

"SUMMER CATCH" PRIX FIXE MENU

Available Sunday-Thursday Only
July 9th to September 28th

Three Courses for \$68

Choose one item from each section

Starters

Spicy Ahi Tuna Roll, cucumber, togarashi, sriracha (GF)

Taylor Shellfish Pacific Oysters on the Half Shell
Cocktail Sauce (GF)

Shrimp Ceviche, wild white shrimp, pickled fennel, tangelo,
sweet red onion (GF)

Caesar Salad, anchovy, lemon, garlic croutons, Parmigiano reggiano

Heirloom Tomato Salad, fresh mozzarella, grilled sweet onion,
pine nuts, basil vinaigrette (GF)

Entrée Selections

Honey Peppercorn Salmon, apple wood smoked and peppercorn crusted,
russet hash, braised cabbage, dill beurre blanc (GF)

Potato Chip Crusted Halibut, Tim's potato chips, toasted garlic, arugula,
heirloom tomatoes, haricot verts, red onion, watermelon radish,
lemon-thyme vinaigrette (GF)

Grilled White Shrimp, cumin crusted white shrimp, ancho chile,
sweet corn soufflé, avocado puree. (GF)

Striped Bass Chile Verde, grilled corn, red potato, sweet drop peppers,
lime, cilantro (GF).

Desserts

Vanilla Bean Crème Brulee with crackling sugar crust (GF)

Flourless Chocolate Cake with crème anglaise, warm salted caramel (GF)

Olympic Mountain Ice Cream or Sorbet

Passion Fruit Panna Cotta with tropical fruit, green tea syrup (GF)

Bread Service \$5

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, may be hazardous to your health. Please notify your server if you would like them prepared differently.

9.10.2023