

Focaccia, olive oil • 10

Olives, coriander, fennel, chili • 9

Giardiniera pickles • 9

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

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

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

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

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

LUNCH COMBO served w/ salad • 16

Pick a *Slice of Pizza or Panino*

Mortadella Panino, provolone, tapenade, lemon aioli*, focaccia

Caprese Panino, fresh mozzarella, basil, oven roasted tomato, focaccia

PIZZA • 25 each

Margherita, tomato, fresh mozzarella, fresh basil

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

Pepperoni, tomato, mozzarella, oregano

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

Add Anchovies • 5 / Calabrian chilies • 4 / Olive tapenade • 4

Add Calabrian chili oil • 4 / Prosciutto • 10 / Pecorino • 2

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.*