Focaccia, olive oil • 10
Olives, coriander, fennel, chili • 9
Giardiniera pickles, cauliflower, carrot, shallot, fennel, chili • 9
Burrata, smoked fig compote, basil, lemon zest, fig-leaf honey • 18
“Kraken” fritti, chili pepper, lemon aioli* • 21
Shaved fennel, crushed olive, parmesan, olive oil, lemon • 16
Caesar, chicories, anchovy, parmesan, herbs, black pepper, olive oil* • 10/18

LUNCH COMBO *served w/ salad* • 16
Pick a *Slice of Pizza or Panino*

Mortadella Panino, provolone, tapenade, lemon aioli*, ciabatta
Caprese Panino, fresh mozzarella, basil, oven roasted tomato, ciabatta

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 creme fraiche, chili oil, thyme

Add Anchovies • 5 / Calabrian chilies • 4 / Olive tapenade • 4
Add Calabrian chili oil • 4 / Prosciutto • 10 / Pecorino • 2

DOLCI
Tiramisu, lady fingers, espresso, cream • 13 **
Olive oil cake, seasonal preserves, crème fraiche • 12
Pistachio gelato *OR* seasonal sorbet with Renee’s pistachio biscotti • 11*
2018 Castellaro Passito di Malvasia delle Lipari, Sicily • 17
Amaro Nonino, Friuli• 18
2019 Colosi Passito, Sicily • 12

ESPRESSO
Espresso • 6 Macchiato • 7 Americano • 6 Cappuccino • 7 Latte • 7

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

COCKTAILS

Specialino Spritz
Limoncello, Cappelletti, soda,
prosecco • 16
Rossa Garden
Cocchi Rossa, lime, soda,
prosecco • 16
Sole Bacini
Mezcal, Select Apertivo, lime, peach liquor • 18
Picco Amore
Amaretto, rye, Cap Corse Rouge • 18

Basilico
Malfy, clarified basil gin, Cocchi Americano
basil oil • 16
Paper Boat
Bourbon, Amaro Meletti, Aperol, citrus • 18
Willmott's Negroni
London dry gin, Negroni Bitter
Cocchi Vermouth di Torino • 19
Fumo e Fico
Bourbon, smoked honey fig-leaf syrup
lemon • 17

BIRRA

Bitburger Pilsner, can 16oz • 9
Yonder Cider, can 16 oz • 9
Reuben's Crickey IPA, can 12oz • 8
Athletic 'Run Wild' N/A IPA, can 12 oz • 8

NON-ALCOHOLIC

Iced tea • 6 Limonata, Aranciata • 7
Arnold Palmer • 8 Lemonade • 7
Diet Coke • 6 Coke • 6
St. Agres Phoney Negroni • 14
Aura Spritz
non-alcoholic aperitivo, grapefruit
Zilch Sparkling Rosato • 14

VINO

SPUMANTE

NV Lini Lambrusco *Salamino,* Emilia-Romagna • 14/65
NV Freetime *Pinot Noir* Rosé, Oregon • 18 *8.5oz can*
NV Adami Garbel Prosecco *Glera* Treviso, Veneto 14/65
NV Fèlsina Metodo *Chardonnay*, Chianti, Tuscany • 108

ROSATO

2025 Le Fraghe *Corvina* Bardolino, Veneto • 16/74
2025 Montenidoli *Canaiuolo* San Gimignano, Tuscany •80
2024 Lamoresca *Frappato* Terre Siciliane, Sicily • 88

BIANCO

2024 Cora *Pinot Grigio,* Terre D' Abruzzo • 13/60
2024 Pra 'Otto' *Garganega* Soave, Veneto • 14/65
2025 Produttori Manduria *Verdeca,* Puglia • 14/65
2023 Tiberio *Trebbiano*, Abruzzo • 72
2024 Colle Stefano *Verdicchio* Di Matelica, Marche • 60
2024 Francesco Rinaldi *Cortese* Gavi, Piedmont • 82
2024 Montenedoli 'Vinbrusco' *Trebbiano*, Tuscany • 76
2024 Casa Setaro *Falanghina,* Campania • 98
2022 Surrau 'Scialà '*Vermentino* di Gallura, Sardinia • 78
2024 Castiglione Del Bosco *Chardonnay*, Tuscany • 80

ROSSO

NV Freetime Chilled *Pinot Noir* Oregon • 18 *8.5oz can*
2023 De Forville *Barbera* D'Alba Piedmont • 16/70
2023 Le Piane 'Mimmo' *Nebbiolo* Piedmont • 22/100
2023 Cora *Montepulciano* D 'Abruzzo • 12/54
2024 Gurrieri *Frappato* Terre Siciliane, Sicily • 70
2023 Montenidoli *Sangiovese* Chianti, Tuscany • 88
2023 Centopassi *Nero d' Avola,* Sicily • 74
2021 I Custodi 'Pistus'*Nerello Mascalese* Etna, Sicily• 120
2024 Grattamacco *Cab ~ Merlot* Bolgheri, Tuscany • 80
2022 Padelletti *Sangiovese* Montalcino, Tuscany • 130