

HOUSE MADE PICKLED VEGETABLES, <i>assorted</i>	13
ROASTED CONCORD GRAPES, <i>whipped chevre, aleppo, citron olive oil, crostini</i>	13
CHILLED MUSSELS, <i>ramp salsa verde, whipped crème fraiche, crostini</i>	19
BLACK COD BRANDADE, <i>ikura, espelette pepper, baguette</i>	18
CHICKEN LIVER PÂTE, <i>mostarda, crostini</i>	17
LETTUCES, <i>herbs, pistachio, parmesan</i>	18
LOCAL ROOTS CHICORIES, <i>poppy seed, crème fraîche, apple mostarda, dill, tarragon</i>	19
ROASTED CAULIFLOWER, <i>vadouvan butter, hazelnut dukkah, sumac onions</i>	18
CARROTS AND FENNEL, <i>harissa, lime, yoghurt</i>	17
MATIZ SARDINES, <i>sourdough toast, curried tomato mayo, shaved fennel salad</i>	19
PARISIENNE GNOCCHI, <i>parmesan cream, king oyster mushroom, summer savory</i>	34
HAMA HAMA CLAMS, <i>smoked corno di toro, tomato, ginger-coriander sauce, parsley</i>	35
WASHINGTON BLACK COD, <i>mayocoba beans, parmesan, roasted roma tomato</i>	39
ROASTED HALF CHICKEN, <i>sourdough toast, caraway paprika vinaigrette, wild watercress, aioli*</i>	44
FINGERLING POTATOES, <i>rosemary, thyme, aioli*</i>	10
SLOW ROASTED ZUCCHINI, <i>garlic, tarragon</i>	11

ZUCCHINI BREAD, <i>crème fraîche, sea salt</i>	14
ETON MESS, <i>apricot jam, pistachio meringue, whipped cream</i>	14
ROASTED MEDJOOOL DATES	10

DESSERT WINE	
2022 Ogereau Saint Lambert Coteaux Du Layon	14

THANK YOU FOR DINING WITH US! JOIN US AGAIN BEFORE OUR FINAL DAY- OCTOBER 28TH!

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.