

Focaccia, olive oil • 10

Olives, coriander, fennel, chili • 9

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

Artichoke conserva, mint, chili flake, oregano • 4

Fresh mozzarella, arugula pesto, calabrian chili, toasted pine nuts • 16

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

Polpette, braised beef, house bread crumb, caper aioli\* • 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

Chicken cacciatore, red wine vinegar, toast, lemon aioli\* • 27

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

Roasted halibut, spring garlic crema, asparagus • 40

### **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*

*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](mailto:info@eatseacreatures.com).*

*Sea Creatures happily sources grain from Cairnspring Mills & Small's Family Farm. \*Consumption of raw, undercooked or unpasteurized foods may increase foodborne illness risk.*

## COCKTAILS

Spritz della Giornata

Tequila, grapefruit, lime, firewater bitters, prosecco • 16

Pompeii Spritz

Housemade 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

Makers Mark, Campari, Erborista • 18

Cheenie Tini

Coconut washed vodka, coffee liqueur, Cynar 70, fresh espresso • 18

Vesper Zafferano

Malfy Limone, vodka, saffron infused vermouth • 16

Pop. Fizz. Clink.

Strawberry sorbet, vodka, prosecco • 18

Paper Boat

Bourbon, amaro meletti, aperol, citrus • 18

Willmott's Negroni

London dry gin, negroni bitter, cocchi vermouth di torino • 19

Ghia Spritz *non-alcoholic*

Ghia aperitivo, grapefruit, Zilch sparkling rosato • 14

## BIRRA

Seapine Pilsner

Lager, can 16oz (WA) • 10

Menabrea

Ambrata, bottle 11.2oz (IT) • 8

Reuben's Crickey

IPA, can 12 oz (WA) • 8

Athletic Brewing Run Wild *non-alcoholic*

IPA, can 12oz • 8

## NON-ALCOHOLIC

Iced tea • 6

Arnold palmer • 8

Diet Coke • 6

Limonata, Aranciata • 7

Lemonade • 7

Mexican Coke • 6