

HOUSE MADE PICKLED VEGETABLES, *assorted* 13  
ROASTED JIMMY NARDELLO PEPPERS, *dill, aioli* 12  
SMOKED SALMON DIP, *aleppo pepper, chive, kennebec chips* 20  
CHICKEN LIVER PÂTE, *mostarda, crostini* 17

LETTUCES, *herbs, pistachio, parmesan* 18  
JAMBON AND MELON, *chili crisp, feta, mint, sesame* 20  
BILLY'S TOMATOES, *burrata, red wine vinaigrette, basil, sourdough croutons* 20  
ECOLIBRIUM FARM EGGPLANT, *turmeric yoghurt, tapenade, hazelnut dukkah* 17  
MATIZ SARDINES, *sourdough toast, curried tomato mayo, shaved fennel salad* 19

PARISIENNE GNOCCHI, *blistered cherry tomatoes, calabrian chili, parmesan, summer savory* 33  
HAMA HAMA CLAMS, *roasted sweet corn, charred corn bisque, tropea onion, cilantro, lime* 34  
WASHINGTON COHO SALMON, *salsa morita, pepita, roasted spring onion, green garlic oil\** 38  
ROASTED HALF CHICKEN, *sourdough toast, bread & butter pickles, roma tomatoes, aioli\** 43  
FINGERLING POTATOES, *rosemary, thyme, aioli\** 10

ZUCCHINI BREAD, *crème fraîche, sea salt* 14  
ETON MESS, *apricot jam, pistachio meringue, whipped cream* 14  
ROASTED MEDJOOL DATES 10  
DESSERT WINE

2022 Ogereau Saint Lambert Coteaux Du Layon 14  
NV Cesar Florido Moscatel Dorado 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.