

## APPETIZERS

<b>Guacamole &amp; Chips</b>	9
Jalapeño, Cilantro, Tomato & Onion	
<b>Poke &amp; Taro Chips</b>	14
Marinated Tuna & House Made Taro Chips	
<b>Roasted Corn</b>	8
Queso Fresco, Miso Butter & Lime	
<b>French Fries</b>	6
<b>Blue Ribbon Chicken Wings</b>	12
Wasabi Honey	
<b>Edamame</b>	9
Steamed Soybeans & Sea Salt	
<b>Shishito Peppers</b>	10
Maldon Sea Salt	
<b>Fruit Plate</b>	10
Mixed Fruits & Berries	
<b>Mochi Ice Cream (Choice of Three)</b>	12
Seasonal Selections	
<b>Ice Cream or Strawberry Sorbet</b>	3.5
Choice of Green Tea, Vanilla or Ginger Ice Cream	

## ENTREES

<b>The Plymouth Burger</b>	16
8 oz Black Angus Chuck, Lettuce, Tomato & Onion on Toasted Brioche	
Add Bacon, Cheddar or Gruyère Cheese & French Fries	+2.5
<b>Fried Chicken Sandwich</b>	15
Lettuce, Tomato & Special Sauce on Toasted Brioche & french Fries	
<b>Shrimp Tacos</b>	13
Avocado, Tomatillo Salsa & Grilled Shrimp	
<b>Oxtail Tacos</b>	13
Avocado, napa slaw, chipotle sauce, queso fresco	
<b>Pork Tacos</b>	13
Pickle pineapple, scallions, cilantro, gochujang sauce	
<b>Grilled Salmon</b>	26
Corn, Summer Squash, Tomato, Brown Rice & Cilantro Chili Sauce	
<b>Steak Frites</b>	28
Grilled Skirt Steak, French Fries & Chimichurri Butter	
<b>Blue Ribbon Fried Chicken</b>	26
Wasabi Honey	

## SALADS

Add Chicken +5, Add Shrimp or Mahi Mahi +7, Add Steak +8	
<b>Kale &amp; Spinach Salad</b>	12
Goat Cheese, Pecans, Grapes & Pomegranate Dressing	
Add Chicken	5
<b>Plymouth Salad</b>	9
Romaine, Iceberg, Tomato, Red Onion, Cucumber, Carrot & Pomegranate Dressing	
<b>Tomato &amp; Burrata Salad</b>	16
Basil, Balsamic & Grilled Whole Grain Bread	



## FROM THE SUSHI BAR

### MAKI - SPECIAL ROLLS

<b>Avocado Cucumber</b>	10.75
<b>Salmon Avocado</b>	11
<b>Spicy Tuna Special</b> Tempura Flakes & Cucumber	13
<b>Sakana Sanshu</b> Yellowtail, Tuna & Salmon	14
<b>California Blue Crab Avocado</b> , Cucumber & Masago Mayo	12
<b>Negi Hama</b> Yellowtail & Scallion	10
<b>Negi Toro</b> Fatty Tuna & Scallion	15

### TEMAKI - HANDROLLS

2 for \$15 - 3 for \$22

<b>Tuna, Spicy Tuna, Salmon, Avocado &amp; Cucumber, Yellowtail, Yellowtail &amp; Yuzu Pepper</b>	15
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Consuming raw or under-cooked meats, poultry, pork, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.



## POOL BAR SPECIALS

### FROZEN DRINKS

<b>Daiquiri</b>	14
<b>Strawberry Daiquiri</b>	14
<b>Piña Colada</b>	14
<b>Margarita</b>	14
<b>Frosé</b>	14
<b>Classic Mojito</b>	14
<b>Strawberry Mojito</b>	16
<b>Passion Fruit Mojito</b>	16
<b>Raspberry Mojito</b>	16

### PITCHERS

<b>Mojito Pitcher</b>	45
Strawberry, Passion Fruit, or Raspberry +5	
<b>Sangria Pitcher</b>	45
Red or White	

