

SEASTAR RAW BAR

SPECIALS

Torched Salmon Belly* black sesame sushi rice, Shiso leaf, Unagi sauce	21
Crispy Sushi Bites* crispy sushi rice, spicy salmon tartare, avocado, radish, lime	20
Ahi Tiradito* Peruvian inspired sashimi, ahi tuna, aji Amarillo sauce, toasted Peruvian corn, radish, micro cilantro	23
Halibut Ceviche* roasted corn, avocado, sweet onion, tomatillo, tomato, jalapeno (GF)	21
Ahi Poke* sesame, soy, chili, Maui onion, ogo, and taro chips	21
Three Fish Crudo* Ahi, Sake, and Hamachi, white onion, avocado, orange, jalapeno, ponzu	19

NIGIRI & SASHIMI

Maguro* yellowfin tuna "Ahi" (GF).....(2pc.) Nigiri	11	Sashimi	22
Hotategai* scallop (GF).....(2pc.) Nigiri	13	Sashimi	26
Hamachi* yellowtail (GF).....(2pc.) Nigiri	12	Sashimi	24
Sake* salmon (GF).....(2pc.) Nigiri	9	Sashimi	18
Toro* blue fin belly (GF)	(2pc.) Nigiri	17	Sashimi 34
Ama-Ebi* sweet shrimp (GF).....(2pc.) Nigiri	18		
Unagi* fresh water eel.....(2pc.) Nigiri	10		
Ikura* salmon roe (GF).....(2pc.) Nigiri	13		

MAKI

California Roll* Dungeness crab, avocado, cucumber, tobikko, mayonnaise.....	18
Spicy Ahi Tuna* ahi, cucumber, togarashi, sriracha (GF).....	16
Spicy Salmon Roll* king salmon, avocado, jalapeno, togarashi, sriracha (GF).....	16
Super Dave Roll "A Seastar Classic"* Dungeness crab, scallop, salmon, avocado and tobikko.....	26
Crunchy Roll* tempura fried shrimp, avocado, cucumber, spicy mayonnaise, . Red jalapeno, daikon sprouts, tempura crispies.....	18
Spider Roll* tempura soft shell crab, avocado, spicy mayo, tobikko.....	23
Pete's Magic Dragon* unagi, Dungeness crab, cucumber, avocado.....	25
Kappa Maki* traditional cucumber roll, wasabi, pickled ginger (GF)	7
Tekka Maki* traditional ahi tuna roll, wasabi, pickled ginger (GF).....	15

FRESH SHUCKED OYSTERS

Seastar is committed to using only the freshest, highest quality oysters available at anytime of the year. Our oysters are provided by local, sustainable, northwest, shellfish farmers. Ask your server for tonight's selection. ~ MP

A 20% service charge is included on each check. Seastar retains 100% of the service charge. Our professional service team receives industry leading compensation which includes Wages, Commissions, and Benefits.

* Some of Seastar's menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood's and meats, having never been frozen, will be time/temperature controlled for safety. Please notify your server if you would like them prepared differently.

01.31.2023

SEASTAR KITCHEN

SOUPS & SALADS

Hot-n-Sour Soup , <i>shrimp, kaffir, straw mushroom, lime, cilantro, tomato (GF)</i>	12
Dungeness Crab Bisque , <i>Port-Madeira reduction, chives</i>	16
Romaine Heart Caesar , <i>EVOO, anchovy, lemon, garlic crouton, Parmigiano</i>	14
<i>Add Shrimp</i>	6
<i>Add Dungeness Crab</i>	12
Spinach & Beet Salad , <i>baby spinach, butter lettuce, shaved golden beet, grilled and pickled sweet red onion, maple vinaigrette, candied walnuts, raisins, blue cheese</i>	14
Blue Cheese & Pear , <i>shrimp, grilled radicchio & endive, hazelnut, tomato (GF)</i>	17

