

Focaccia, olive oil • 10

Olives, coriander, fennel, chili • 9

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

Roasted peppers, charred onion salmoriglio, sea salt, olive oil • 15

Burrata, smoked cherries, basil, lemon zest, olive oil • 18

Arancini, spring onion risotto, smoked arrabbiata, parmesan • 20

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

Fritto misto, mushroom, onion, leeks, fennel, squash, chili aioli* • 19

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

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

Lasagna, fennel cream, sauteed kale, herbed ricotta, parmesan • 24

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

Hama Hama clams, pancetta, snap pea, tarragon butter, pangrattato • 32

Roasted halibut, grilled garlic scapes, white wine, confit green garlic • 40

PIZZA • 25 each

Margherita, tomato, fresh mozzarella, fresh basil

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

Squash blossoms, sausage, garlic crème fraîche, pecorino, black pepper

Pepperoni, tomato, mozzarella, oregano

Yukon potato, mozzarella, calabrian chili, lemon, garlic crème fraîche

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

Olive tapenade • 4 / Artichoke conserva • 4 / Prosciutto • 10

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

Willmott's Ghost 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.*

COCKTAILS

Pompeii Spritz - house made Limoncello, grapefruit, rhubarb bitters, prosecco • 16

Garden Mule - Alta Verde, lime, mint, ginger beer • 16

Aperol Margarita - mezcal, Aperol, lime, peach • 18

It's Whiskey - Maker's Mark, Campari, Erborista • 18

Vesper Zafferano - Malfy Limone, vodka, saffron infused vermouth • 16

Paper Boat - bourbon, Amaro Meletti, Aperol, citrus • 18

Willmott's Negroni - london dry gin, Negroni Bitter, Cocchi Vermouth di Torino • 19

Aura Spritz - **non-alcoholic** - Ghia Aperitivo, grapefruit, Zilch Sparkling Rosato • 14

St Agrestis - **non-alcoholic** – phony negroni • 14

BIRRA & CIDER

Peroni Nasturo Azzurro
Lager, bottle 12oz (IT) • 8

Menabrea
Ambrata, bottle 11.2oz (IT) • 8

Reuben's Crickey
IPA, can 12oz (WA) • 8

Athletic Brewing Run Wild **non-alcoholic**
IPA, can 12oz • 8

Yonder Dry
Hard Cider, 16oz (WA) • 9

Peroni Nasturo Azzurro **non-alcoholic**
Lager, bottle 12oz (IT) • 8

NON-ALCOHOLIC

Iced tea • 6
Arnold palmer • 8
Diet Coke • 6

Limonata or Aranciata Italian Soda • 7
Lemonade • 7
Mexican Coke • 6