

SEA CHANGE

RESTAURANT & BAR

raw bar*

- tuna carpaccio/ uni mayo/ nigella seed/ onion...12
- oysters/ assorted sauces ...mkt by the piece
- scallop/ cucumber/ lemon...9
- langoustine/ hot olive oil/ chile/ rosemary...15
- shrimp cocktail/ preserved lemon/ habañero cocktail sauce... 1/2 dozen...13
- smoked salmon/ white asparagus/ yogurt...10

starters

- brandade dumplings/ bacon/ crème fraîche...14
- swiss chard tart/ goat cheese/ pine nut/ green olive...10
- romaine/ brioche/ egg/ lemon/ garlic...8
- octopus/ salsa verde/ spanish pepper/ pimenton...13
- abalone/ fennel/ artichoke/ black olive...11
- chicken fried oyster/ kohlrabi/ hot sauce...12
- veal sweet breads/ sauce tonnato/ vegetables...14
- grilled shrimp/ country ham emulsion/ roasted tomato/ watercress...15

fish

- bouillabaisse...23
- cod/ sweet corn/ pickled zucchini/ smoked frog legs...26
- salmon/ onions/ beets/ dill...29
- arctic char/ white bean/ artichoke giardiniera...26
- swordfish/ chickpea/ calamari/ sauce puttanesca...29
- trout/ andouille/ peas/ mustard...24

not fish

- chicken/ cous cous/ piri piri/ romaine...25
- beef ribeye/ tomato/ epazote/ pepitos...30
- crispy tofu/ ginger/ garlic/ herb salad/ avocado/ coconut...21

sides

- sweet corn succotash...8
- white bean giardiniera...8
- broccolini/ aged cheddar/ pretzel...8

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.