

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.

03.28.2024

SEASTAR KITCHEN

SOUPS & SALADS

Hot-n-Sour Soup, *shrimp, kaffir, straw mushroom, lime, cilantro, tomato (GF)* 12

Dungeness Crab Bisque, *Port-Madeira reduction, chives* 16

Romaine Heart Caesar, *EVOO, anchovy, lemon, garlic crouton, Parmigiano* 14
 Add Shrimp..... 6
 Add Dungeness Crab..... 12

Cauliflower & Quinoa Salad, *arugula, avocado, castelvetrano olives, sunchoke chips (GF)* 14

Blue Cheese & Pear, *shrimp, grilled radicchio & endive, hazelnut, tomato (GF)*..... 17

TASTES FROM THE SEA

Clams* *basil pesto, garlic, pine nuts, Parmigiano Reggiano (GF)*..... 19

Dungeness Crab Cakes *Thai sweet-n-sour beurre blanc, greens, lemongrass vinaigrette*..... 28

Sesame-Peppercorn Crusted Ahi* *ginger-soy reduction, wasabi* 28

Grilled Octopus *fingerling potatoes, caponata relish, puttanesca sauce, micro arugula (GF)*..... 24

Shrimp Shumai *hand-made dumplings, shiitake mushroom, scallion, ginger, soy*..... 17

Brown Butter Lobster Roll *fresh Maine lobster meat, shallots, sherry, lemon, house baked wheat roll, chives*..... 46

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 *garlic butter, Asiago, sour cream, chives, baguette*..... 17

Deviled Eggs* *citrus salmon gravlax, wasabi tobikko & truffle ahi tartar*..... 19

Thai Chicken *sateh marinade, lime, Thai pickles, sweet chili sauce, cilantro* 18

Plank Mushrooms *portabella, cremini, shiitake, garlic, herbs, lemon (GF,V)*..... 17

Kalbi Pork *seared pork tenderloin bites, sesame, scallion* 18

Bread Service - Serves (2-4 guests)5

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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
Fresh Halibut* roasted halibut served with celery root potato puree, garlic crumble, and haricot verts	53
Chilean Sea Bass* soba noodles, shiitake mushrooms, scallion, snow peas, orange, garlic, ginger, crispy wonton	55
Seafood Jambalaya* shrimp, scallops, chicken, Tasso ham, Andouille (GF).....	43
Diver Scallops* golden beet carpaccio, baby arugula, black truffle vinaigrette, (GF)	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 crispy risotto cake, zucchini ribbons, pesto aioli, pine nuts, micro basil	38
Eye of the Ribeye* garlic seared portabella mushroom, roasted red potatoes, grilled sweet onion, Maytag blue cheese, merlot-demi sauce.....	55
USDA Choice Filet Mignon* mashed potatoes, grilled asparagus, and Maître 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) ~ 105

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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