TASTES FROM THE SEA

Clams* <i>basil pesto, garlic, pine nuts, Parmigiano Reggiano (GF)</i>	19
Penn Cove Mussels* <i>lemongrass, coconut-curry, red bell pepper, fresh basil, cilantro, lime (GF)</i>	19
Dungeness Crab Cakes <i>Thai sweet-n-sour beurre blanc, greens, lemongrass vinaigrette</i>	28
Sesame-Peppercorn Crusted Ahi* <i>ginger-soy reduction, wasabi</i>	28
Grilled Octopus <i>fingerling potatoes, caponata relish, puttanesca sauce, micro arugula (GF)</i>	24
Shrimp Shumai <i>hand-made dumplings, shiitake mushroom, scallion, ginger, soy</i>	17
Brown Butter Lobster Roll <i>fresh Maine lobster meat, shallots, sherry, lemon, house baked wheat roll, chives</i>	44

Seastar Appetizer Tower*

Dungeness crab cakes, Thai sweet-n-sour beurre blanc, scallops, tropical fruit chutney & macadamia nuts, crispy shrimp with sriracha butter sauce (serves 4)..... 71

TASTES FROM THE LAND

Escargot Royale <i>garlic butter, Asiago, sour cream, chives, baguette</i>	17
Deviled Eggs* <i>citrus salmon gravlax, wasabi tobikko & truffle ahi tartar</i>	19
Thai Chicken <i>sateh marinade, lime, Thai pickles, sweet chili sauce, cilantro</i>	18
Plank Mushrooms <i>portabella, cremini, shiitake, garlic, herbs, lemon (GF,V)</i>	17
Kalbi Pork <i>seared pork tenderloin bites, sesame, scallion</i>	18

Bread Service - Serves (2-4 guests)

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FROM THE SEA

Fresh King Salmon* fire-grilled, served with Yukon Gold mashed potatoes, grilled asparagus (GF)..... 54

Cedar Plank Roasted King Salmon* smoked broccoli & citrus rice 56

NW Shellstock Stew* clams, mussels, scallops, shrimp, fresh fish, bell peppers, onion, herb tomato broth, gremolata, crisp garlic crostini 49

Chilean Sea Bass* white bean and radicchio ragout, shaved brussels sprouts, crispy bacon, butter sauce, lemon chive oil (GF) 55

Seafood Jambalaya* shrimp, scallops, chicken, Tasso ham, Andouille (GF)..... 43

Diver Scallops* black pepper scallops, creamy leek sauce, crispy bacon, truffle vinaigrette, russet hash, crispy fried leek and chive 58

Mahi Mahi* sateh marinade, sticky rice, cucumber-macadamia nut relish, snow peas, Thai sweet chili butter sauce (GF).....50

Sesame-Peppercorn Crusted Ahi* ginger rice cake, snow peas, ginger-soy reduction, wasabi crème, pickled ginger 57

Petrale Sole* Parmigiano crusted, haricot verts, mashed potatoes 46

Swordfish* artichokes, caper, roasted cremini mushroom, lemon, brown butter, citrus rice..... 53

Steelhead* ancho chili, SW mash cake, chili hollandaise, lime crème 52
with apple wood smoked white shrimp (GF) 57

FROM THE LAND

Zucchini Linguine artichoke, tomato, Kalamata olive, basil, garlic, shallots crushed chilies, pine nuts (GF, Vegan).....29

Roasted Chicken Breast stuffed with herb goat cheese, fingerling potatoes, spinach, creamy sun dried tomato sauce (GF) 38

Eye of the Ribeye* garlic seared portabella mushroom, roasted red potatoes, grilled sweet onion, Maytag blue cheese, merlot-demi sauce..... 52

USDA Choice Filet Mignon* mashed potatoes, grilled asparagus, and Maitre d’ sauce (GF) 6oz 56
.....8oz 68

Steak & Lobster*
fire-grilled 6oz Filet Mignon, brown butter-sherry braised
Maine lobster, asparagus, creamy-cheesy russet potato hash, (GF) ~ 98

FORAGED, FOUND, FARMED

Truffle Fries, crispy French fries with truffle aioli (V)..... 14

Charred Broccoli, olive oil, lemon, citrus aioli, toasted pistachios (GF,V) 12

Fried Brussels Sprouts, caramelized fish sauce (GF)..... 13

Grilled Asparagus, Meyer Lemon vinaigrette (GF,V)..... 13

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