

HOUSE MADE PICKLED VEGETABLES, <i>assorted</i>	13
SPANISH GORDAL OLIVES	9
RIVOIRE JACQUEMIN COMTÉ CHEESE, <i>black pepper apricot compote, seawolf baguette</i>	15
SMOKED SALMON DIP, <i>aleppo pepper, chive, kennebec chips</i>	20
CHICKEN LIVER PÂTE, <i>mostarda, crostini</i>	17
LETTUCES, <i>herbs, pistachio, parmesan</i>	18
BILLY'S TOMATOES, <i>burrata, red wine vinaigrette, basil, bread crumbs</i>	20
SMASHED CUCUMBER, <i>turmeric cumin yogurt, chevre, mint, oregano</i>	18
MATIZ SARDINES, <i>sourdough toast, curried tomato mayo, shaved fennel salad</i>	19
PARISIENNE GNOCCHI, <i>nettle pistou, burrata, marinated summer squash, fried sunchoke</i>	33
HAMA HAMA CLAMS, <i>shiso butter, ginger scallion oil, spring onion, lemon</i>	34
COPPER RIVER SALMON, <i>salsa morita, pepita, roasted spring onion, green garlic oil</i>	38
ROASTED HALF CHICKEN, <i>smoked yoghurt, tahina, date relish, hazelnut, pomegranate molasses</i>	43
FINGERLING POTATOES, <i>rosemary, thyme, aioli*</i>	10

ZUCCHINI BREAD, <i>crème fraîche, sea salt</i>	14
ETON MESS, <i>apricots, strawberry jam, pistachio meringue, whipped cream</i>	14
OLIVE OIL CAKE, <i>cherries, citron olive oil, whipped cream</i>	13
ROASTED MEDJOOL DATES	10
DESSERT WINE	
2022 brooks 'sweet p' riesling, or	14
nv quinta do infantado tawny port, pt	12

THANK YOU FOR DINING WITH US!

*The Whale Wins has added a 22% service charge to all dine-in checks that is retained (100%) by the house. Gratuities are not expected, and any that are left are split amongst hourly employees only. We value your feedback and questions; please reach out to [info@eatseacreatures.com](mailto:info@eatseacreatures.com).*

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