



SEASTAR
restaurant and raw bar

Seastar Restaurant and Raw Bar
Recognized as one of Seattle's best restaurants
by Zagat, Food & Wine, and Gourmet.
Voted "Best Seafood Restaurant in Seattle"
Voted "Bellevue's Best Restaurant" 2003-2009



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HOURS OF OPERATION

Lunch

Monday - Friday 11:30 am - 2:30 pm

Dinner

Monday - Thursday 5:00 pm - 10:00 pm

Friday - Saturday 5:00 pm - 10:00 pm

Sunday 5:00 pm - 9:00 pm

Raw Bar

Monday - Friday 11:30 am - Closing

Saturday - Sunday 5:00 pm - Closing

Happy Hour 3:30-5:30 Monday-Friday

DINNER

Appetizers

Pesto Chicken Arancini

Crispy risotto balls are stuffed with grilled chicken and basil pesto. Served with baby arugula, frisee, garlic aioli and toasted pine nuts.

\$10

Pesto Steamed Sweet Butter Clams

Manila butter clams simmered in white wine, butter, fresh herbs with sweet basil pesto and toasted pine nuts.

\$12.5

Seared Kal-bi Pork Medallions

Sweet-spicy Kal-bi pork tenderloin medallions are flash seared and served with toasted sesame seeds and Kal-bi glaze.

\$10.5

Salmon Poke

Traditional Hawaiian snack prepared with salmon, ogo, sweet Maui onions, soy, crushed red chilis, and sesame seeds. Served with Taro chips

\$10

Dungeness Crab Cakes

Fresh Dungeness crab, sweet cream, vegetables, and egg. Lightly coated with Panko, pan-seared served with Thai sweet chili beurre blanc.

\$14

Putaportiwon's Crispy Calamari Poppers

Tender calamari stuffed with spicy ahi tuna, fried crisp, served with zesty slaw, grapes and lime.

\$11

Sesame-Peppercorn Crusted Ahi

Crusted with sesame seeds and cracked black peppercorns. Seared rare, served atop daikon-carrot salad with wasabi cream and ginger-soy reduction.

\$14.5

Crispy Saifun Shrimp

Sweet white shrimp is lightly spiced, wrapped in Saifun noodles, deep-fried and drizzled with Sriracha butter sauce and scallions.

\$11

Seared Diver Sea Scallop Trio

Diver sea scallops are flash-seared, one with tropical fruit chutney and macadamia nuts, one with golden beet, arugula and black truffle vinaigrette and one peppercorn crusted with orange and honey beurre blanc.

\$12

Seastar Deviled Eggs

Spicy, creamy deviled eggs are topped with:
 Truffled Ahi Tartare \$11 or Citrus Salmon Gravlax \$9

Seastar Appetizer Tower

Three of Chef Howie's favorite appetizers
 Flash-seared Diver Sea scallops crispy Dungeness crab cakes and crispy Saifun shrimp.

\$30

Cedar Plank Roasted Mushrooms

Portabella, Cremini & Shiitake with dried Porcini mushrooms, garlic and fresh herbs. Served with lemon vinaigrette dressed frisee and arugula.

\$11

Seastar Iced Shellstock Bowl

Fresh Dungeness crab legs, scallop ceviche with mango-kiwi relish, grilled black tiger prawns, fresh-shucked oysters, and Alaskan king crab legs served with champagne mignonette, wasabi-sambal cocktail sauce and Lemon-Dijon Sauce.

\$55

Soups and Salads

Hot and Sour Shrimp Soup

Spicy Thai chili broth with tender sweet shrimp, tomato, straw mushrooms, lemon grass, Kaffir lime leaves, galangal, lime and cilantro.

Cup \$5.5 Bowl \$9

Dungeness Crab & Corn Bisque

Rich creamy crab bisque with sweet corn, topped with a Madeira-Port reduction and fresh chives.

Cup \$7 Bowl \$11

Five Spice Smoked Duck with Walnuts and Chevre

Baby spinach, Belgian endive with five spice smoked duck, sweet raspberry-red wine vinaigrette, candied walnuts, raisins and chevre.

\$10.5

Romaine Heart Caesar with Parmigiano Reggiano

Crisp romaine hearts, tossed with creamy classic Caesar dressing and crispy garlic, croutons, with Parmesan-anchovy crisps.

