

MID DAY

3PM-5PM

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| HOUSE-MADE PICKLED VEGETABLES, <i>assorted</i> | 9 |
| SPANISH GORDAL OLIVES | 6 |
| P'TIT SAINT MAUVE CHEVRE, <i>raw honey, controne pepper, sea wolf bread</i> | 18 |
| SERRANO HAM AND MELON, <i>fleecemaker feta, basil, sesame seeds, urfa biber</i> | 16 |
| BOAT STREET CHICKEN LIVER PÂTÉ, <i>mostarda, sea wolf crostini</i> | 13 |
| EL CAPRICHIO ANCHOVY FILETS, <i>sea fennel, whipped butter, sea wolf bread</i> | 18 |
| SMOKED HALIBUT DIP, <i>aleppo pepper, potato chips</i> | 18 |
| LETTUCES, <i>herbs, pistachio, parmesan</i> | 14 |
| BILLY'S TOMATO SALAD, <i>summer cucumbers, salsa macha, peanuts, sesame seeds</i> | 14 |
| MATIZ SARDINES ON TOAST, <i>curried tomato mayo, shaved fennel</i> | 14 |
| ZUCCHINI BREAD, <i>warmed up, if you'd like</i> | 9 |
| BREAD PUDDING, <i>rum caramel, cream, sea salt</i> | 11 |
| TAHINI CHOCOLATE CHIP ALMOND COOKIE | 4 |

DINNER

5PM-8PM

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| SPANISH GORDAL OLIVES | 6 |
| HOUSE-MADE PICKLED VEGETABLES, <i>assorted</i> | 9 |
| P'TIT SAINT MAUVE CHEVRE, <i>raw honey, controne pepper, sea wolf bread</i> | 18 |
| BOAT STREET CHICKEN LIVER PÂTÉ, <i>mostarda, crostini</i> | 12 |
| SMOKED HALIBUT DIP, <i>aleppo pepper, house-made potato chips</i> | 18 |
| LETTUCES, <i>herbs, pistachio, parmesan</i> | 14 |
| SERRANO HAM AND MELON, <i>fleecemaker feta, basil, sesame seeds, urfa biber</i> | 16 |
| BILLY'S TOMATO SALAD, <i>summer cucumbers, salsa macha, peanuts, sesame seeds</i> | 14 |
| CHARRED EGGPLANT, <i>espelette muhammara, ricotta, long pepper, walnut</i> | 17 |
| MATIZ SARDINES ON TOAST, <i>curried tomato mayo, shaved fennel</i> | 14 |
| GEODUCK CLAM CEVICHE, <i>ginger crème fraiche, thai chili, rice puffs</i> | 28 |
| BUTTER ROASTED DUNGENESS CRAB, <i>cajun spices, ramp remoulade</i> | 37 |
| PARISIENNE GNOCCHI, <i>summer squash, basil cream, burrata, pine nuts</i> | 28 |
| HAMA HAMA CLAMS, <i>n'duja sofrito, pickled garlic scapes</i> | 27 |
| ALASKAN HALIBUT, <i>sweet summer corn, pickled radish, pico de gallo verde, avocado crema*</i> | 38 |
| JACK MOUNTAIN PORK CHOP, <i>fresh sheep's milk cheese, charred stone fruit, hazelnut relish*</i> | 34 |
| SALT ROASTED HALF CHICKEN, <i>summer squash baba ganoush, labneh, medjool date relish, walnuts</i> | 36 |
| SMOKED FINGERLING POTATOES, <i>herb shallot butter</i> | 8 |
| ETON MESS, <i>pistachio meringue, elderberry jam, whipped cream</i> | 11 |
| OVEN ROASTED ZUCCHINI BREAD, <i>crème fraiche, sea salt</i> | 12 |
| MEDJOOL DATES, <i>sea salt, vanilla olive oil</i> | 8 |
| TAHINI CHOCOLATE CHIP ALMOND COOKIE | 4 |

THANK YOU FOR DINING AT THE WHALE WINS!

*CONSUMPTION OF RAW, UNDERCOOKED OR UNPASTEURIZED FOODS MAY INCREASE FOODBORNE ILLNESS RISK.