Half Shell

*½ Dozen / Dozen*  
*Served with Cocktail Sauce, Onion Mignonette, and Horseradish*

**\*Virginia Chesapeake | 16/28**

**\*Top Shelf | 20/36**

- 1.50 Chesapeake Oysters on Wednesdays and Sundays -

## Apps and Tapas

**Seasonal Chowder | 7**  
*With Toasted Pita*  
*Ask Your Server for More Details*

**Winter Salad | 11**  
**Add Chicken | 6 Add Shrimp | 6 Add Salmon | 8**  
*Arugula, Dried Cranberries, Roasted Sweet Potato, Goat Cheese, Glazed Walnuts, Cranberry Vinaigrette*

**Shrimp Cocktail | 18**  
*7 Jumbo Shrimp, Old bay, Lemon, Cocktail sauce, and House-made Plank Sauce*

**Buffalo Crab Dip | 12**  
*With Toasted Pita*

**Nachos | 18**  
*Choice of Crab or Chicken*  
*Queso, Diced Tomato, Pickled Onion, Jalapeno, Sour Cream, Chives*

**Snapper Focaccia | 18**  
*Seared Snapper on Toasted Focaccia, Roasted Sweet Peppers, Cherry Tomato, Lemon Butter, House-made Hot Honey*

**Charcuterie Board | 24**  
*Chef's Choice of 3 Artisan Meats, 3 Cheeses, and Seasonal Accompaniments*

## Plates

**Lobster Roll | 26**  
*Maine - Chilled Lobster, Mayo, Old bay*  
*or*  
*Connecticut - Warmed with Butter, Old bay, Lemon*  
*And Your Choice of Side*

**Shrimp Po' Boy | 18**  
*Sauteed Togarashi Shrimp with Arugula, Diced Tomato, Pickled Onion, House-made Plank Sauce*  
*And Your Choice of Side*

**\*Tuna Tataki | 18**  
*Seared Sesame Crusted Tuna, Sliced over Arugula, with Pickled Cucumbers, Avocado. Topped with Ponzu, Wasabi Mayo and Crispy Fried Shallots*

**Miso Glazed Salmon | 28**  
*Grilled Salmon over Warm Sticky Rice, Roasted Sweet Potatoes, Roasted Carrots and Cream Sauce. Finished With Miso Glaze, Sesame Seeds and Scallions*

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