

HOUSE MADE PICKLED VEGETABLES, <i>assorted</i>	13
SPANISH GORDAL OLIVES	9
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
JAMBON AND MELON, <i>chili crisp, feta, mint, sesame</i>	20
LOCAL ROOTS FARM TOMATOES, <i>burrata, red wine vinaigrette, basil, sourdough croutons</i>	20
ECOLIBRIUM FARM EGGPLANT, <i>turmeric yoghurt, tapenade, hazelnut dukkah</i>	17
MATIZ SARDINES, <i>sourdough toast, curried tomato mayo, shaved fennel salad</i>	19
PARISIENNE GNOCCHI, <i>blistered heirloom tomatoes, calabrian chili, parmesan, summer savory</i>	33
HAMA HAMA CLAMS, <i>roasted sweet corn, charred corn bisque, tropea onion, cilantro, lime</i>	34
SOCKEYE SALMON, <i>salsa morita, pepita, roasted spring onion, green garlic oil*</i>	38
ROASTED HALF CHICKEN, <i>sourdough toast, bread & butter pickles, heirloom tomatoes, aioli*</i>	43
PURE COUNTRY PORK CHOP, <i>corno di toro pepper, hakurei turnip, coriander-ginger sauce, harissa butter</i>	42
FINGERLING POTATOES, <i>rosemary, thyme, aioli*</i>	10

ZUCCHINI BREAD, <i>crème fraîche, sea salt</i>	14
ETON MESS, <i>peaches, apricot jam, pistachio meringue, whipped cream</i>	14
FENNEL CUSTARD TART, <i>hazelnut, shiro plum jam, fennel pollen, whipped cream</i>	14
ROASTED MEDJOOOL DATES	10
DESSERT WINE	
2022 brooks 'sweet p' riesling, or	14

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.

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