

Focaccia, olive oil • 10

Olives, coriander, fennel, chili • 9

Giardiniera pickles, cauliflower, carrot, shallot, fennel, chili • 9

Corna di Toro, charred onion salmoriglio, sea salt, olive oil • 15

Burrata, smoked fig compote, basil, lemon zest, fig-leaf honey • 18

Prosciutto, mixed melon, lemon, torn basil, olive oil • 24

Arancini, mushroom risotto, smoked arrabbiata, parmesan • 20

“Kraken” fritti, chili pepper, lemon aioli* • 21

Ecolibrium tomato medley, basil, garlic, olive oil, grilled sourdough • 20

Shaved fennel, crushed olive, parmesan, olive oil, lemon • 16

Caesar, gem lettuce, pecorino, anchovy, black pepper, olive oil* • 10/18

Lasagna, mushroom cream, smoked mushrooms, herbed ricotta, parmesan • 24

Chicken cacciatore, red wine vinegar, braised greens, toast, lemon aioli* • 29

Hama Hama clams, pancetta, grilled corn, basil butter, pangrattato • 32

Roasted halibut, salsa rossa, confit sungold tomatoes, grilled lemon, olive oil • 40

PIZZA • 25 each

Margherita, tomato, fresh mozzarella, fresh basil

Sausage, tomato, pecorino, mozzarella, preserved lemon, chili flake

Pepperoni, tomato, mozzarella, oregano

Smoked mushroom conserva, garlic crème fraîche, pecorino, chili oil, thyme

Pesto chevre, sungold cherry tomato jam, basil, pecorino • 32

Smoked pork, peach compote, caramelized onion, scamorza** • 28

Smoked fig, Gorgonzola, walnuts, arugula, prosciutto** • 28

Add Anchovies • 5 / Calabrian chili oil • 4 / Pecorino • 2

Olive tapenade • 4 / Prosciutto • 10

***Chef's special seasonal round pie*

Sea Creatures happily sources grain from Cairnspring Mills & Small's Family Farm.

A 6% service charge will be added to all orders in support of wages and benefits, and rising business costs. No portion of this service charge will be distributed as a tip or gratuity to any employee, and will be retained 100% by the business.

**Consumption of raw, undercooked or unpasteurized foods may increase foodborne illness risk.*