

SEASTAR FAMILY MEALS FOR FOUR

Our family meals are prepared meals ready to be reheated in your home!

At times there is some cooking required it is simple and everything you'll need is included with the meal. Seastar Family Meals are offered on Saturday's. These meals are sold in advance, meals are paid for in advance and on the day of delivery they are delivered to you car by safe, healthy, gloved and masked Seastar crewmembers!

Pick up times for the meals are on Saturday from 12:00 PM to 5:00 pm

Seastar Family Meals come with everything that is needed to prepare the meal in your home, including a starter course (soup or salad), an entrée course and dessert. There are no substitutions or changes to the Seastar Family Meal. Chef Howie provides full instructions on how to prepare/cook/reheat the meal in your home.

**Priced between \$70 - \$90 + tax, (\$17.50-\$22.50 per person)
feeling generous add a tip for our crew!**

Order by phone 425-456-0010 Mon. – Sat. 12:00 PM – 7:00 PM

SATURDAY AUGUST 29TH - \$80 – SUMMER BBQ

Peel-n-Eat Shrimp with Wasabi-Sambal Cocktail Sauce – GF/NF

Mom's Potato and New Orleans Style Macaroni Salad – V/NF

Ancho-Chili BBQ Half Chickens with Spicy-Honey BBQ Sauce, Grilled Corn on the Cob with Lime Butter, Cojita and Tajin Seasoning. - GF

Peach Crisp with Vanilla Crème – V/NF

Wine: Domaine Fonsainte Gris de Gris, Rose, Corbieres, France 2018 - \$22

Cocktail: Kur Gin Strawberry-Cucumber Cooler – 8oz \$14 / 16oz \$24

SATURDAY SEPTEMBER 5TH - \$85 – LABOR DAY SPECIAL!

Watermelon, Tomato, Feta Cheese, Mint Salad with Orange Vinaigrette – V/GF/NF

Apple Wood Smoked Honey Peppercorn Crusted King Salmon, Pickled Red Onion,

Roasted Vegetable Mashed Potatoes – GF/NF

White Chocolate Carrot Cake with Citrus Cream Cheese Frosting – V/NF

Wine: Stoller, Pinot Noir, Dundee Hills, OR 2018 – 750 ml Bottle \$24

Cocktail: Ketel One Blood Orange Martini– 8oz \$12 / 16oz \$20

SATURDAY SEPT. 12TH - \$80 – FARM FRESH HEIRLOOMS

Heirloom Golden Tomato Soup with EVOO, and Micro Greens – V/NF

Penne Pasta with White Shrimp, Heirloom Tomato, Artichoke, Garlic, Sweet Basil, and Extra Virgin Olive Oil, Parmigiano-Asiago Cheese – NF

Heirloom Peach, Tuscan Cantaloupe, & Watermelon, House Made Ricotta, and Heirloom Honey Gastrique - V/NF

Wine; 2018 Alois Lageder, Pinot Grigio, Alto Adige, Italy – \$24

Cocktail: Ketel One Cosmo, Fresh Sour & Cranberry Juice – 8oz \$12 / 16oz \$20

SATURDAY SEPT. 19TH - \$90 – CHOWDER & SALMON

Seastar Clam Chowder with Herb Crusted Oyster Crackers – NF

Salmon Piccata, Butter, Capers, Artichoke Hearts, Lemon, Citrus Rice– NF

Strawberry Panna Cotta with Basil Syrup and Micro Basil - V/NF

Wine: Stoller, Pinot Noir, Dundee Hills, OR 2018 – 750 ml Bottle \$24

Cocktail: Dark Door Bourbon Cold Brew Cocktail – 8oz \$16 / 16oz \$28

SATURDAY SEPT. 26TH - \$85 – CRAB DIP & TEXAS CHILE

Dungeness Crab Dip with Roasted Chilies and Baguette Slices – NF

All Meat Texas Style Chile with Onion, Cheddar Cheese, Salsa Fresca, Crispy Corn

Tortillas Strips, and Cilantro– NF

Cinnamon Chocolate Panna Cotta with Spicy Churro Sticks - V/NF

Wine: Roederer Estate, Sparkling Brut, Anderson Valley, CA – \$25

Cocktail: Blood Orange Margaritas- \$14 for 8oz's - \$24 for 16oz's

** 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.*

08.25.2020