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.

raw bar*

- tuna carpaccio/ uni mayo/ nigella seed/ onion... 12
- oysters/ assorted sauces... mix by the piece
- hamachi/ smoked soy/ radish/ sea bean... 12
- langoustine/ hot olive oil/ chile/ rosemary... 15
- shrimp cocktail/ preserved lemon/ habanero cocktail sauce... 1/2 dozen... 15
- smoked salmon/ white asparagus/ yogurt... 12

starters

- broccoli/ crispy mushroom/ miso/ ginger... 12
- brussels sprouts/ fennel/ radish/ bagna cauda... 12
- roasted pears/ blue cheese/ walnuts/ foie gras... 12
- romaine/ brioche/ egg/ lemon/ garlic... 10
- octopus/ salsa verde/ spanish pepper/ pimenton... 15
- beets/ smoked trout/ cucumber/ arugula... 14
- veal sweet breads/ sauce tonnato/ vegetables... 16
- mackerel/ salsify/ green apple/ walnut... 14
- duck confit/ squash/ apple/ cheddar... 12

entrees

- bouillabaisse... 25
- cod/ potato/ cabbage/ caraway... 26
- *steelhead/ carrots/ quinoa/ lobster bisque... 29
- arctic char/ sunchoke/ mushrooms/ herbs... 26
- scallops/ turnips/ almond/ bacon vinaigrette... 34
- tagliatelle/ smoked sturgeon/ poppy seed/ crème fraîche... 24
- chicken/ cous cous/ piri piri/ romaine... 25
- *beef ribeye/ onion/ hoisin/ star anise... 34
- tofu/ ginger vinaigrette/ avocado/ coconut... 21... with lobster... 36