



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"**  
**AOL City Guide Best of City – February 2006**



2121 Terry Avenue  
 Pan Pacific Hotel  
 Seattle, Washington 98121

Phone: 206.462.4364  
 For online reservations go to  
[www.seastarrestaurant.com](http://www.seastarrestaurant.com)



#### HOURS OF OPERATION

##### Lunch

Monday – Friday 11:30 am – 2:30 pm

##### Dinner

Monday – 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 4:00–6:00 Monday–Friday

## DINNER

### Appetizers

#### Thai Seafood Salad

Tender calamari rings, tako and bay shrimp are tossed in a kaffir lime leaf vinaigrette, with lemongrass, sweet onions, thai chili's, toasted peanuts, cilantro and mint.

\$11

#### Futomaki Tempura

Vegetarian Sushi roll with grilled shiitake mushrooms and onion, carrot, cucumber, bell pepper, asparagus, spinach, scallions and dailon pickle. Tempura battered and deep fried, served with wasabi, soy sauce and pickled ginger.

\$10

#### Seared Kal-bi Pork Medallions

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

\$10.5

#### Salmon Poke

Fresh Red King Salmon, ogo, sweet onion, crushed chilies, sweet onion, soy and sesame seeds.

\$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 with Chablis cream and black truffle.

\$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

#### 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.

\$60

## 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 Spiced Smoked Duck with Walnuts and Chevre

Baby spinach, frisee and Belgian endive with smoked five spice duck, 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

#### Pacific NW Red King Salmon

Red king salmon filet 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 Chinook 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.

\$32

#### Grilled White Shrimp with Asparagus Risotto

Grilled over applewood, basted with sun dried tomato, lemon thyme butter, served atop a rich creamy asparagus risotto.

\$25

#### Scallops with Black Truffles

Atlantic Diver sea scallops are flash seared, served in a Chablis cream sauce, with a crispy herbed risotto cake, shaved black truffles and chervil.

\$30

#### Spearfish with Cucumber Macadamia Nut Relish

Flash-seared with Thai chili, yellow curry and lemongrass, served on sticky rice with sweet chili sauce and cucumber macadamia nit relish.

\$25

#### 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)

#### Butternut Squash Ravioli with Hazelnuts and Sage

Butternut squash and ricotta cheese stuffed ravioli in an orange-sage cream sauce, roasted butternut squash and toasted hazelnuts.

\$20

#### 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.

\$21

#### Lobster Macaroni and Cheese

Tender elbow macaroni tossed in a rich creamy sauce with fresh Maine lobster, fontina cheese and tarragon. With a crispy asiago-cheddar topping and a slice of Delice de Bourgogne.

\$32

#### Grilled Mahi with Masa Cake

Fresh Mahi Mahi is seasoned with garlic and roasted chilis, served atop a Sonoma Jack masa cake, with tortilla sauce, avocado puree and salsa verde.

\$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

#### Lemongrass Salmon with Szechuan Shrimp

Flash seared King salmon crusted with lemongrass, served with sticky rice, red Thai curry sauce, sweet onions, bell peppers and spicy Szechuan seared white gulf shrimp.

\$33

#### Prime Sirloin with Garlic Portabellas

Prime sirloin is fire grilled, served over garlic seared portabellas, with roasted red potatoes, grilled Bermuda onion and Maytag blue cheese.

\$30

#### Seastar Fire Grilled Steaks

Hand Selected Corn Fed Nebraska Choice Filet Mignon served with roasted vegetables, mashed potatoes and a rich demi glace.  
 8oz Filet Mignon \$36 12oz Filet Mignon \$48