# COCKTAILS

<b>Lychee Martini</b>	15
Tito's Vodka, Agave, Lychee Purée	
<b>The Plymouth</b>	15
Tito's Vodka, Passion Fruit, Raspberry, Lemon & Ginger	
<b>Strawberry Daiquiri</b>	14
Havana Club Añejo Blanco, Strawberries, Lime & Agave	
<b>Cucumber Minty</b>	15
Hendrick's Gin, St. Germain, Cucumber, Lemon Juice & Mint	
<b>Ginger Lemonade</b>	15
Tito's Vodka, Lemon Juice, Lemon & Ginger Root	
<b>Mojito</b>	15
Havana Club Añejo Blanco, Lime, Mint, Brown Sugar & Soda	
<b>Risqué Margarita</b>	15
Espolón Tequila, Jalapeño, Lime Juice & Orange Juice	
<b>Midnight Spritz</b>	14
Tito's Vodka, Aperol, St. Germain & Lemon Juice	
<b>Miami Mule</b>	15
Ketel One Vodka, Ginger Beer, Lemon & Ginger Root	
<b>Piña Colada</b>	14
Plantation Pineapple, Coconut Creme & Pineapple Juice	

# BEER

<b>Kirin Ichiban</b>	5.0% ABV	Draft	<b>8</b>
<b>Sapporo</b>	4.9% ABV	Draft	<b>8</b>
<b>Heineken</b>	3.3% ABV	Draft	<b>8</b>
<b>Red Stripe</b>	4.7% ABV	Draft	<b>8</b>
<b>LaRubia Blonde Ale</b>	Wynwood Brewing	5.0% ABV	Draft <b>9</b>
<b>Jai Alai IPA</b>	Cigar City Brewing	7.5% ABV	Draft <b>9</b>
<b>Corona Light</b>	3.2% ABV	Can	<b>6</b>
<b>Heineken Light</b>	3.3% ABV	Can	<b>6</b>
<b>Heineken</b>	3.3% ABV	Can	<b>6</b>
<b>La Rubia Blonde Ale</b>	5.0% ABV	Can	<b>7</b>
<b>Jai Alai IPA</b>	7.5% ABV	Can	<b>7</b>
<b>Mix and Match Bucket</b>	5 Cans		<b>25</b>

# WINE

<b>SPARKLING</b> Avinyo Cava, Brut NV	13
<b>SPARKLING</b> Ruinart, Blanc de Blanc, Champagne, Brut NV	38
<b>CHARDONNAY</b> Mer Soleil, Napa Valley 2016	16
<b>CHARDONNAY</b> ZD Wines, Napa Valley 2016	22
<b>SAUVIGNON BLANC</b> Chateau Ducasse, France 2016	13
<b>ROSE</b> Figuiere Le Saint Andre IGP Var, France 2017	15
<b>CABERNET SAUVIGNON</b> True Myth, Paso Robles 2016	14
<b>CABERNET SAUVIGNON</b> Von Strasser "Rudy," Napa Valley 2015	20
<b>PINOT NOIR</b> Sean Minor, "Four Bears," Central Coast 2017	17
<b>MALBEC</b> Pulenta Estate, Mendoza, Argentina 2016	14

# SAKE

<b>Blue Ribbon Junmai</b>	Bottle	<b>65</b>
<b>Blue Ribbon Ginjo</b>	Bottle	<b>75</b>
<b>Blue Ribbon Daiginjo</b>	Bottle	<b>85</b>
<b>Blue Ribbon Nigori</b>	Bottle	<b>60</b>

# SAKE FLIGHT

<b>Blue Ribbon Sake - Taste 3</b>	25
Junmai, Ginjo, Daiginjo	
<b>Joto One Cup Sake</b>	4



**Bottomless Mimosa 25**

**Bottomless Bloody Mary 30**



# BEVERAGES

## COLD

<b>Juice</b>	4
Cranberry, Pineapple, Tomato	
<b>Housemade Lemonade</b>	6
Strawberry or Raspberry	
<b>Fresh Squeezed Juice</b>	5
Grapefruit, Orange	
<b>Bottled Water</b>	8
Still or Sparkling	
<b>Iced Tea</b>	4
Black, Green	
<b>Red Bull</b>	6
<b>Soda</b>	3.5
Sprite, Coke, Diet Coke, Ginger Ale	

## HOT

<b>Coffee</b>	4
<b>Cappuccino/Latte</b>	3.75
<b>Espresso</b>	3.75
<b>Double Espresso</b>	4.5
<b>Pot of Tea</b>	5
Organic Mint Mélange, Organic Breakfast, Herbal Ginger Twist, Organic Earl Grey, Green Tea Tropical, Chamomile Citrus	

## FROZEN DRINKS & PITCHERS

<b>Mojito Pitcher</b>	45
Strawberry, Passion Fruit, or Raspberry	
<b>Sangria Pitcher</b>	45
Red or White	
<b>Frozen Cocktails</b>	14
Daiquiri, Strawberry Daiquiri, Piña Colada, Margarita, Frosé	