OYSTERS, SUSHI, SASHIMI, CEVICHE AND POKE

** 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. Lemon, Cocktail and Mignonette Sauces

***Shigoku $4.5 each / Totten Inlet $4 each** (GF)*

Caviar Toppings Rainbow Tobikko Caviar $3
Premium Sturgeon Osetra Caviar, Crème Fraiche, Chive $8

2oz taste of "Jean Howie Cuvee" Nomanie-Renard Champagne $10

***Torched Salmon Belly** *black sesame sushi rice, shiso leaf, unagi sauce 26*

***Crispy Sushi Bites** *crispy sushi rice, spicy salmon tartare, mayonnaise, avocado, radish, lime 27*

***Halibut Ceviche** *roasted corn, avocado, sweet onion, tomatillo, tomato, jalapeno, crispy tortilla chips (GF)..... 24*

***Ahi Poke** *sesame, soy, chili, maui onion, ogo, and taro chips 25*

NIGIRI & SASHIMI

***Maguro** *yellowfin tuna "Ahi" (GF) ..... (2pc.) Nigiri 15 Sashimi 30*
***Hamachi** *yellowtail (GF) ..... (2pc.) Nigiri 16 Sashimi 31*
***Sake** *salmon (GF)..... (2pc.) Nigiri 15 Sashimi 30*
***Toro** *blue fin belly (GF) ..... (2pc.) Nigiri 22 Sashimi 40*

** HAND ROLL TRIO*

Dungeness Crab Leg, Avocado, Cucumber, Tobikko, Sesame, Japanese Kewpie
Crunchy Tempura Shrimp, Avocado, Red Jalapeno, Wasabi-Matcha Crispies, Daikon Sprouts, Spicy Kewpie Mayo
Spicy Ahi Tuna, Fried Jalapeno, Cucumber, Sriracha, Togarashi
33

MAKI

***Toro Maki** *toro blue fin belly tuna roll, wasabi, pickled ginger (GF)..... 26*

***California Roll** *avocado, cucumber, tobikko, kewpie Japanese mayonnaise*
Local Dungeness Crab meat 23
Alaskan King Crab meat..... 31
50:50 Local Dungeness Crab meat and Alaskan King Crab meat,..... 27

***Spicy Ahi Tuna** *ahi, cucumber, togarashi, sriracha (GF)..... 20*

***Spicy Salmon Roll** *avocado, cilantro, jalapeno, togarashi, sriracha (GF) 20*

***Super Dave Roll "A Seastar Classic"** *Dungeness crab, scallop, salmon, avocado, mayonnaise and tobikko 32*

***Crunchy Roll** *tempura fried shrimp, avocado, cucmber, spicy mayonnaise, red jalapeno, daikon sprouts, wasabi-matcha crispies..... 22*

***Japanese A5 Waygu Beef Ribeye Roll** *torched wagyu, crispy fried onion, blackened avocado, scallion, takuan, tobikko, and Unagi sauce 24*

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** 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.*
10.10.2026

APPETIZERS

***Deviled Eggs** *citrus salmon gravlax with wasabi tobikko & truffle ahi tartar, caramelized onion and bacon 23*

Dungeness Crab Cakes *Thai sweet-n-sour beurre blanc, greens, lemongrass vinaigrette 35*

***Sesame-Peppercorn Crusted Ahi** *ginger-soy reduction, wasabi 31*

Grilled Octopus *herb roasted red potatoes, sweety drop peppers Greek lemon-caper-pepperoncini vinaigrette (GF) 30*

***Penn Cove Mussels** *lemongrass, coconut-curry, red bell pepper, fresh basil, cilantro, lime 21*

***Shrimp Shumai** *hand-made dumplings, shiitake mushroom, scallion, ginger, soy 21*

***Lobster Toasts** *Atlantic lobster tail, shallots, sherry, lemon, buttered ciabatta toasts, chives 52*

Kalbi Pork *seared pork tenderloin bites, sesame, scallion 21*

*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) 92

*SOUPS & SALADS

Hot-n-Sour Soup *shrimp, kaffir, straw mushroom, lime, cilantro, tomato (GF) 13*

Dungeness Crab Bisque *Port-Madeira reduction, chives 19*

Hearty Fall Greens, Dried Fruits, & Honeycrisp Apple
Warm caramelized onion-bacon vinaigrette, apricot, craisin, celery root, Honeycrisp apple, candied walnuts (GF) 22

Romaine Heart Caesar *EVOO, anchovy, lemon, garlic crouton, Parmigiano 19*
Add Shrimp 8
Add Dungeness Crab 14

Blue Cheese & Pear *shrimp, grilled radicchio & endive, hazelnut, tomato (GF) 21*

*SIDES

Chili Garlic Edamame *spicy chili oil, toasted garlic, sea salt (GF) 9*

Truffle Fries *crispy French fries with truffle aioli (V) 15*

Roasted Broccoli *smoked Gouda sauce, crispy fried onion strings (V) 16*

Yuzu Brussels Sprouts *whole grain mustard, black pepper (GF) 16*

Baked In-House Bread Service – Service for (2-4 guests)
Gougere, Ciabatta Rolls, Rosemary Cracker Bread, Whipped Plugra Butter 8

