

APPETIZERS

Olives, fancy olive oil, lemon peel,
& fennel pollen 9

Guinness bread, salted butter 6

6 Hama Hama Blue Pool oysters,
rhubarb mignonette, pepper* 30

Roasted radish, paddlefish caviar, cultured butter,
tarragon 16

Roast beef tartine, horseradish cream,
frilly mustard greens, red onion 20



ENTREES

Roasted cauliflower, chana masala, tadka 24

Hama Hama Manila clams, nettle green garlic curry 31

Halibut, zucchini, salsa verde, basil oil* 40

Pork chop, nettle, spinach, peppercorn, cream* 41

SIDES

Potato pavé, creme fraiche 9

Grilled asparagus, date anchovy relish 15

Butter lettuces, Stilton vinaigrette, chives 9 / 14

Spring onion, snap peas, stracciatella,
burnt spring onion vinaigrette 14

DESSERTS

Panna cotta, rhubarb jam, black pepper 10

Sticky toffee pudding, cream 12

Neal's Yard Montgomery's cheddar, cara cara
marmalade 12

**consuming raw foods may increase risk of foodborne illness*

22% service charge added to all dine-in checks. 100% of this service charge is retained by Mio Oh Mio. Tips are optional. 100% of tips are distributed to hourly employees. Please visit eatseacreatures.com for more information on our service charge model.