\$7

with Shrimp \$10
 with Crab \$13

Maytag Blue Cheese with Shrimp and Pear

Crisp romaine, curly endive, grilled radicchio and Belgian endive tossed in a rich savory garlic-blue cheese dressing, with sweet shrimp, toasted-smoked hazelnuts, sweet 100 tomatoes and crisp fresh pear.

\$9

Dinner Entrées

Applewood Grilled Red King Salmon

Pacific NW red King salmon fillet is grilled over applewood, with lemon, vermouth and butter; served with Yukon gold mashed potatoes and seasonal vegetables.

\$30

Cedar Plank Roasted Red King Salmon

Pacific NW red King salmon seasoned with Chef Howie's famous rub, roasted on a cedar plank to impart a subtle woody flavor, served with smoked broccoli and citrus rice.

\$31

Mahi Mahi with Mango Mojito Vinaigrette

Mahi Mahi fillet is hardwood grilled with a dark rum baste, served over gold pineapple with cilantro rive and mango mojito vinaigrette.

\$26

Swordfish with Artichoke & Capers

Swordfish steak is grilled over applewood with garlic and olive oil served atop citrus rice with brown butter braised artichoke hearts, roasted Cremini mushrooms and lemon.

\$30

Reggiano Parmigiano Crusted Tilapia

Fresh tilapia fillet is crusted with Reggiano seared golden brown, served with creamy russet potato hash, butter sauce and lemon-chive oil.

\$23

Sesame-Peppercorn Crusted Seared Ahi

Sashimi grade ahi, crusted with sesame seeds and black peppercorns, seared rare, served with a Jasmine rice cake, creamed wasabi and ginger-soy reduction.

\$34

Hazelnut Grilled Rainbow Trout

Clear Springs, Idaho boneless rainbow trout is grilled over applewood, served over brown butter braised asparagus and wild rice-barley-wheat berry pilaf.

\$23

Dinner Entrées (cont'd)

Lobster Macaroni and Cheese

Macaroni tossed in a rich onion cream with fresh maine lobster and fontina cheese, topped with a crispy Asiago-cheddar topping and a slice of Delice d'Bourgogne.

\$31

Lemongrass Seared Salmon with Szechuan Shrimp

Flash-seared king salmon, sticky rice, red Thai curry sauce, sweet onion, bell peppers, onion and spicy Szechuan seared white gulf shrimp.

\$33

Grilled Pepered Scallops with Tangerine Rice

Diver scallops seasoned with peppercorns, tangerine rice, braised spinach, fresh orange and honey beurre blanc.

\$26

Grilled Portabella with Creamed Spinach

Herb grilled portabella mushroom, atop creamed spinach, and Giuseppe crouton, with oven roasted tomato concasse and balsamic reduction

\$21

Cajun Shrimp with Jambalaya Rice

Wild white shrimp, Cajun spiced, roasted sweet bell pepper, jambalaya style rice and lemon butter sauce.

\$25

Cedar Plank Roasted Alaskan King Crab Legs

Alaskan king crab merus legs, fresh vegetables and garlic, roasted on a Western red cedar plank, served with lemon and creamy butter sauce.

\$52

Prime Top Sirloin with Garlic Portabellas

Fire grilled, with garlic portabellas, roasted red potatoes, grilled Bermuda onion and Maytag blue cheese.

\$29

Jidori Chicken with Herbed Chevre

Seasoned with herbs and stuffed with goat cheese, pan seared and roasted, served with roasted fingerling potatoes, spinach and sun dried tomatoes.

\$23

Mahi Mahi with Cucumber Macadamia Nut Relish

Mahi medallions are flash-seared with Thai chili, yellow curry and lemongrass, served on sticky rice with sweet chili sauce and cucumber-macadamia nut relish.

\$25

Northwest Seafood Stew

Black tiger prawns, Manila clams, mussels, scallops and fresh fish are simmered in an herby-tomato broth with sweet bell peppers and crisp garlic crostinis.

\$24

Seastar Fire Grilled Steaks

Center cut New York served with cheesy-potato cake, roasted mushrooms and cognac demi glace, or Filet Mignon with roasted vegetables, mashed potatoes and merlot-shallot demi glace.

8 oz Filet Mignon \$36 12 oz Filet Mignon \$48
 14 oz New York \$41