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FRESH FISH, SEAFOOD

FRESH & SIMPLE

Prepared with Olive Oil, & Sea Salt

Entrée's *mashed potatoes, seasonal vegetables, and lemon.*

***Fire Grilled NW King Salmon (6oz)** *(GF)*..... 49

***Seared & Roasted Wild Alaskan Halibut (6oz)** *(GF)* 56

A la carte

***Alaskan King Crab Merus Leg Butter Sauce (8 oz's)** *(GF)*..... 94

***Atlantic Lobster Tail Sherry Butter (9 oz's)** *(GF)*..... 54

***Fire Grilled Fresh NW King Salmon (3oz)** *(GF)*..... 27

***Seared & Roasted Fresh Wild Alaskan Halibut (3oz)** *(GF)* 30

***Seared U12 ct. Atlantic Diver Sea Scallops (1 each)** 13

***Grilled Garlic or Spicy White Shrimp (6 each)** *(GF)*..... 18

***Petrale Sole** *Parmigiano crusted, haricot verts, mashed potatoes*..... 47

***Cedar Plank Roasted NW King Salmon** *smoked broccoli & citrus rice*..... 59

NW Shellstock Stew *clams, mussels, scallops, shrimp, fresh fish, bell peppers, onion, herb tomato broth, gremolata, crisp garlic crostini* 52

***Fresh Pacific NW Steelhead** *ancho chili seasoned, apple wood smoked, Southwestern mash cake, BBQ chili hollandaise, lime crème (GF)*..... 53

***Wild Fresh Line Caught King Salmon** *fire-grilled, lemon-vermouth butter, Yukon Gold mashed potatoes, grilled asparagus (GF)*..... 60

***Wild Alaskan Halibut** *foraged local Chanterelle mushroom succotash, bacon onion relish, chives (GF)*..... 58

***Miso Glazed Sablefish (Black Cod)** *braised baby bok choy, snow peas, grilled shiitakes, jasmine ginger rice cake* 53

***Seafood Jambalaya** *shrimp, scallops, chicken, Tasso ham, Andouille (GF)* 50

***Fresh Wild Atlantic Diver Sea Scallops** *, sweet crème corn, Brussels sprouts, bacon, thyme*..... 57

***Seared Wild Hawaiian Fish** *sateh marinade, sticky rice, snow peas, cucumber-macadamia nut relish, Thai sweet chili butter sauce (GF)* 53

***Sesame-Peppercorn Crusted Fresh Ahi** *ginger rice cake, snow peas, ginger-soy reduction, wasabi crème, pickled ginger* 60

VEGETARIAN, CHICKEN AND PASTA

Zucchini Linguine *Fresh zucchini strands, artichoke, tomato, Kalamata olive, basil, garlic, shallots, crushed chilies, pine nuts (GF, Vegan)*..... 32

Herb Chevre Stuffed Roasted Chicken Breast, *fingerling potatoes, spinach, creamy garlic sundried tomato sauce (GF).* 46

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STEAK, KING CRAB AND LOBSTER

***USDA Choice Filet Mignon** *mashed potatoes, grilled asparagus, and Maître d' sauce (GF)..... 6oz 62*
and Maître d' sauce (GF)..... 8oz 73

***Alaskan King Crab Merus and Knuckle** *cedar plank roasted, oven roasted vegetables, creamy butter sauce, lemon (16oz's) 188*

***Atlantic Lobster Tail** *oven roasted in sherry butter, crispy fried fingerling potatoes, grilled summer zucchini (1 tail 9 oz's) (GF) 59*
(2 tails 18 oz's) (GF).....100

**Steak & Atlantic Lobster Tail*

fire-grilled 6oz Filet Mignon with Maitre d' sauce, seared and oven roasted sherry butter basted 9oz lobster tail, grilled summer zucchini, crispy fried fingerling potatoes, (GF).....109

CHEFS THREE COURSE TASTING MENU

Choose One Item from Each Section

1st Course

Pork Shumai, ginger, black garlic, shiitake mushroom, scallion, spicy-sesame-ponzu

New Orleans style Creole mock turtle soup, tender beef, bell peppers, onion, hard cooked egg, with lemon and sherry

Heirloom Cauliflower Salad, celery, fried wheat berries, Italian parsley, Calabrian chilies, crispy shallots, creamy white balsamic dressing, toasted pine nuts, Pecorino Romano

2nd Course

A5 Wagyu Ribeye Roll, torched wagyu beef, crispy fried onion, blackened avocado, scallion, takuan, tobikko and Unagi sauce

Tempura Surf & Turf, white shrimp, bunshemeji mushrooms, cauliflower, zuchinni, snap peas, citrus-ponzu dipping sauce.

Sweet Basil Pesto, Local Manila Clams, garlic, white wine, Parmigiano Reggiano.

3rd Course

House made fresh Ricotta Cavatelli, King & Dungeness crab, extra virgin olive oil, red chiles, preserved lemon, and mint.....78

Raw Bar Omakase, Hamachi Tartar on Crispy Sushi Rice, Torched Salmon Belly, King & Dungeness Crab California Roll, Salmon, Hamachi and Bluefin Tuna Sashimi, Oysters Tobikko...85

Japanese A5 Wagyu Eye of Rib Eye Steak,
Wasabi Mashed Potatoes, Blistered Snap Peas,
Kombu-Soy Infused Maitre d' Sauce 98

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