

# SEA CHANGE

RESTAURANT & BAR

## raw bar\*

- hawaiian **poke**/ masago/ miso/ nori... 9  
chilled **clams**/ lemon/ walnut... 1/2 dozen... 15  
**scallop**/ maitake/ dill/ lardo... 12  
raw **oysters**/ assorted sauces... mkt by the piece  
**asparagus**/ shaved abalone/ bone marrow powder/ chili... 14  
arctic **char**/ green apple/ yogurt/ walnut... 12  
smoked **salmon**/ traditional garniture... 10  
**langostines**/ hot olive oil/ chile/ rosemary... 15  
**shrimp cocktail**/ preserved lemon/ habañero cocktail sauce... 1/2 dozen... 10

## starters & sharing

- pea** soup/ mint/ prawn/ garam masala... 8  
**mixed greens**/ chevre/ sherry vinaigrette... 6  
warm **beet salad**/ pancetta/ walnut/ bleu cheese... 9  
**romaine**/ brioche/ egg/ lemon/ garlic... 8  
**clam**/ potato chip pasta/ dill... 11  
grilled **octopus**/ salsa verde/ spanish peppers/ pimenton... 13  
**lamb** samosas/ mint yogurt/ cucumber salad... 9  
**frog legs fritto misto**/ calamari/ chorizo... 12  
**mackerel** on toast/ piri piri/ olive oil... 11

## fish

- bouillabaisse**... 19  
**scallop**/ cauliflower/ orange/ bacon... 29  
**barramundi**/ miso mushroom broth/ egg/ scallion... 26  
crisp skinned **arctic char**/ white bean/ artichoke giardiniera... 24  
coconut milk poached **sablefish**/ spring vegetables/ langostine/ tapioca... 29  
**trout roulade**/ smoked farro/ marcona almonds/ haricot vert... 24  
**steelhead**/ scrambled jidori egg/ green asparagus/ horseradish/ leek ash... 29  
grilled **swordfish**/ picholine olives/ capers/ pine nuts... 28

## not fish

- chicken breast**/ smoked chicken thigh/ buckwheat/ pickled rhubarb/ ricotta... 22  
**pork tenderloin**/ cervela sausage/ epoisses/ zucchini... 24  
**sirloin\***/ porcini gnocchi/ mustard/ crème fraîche/ baby turnips... 27  
crispy fried **tofu**/ ginger garlic marinade/ avocado/ herbs... 18

## sides to share

- smoked farro... 6  
white bean giardiniera... 8  
warm **popovers**... 6  
spring vegetables... 8

## prix fixe menu

\*three courses... 29/ per person

### first

**mixed greens** salad/ chevre/ sherry vinaigrette/ hazelnut

### second

crisp skinned **arctic char**/ white bean/ artichoke giardiniera  
or

**chicken breast**/ smoked chicken thigh/ buckwheat/ pickled rhubarb/ ricotta

### third

**lime pudding cake**/ blackberry-lime sherbet/ pistachio

\* available until 6:15 pm

## wines by glass

### bubbly

**macabeu**/ parellada/ xarel-lo/ cava/  
avinyo/ penedes/ spain nv...10

**chardonnay pinot noir**/ champagne/ duval leroy/  
france nv...13

### white

**melon**/muscadet/ sevre & maine/ domaine de la quilla/  
loire valley/ france 2009...10

**verdejo**/ rueda/ casamaro/ castilla y leon/  
spain 2010...8

**albarino**/ do ferriero/ rias baixas/galicia/  
spain 2010...12

**sauvignon blanc**/ mason cellars/ "pomelo" spring  
mountain/ napa/ california 2009...7

**pinot grigio**/ la lot/ italy 2008...9

**pinot grigio**/ primaterra/ veneto/ italy 2010...9

**grüner veltliner**/ loimer/ lois/  
austria 2010...10

**riesling**/ qba/ loosen/ "dr. l"/ mosel/  
germany 2009...9

**chardonnay**/ babcock/ santa rita hills/ california 2009...10

**chardonnay**/ dante/ california 2009...8

### not white

**schiava lagrein**/ st. magdalener/ cantina bolzano/  
alto adige/ italy 2010...12

**montepulciano**/ la valentina/  
montepulciano d'abruzzo/ italy 2008...11

**tempranillo**/ palacios remondo/ rioja/ la vendimia/  
spain 2010...10

**pinot noir**/ babcock/ santa rita hills/  
california 2009...13

**merlot**/ alexander valley vineyards/  
california 2008...12

**grenache**/ santa duc/ vieilles vignes/  
cotes du rhone/ france 2006...10

**cabernet sauvignon**/ fox glove/ pasa robles  
california 2009...9

**gamay syrah**/ dupond "l' agnostique"/ vdp  
france 2010...7

**merlot**/ terra bardiglia "cause rouge" bordeaux/  
france 2009...10

**zinfandel**/ tortoise creek/ california 2009...9

**cabernet sauvignon**/ tortoise creek/  
california 2009...9

**tempranillo**/ bodega breton "iuvene"/ rioja/ spain 2010...9

**pinot noir**/ sean minor/california 2010...10

**malbec**/ rio perdido/ argentina 2009...10

Sea Change uses only the freshest fish and shellfish from sustainable fisheries and environmentally responsible farms.  
We seek out partnerships that promote local farms and relationships with local farmers whenever possible.

\*There is a risk associated with consuming raw oysters or any raw or undercooked protein. If you have a chronic illness of the liver, stomach, or blood, or you have an immune disorder, you are at a greater risk of illness from raw or undercooked protein, and should eat these items fully cooked.