

Seastar Restaurant & Raw Bar

Phased & Confused Three Course Prix Fixe Menu

Available Sunday-Thursday Only

***Choose one item from each section**

\$39

Tastes

*Kale Salad, Carrot, Red Cabbage, Red Onion,
Cider Mustard Vinaigrette, Sunflower, Pumpkin and Hemp Seeds*

Hot-n-Sour Thai Shrimp Soup

*Vegetable Roll, Carrot, Avocado, Cucumber, Pickled Daikon,
Sweet Miso Sauce*

Caesar Salad, Garlic Croutons, Parmigiano Reggiano

Entrée Selections

*Fire-Grilled Fresh Wild Alaskan Salmon, Yukon Gold Mashed Potatoes,
Grilled Asparagus with Meyer Lemon Vinaigrette,*

*Parmigiano Reggiano Crusted Petrale Sole with Yukon Gold Mash,
and Haricot Verts*

*Pan Roasted Indian Spice Marinated Chicken Breast, Jasmine Rice,
Tikka Masala Sauce and Cilantro*

*Zucchini Linguini, Kalamata Olives, Artichoke, Roma Tomato,
Garlic and Pine Nuts*

Desserts

Vanilla Bean Crème Brulee with Crackling Sugar Crust

Flourless Chocolate Cake with Crème Anglaise, Warm Salted Caramel

Olympic Mountain Ice Cream or Sorbet

Passion Fruit Panna Cotta with Tropical Fruit

House Baked Bread \$4.50

The Phased & Confused – Three Course Menu is available for curbside pick up for an additional charge of \$10 per meal, Ice cream is not available for curbside.

A 20% service charge is included on each check. Seastar retains 100% of the service charge. Our professional service team receives industry leading compensation.

* 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.

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