

# SEA CHANGE

RESTAURANT & BAR

## raw bar\*

- chilled clams/ lemon/ walnut 1/2 dozen...15
- langostines/ hot olive oil/ chile/ rosemary...15
- hawaiian ahi tuna poke/ masago/ miso/ nori...9
- smoked salmon/ traditional garniture...10
- scallop/ maitake/ dill/ lardo...12
- raw oysters/ assorted sauces...mkt by the piece
- arctic char/ green apple/ yogurt/ walnut...12

## starters & salads & sandwiches

- grilled octopus/ salsa verde/ spanish peppers/ pimentón...13
- lamb samosas/ mint yogurt/ cucumber salad...9
- sticky chicken wings/ ginger/ scallion...8
- warm beet salad/ pancetta/ walnut/ bleu cheese...9
- romaine/ brioche/ egg/ lemon/ garlic...8
- fish chips/ malt vinegar powder/ herb aioli...6
- shishito peppers/ lemon/ sea salt...5
- burger\*/ american cheese/ bentons bacon/ lettuce/ tomato/ onion/ pickle/ russian dressing...12
- add a fried egg...1.50

## full menu available

just ask your bartender

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.