



Appetizers

Cilantro Pesto Grilled Shrimp Skewers
with pineapple fried rice and orange soy reduction. 6.95

Black Bean Hummus

With roasted red peppers, smoked Gouda, and garlic pita chips 6.95

Crispy Fried Thai Shrimp Roll

With glass noodles, fresh basil, scalions, and sweet soy reduction 7.95

Plum's Crab Cake

Lump blue crab meat on a bed of house wasabi slaw and Thai chile sauce 8.95

Fried Calamari

With cherry peppers, purple onions, and sweet chile sauce 7.95

Baked Goat Cheese

Fresh basil, diced tomatoes, and roasted garlic 6.95

Fresh Mussels, Clams, and Shrimp

Mariniere style with garlic, butter and white wine 8.95

Plum's Crab Dip

With artichokes and spinach. Served with garlic flat bread 7.95

Seared Pepper Crusted Tuna

Over Wakame seaweed salad, sweet chile sauce and soy reduction 7.95

Cuban Nachos

Cumin black beans, cheddar and mozzarella over white corn chips with salsa and sour cream. 7.95
(Add Chicken 2.00)

Smoked Duck BBQ Pizza

On grilled flatbread with cilantro pesto, roasted red peppers, purple onions and gouda 8.50

Pizza Provencal

Grilled flatbread, goat cheese, Roasted garlic, olives, tomatoes, fresh basil 6.95

Specialties

Santa Fe Chicken Pasta

Grilled chicken, spicy Cayenne cream sauce, linguine, cumin black beans and tortilla 14.95

Fresh Black Mussel Pasta

Linguine, tomatoes, garlic, crushed red pepper, Kalamata olives, EVOO and Roquefort 14.95

Shrimp Penne Al'amatriciana

Local shrimp, smoked bacon, onions, tomatoes, parsley, garlic and Reggiano 15.95

BBQ Chicken Penne Pasta

Tossed purple onion and spinach in a smoked Gouda cream sauce 15.95

Maine Lobster Stuffed Ravioli

Lobster Pecorino cream sauce 16.95

Pineapple-Rum Glazed Long Island Duck Breast

With steamed jasmine rice & mixed greens with sweet chili vinaigrette 22.95

Crispy Fried Red Snapper

With jasmine rice, soy reduction and sweet chile sauce 22.95

Lemon Thyme Crusted Cornina

Whipped potatoes, baby spinach-red onion salad, Balsamic vinaigrette, and Italian sweet-and-sour sauce 24.95

Lump Crab Cakes

With garlic mashed potatoes and lemon-caper aioli 22.95

Skillet Seared 10 ounce Flat Iron Steak

Tabasco Roquefort butter and garlic mashed red potatoes 22.95

Cracked Pepper Hand Cut 8oz Filet Mignon

With whipped potatoes, grilled asparagus, and Gorgonzola basil cream 26.95

Sides

Garlic mashed potatoes

Jasmine rice

Sweet potato fries

Wasabi slaw

Nightly vegetable

Pineapple fried rice

All Sides 2.95

Specialty Salads

Half Moon Cobb Salad

Mixed greens, diced tomatoes, bacon, boiled egg, red onion, blue cheese, grilled chicken and Balsamic vinaigrette. 10.95

Sesame Seared Tuna Salad

Mixed greens, tomatoes, onion, cucumbers, cashews, fried rice noodles and orange slices in sesame ginger vinaigrette. 12.95

Grilled Heart of Romaine Salad

With house pickled shrimp, cucumbers, red onions and creamy Gorgonzola basil dressing 9.95

Plum's Classic Salads

Greek Salad

Mixed lettuces, feta cheese, Kalamata olives, pepperoncinis, garbanzos, tomatoes, red onions. House Greek dressing. 7.50

Spinach Salad

Dried cranberries, bacon and blue cheese. House hot bacon dressing. 7.50

Candied Pecan and Roquefort Salad

Organic greens & house raspberry vinaigrette. 7.50

House Caesar

Hearts of romaine, Caesar dressing, Kalamata olives, Parmesan, herb croutons, anchovies. 7.50

Make it a Meal

Add Chicken (3), Sautéed Shrimp (4), Crab cake (5)
8 ounce Yellowfin Tuna Steak (8)

Kids

Peanut butter and jelly on whole wheat with chips and a pickle 3.95

Grilled cheese sandwich on white bread with chips and a pickle 3.95

Kraft Macaroni and Cheese with fresh fruit 5.95

Chicken fingers with sweet potato fries and honey mustard 4.50

Fruit Cup 3.50

Add a drink and a scoop of ice cream for 2.50

Selected Whites

Falling Star Chardonnay (Argentina)

\$5.25 glass \$18.00 bottle

Frei Bothers Chardonnay (California)

\$7.25 glass \$29.00 bottle

Rodney Strong Chardonnay (Cal)

\$6.75 glass \$27.00 bottle

Sonoma Cutrer Chard (California)

\$34.00 bottle

Colombia Reislung (Washington)

\$6.00 glass \$24.00 bottle

Kim Crawford Dry Reislung (N.Z.)

\$34.00

Chasing Venus Sav Blanc (N.Z.)

\$8.50 glass \$34.00 bottle

Santi Pinot Grigio (Italy)

\$6.75 glass \$27.00 bottle

San Angelo Pinot Grigio (Italy)

\$33.00 bottle

Danzante Pinot Grigio (Italy)

\$6.00 glass \$24.00 bottle

Sokol Blosser 'Evolution' (Oregon)

\$7.75 glass \$31.00 bottle

Tin Roof Savignon Blanc (California)

\$6.00 glass \$24.00 bottle

Selected Reds

Carmenet 'Dynamite' Cab (California)

\$36.00 bottle

Liberty School Cab (California)

\$8.50 glass \$34.00 bottle

Lyeth Cab (California)

\$7.00 glass \$28.00 bottle

Rosemount Shiraz (Australia)

\$6.50 glass \$26.00 bottle

McMannis Merlot (California)

\$6.00 glass \$24.00 bottle

Castle Rock Pinot Noir (California)

\$8.00 glass \$36 bottle

Baron Philippe de Rothschild Pinot Noir
(France)

\$6.00 glass \$24.00 bottle

Kenwood Yulupa Old Vine Zinfandel
(California)

\$6.00 glass \$24.00 bottle

Da Vinci Chianti DCCG (Italy)

\$7.25 glass \$29.00 bottle

Tapena Tempranillo (Spain)

\$6.50 glass \$26.00 bottle

An 18% Gratuity will be added to tables of 6 or more.

Plums is a smoke free environment until 10pm

Plums Restaurant 904 1/2 Bay St. Beaufort, SC 29902 (843) 525-1946

www.plumsrestaurant.com