

**Place your order by Phone 425.456.0010**

**from 12:00 PM – 8:00 PM**

**Pre-Orders are welcome and suggested!**

**Orders for Curbside, Wine, Spirit Packages, Cocktails,**

**are available for pick up from**

**4:00 PM – 8:00 PM on Sunday-Thursday and**

**4:00 PM – 9:00 PM on Friday & Saturday**

## **CURBSIDE TAKE OUT**

### **SEASTAR RAW BAR**

#### **SPECIAL**

\* **Torched Salmon Belly** *black sesame sushi rice, Shiso leaf, Unagi sauce*..... 19

#### **NIGIRI & SASHIMI**

\* **Maguro**, yellowfin tuna "Ahi" ..... (2pc.) Nigiri 9 Sashimi 18

\* **Hotategai**, scallop ..... (2pc.) Nigiri 10 Sashimi 19

\* **Ama-Ebi**, sweet shrimp ..... (2pc.) Nigiri 12 Sashimi 25

\* **Hamachi**, yellowtail ..... (2pc.) Nigiri 9 Sashimi 17

\* **Sake**, salmon ..... (2pc.) Nigiri 8 Sashimi 17

\* **Toro**, blue fin belly ..... (2pc.) Nigiri 17 Sashimi 33

\* **Unagi**, fresh water eel ..... (2pc.) Nigiri 10

\* **Ikura**, salmon roe ..... (2pc.) Nigiri 10

#### **MAKI**

\* **Kappa Maki**, traditional cucumber roll, wasabi, pickled ginger ..... 5

\* **Tekka Maki**, traditional ahi tuna roll, wasabi, pickled ginger ..... 9

\* **California Roll**, Dungeness crab, avocado, cucumber, tobikko, kewpie ..... 12

\* **Spicy Ahi Tuna**, ahi, cucumber, Togarashi, Sriracha ..... 10

\* **Spicy Salmon Roll**, king salmon, avocado, jalapeno, Togarashi, Sriracha ..... 10

\* **Crunchy Roll**, tempura fried shrimp, avocado, cucumber, spicy mayonnaise,  
red jalapeno, daikon sprouts, tempura crispies ..... 15

\* **Super Dave Roll "A Seastar Classic"**, Dungeness crab, scallop, salmon,  
avocado and tobikko ..... 20

#### **CEVICHE**

\* **Halibut**, roasted corn, avocado, sweet onion, tomatillo, tomato, jalapeno ..... 19

#### **POKE**

\* **Ahi**, sesame, soy, chile, Maui onion, ogo, and taro chips ..... 19

#### **SOUPS**

**Seastar Clam Chowder** (hot or cold to take home and reheat)

*Clams, Bacon, Garlic, Onions, Celery, Cream, Potatoes, Herbs.*

16 oz bowl ..... 10

32 oz container ..... 20

**Hot-n-Sour Soup**, (hot or cold to take home and reheat)

*Shrimp, Lime Leaf, Straw Mushroom, Lime, Cilantro, Tomato*

16 oz bowl ..... 12

32 oz container ..... 23

**Dungeness Crab Bisque**, Port-Madeira Reduction, Chives

8oz cup ..... 12

14oz bowl ..... 19

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## **SALADS**

<b>Romaine Heart Caesar</b> , EVOO, anchovy, lemon, Parmigiano .....	11
Add Shrimp.....	3
Add Dungeness Crab.....	6
<b>Kale Salad</b> , red onion, carrot, red cabbage, pumpkin, hemp & sunflower seeds, whole grain mustard-cider-olive oil vinaigrette.....	9
<b>Heirloom Tomato Salad</b> , fresh mozzarella, grilled Walla Walla sweet onions, toasted pine nuts, basil vinaigrette.....	13
<b>Blue Cheese &amp; Pear</b> , shrimp, grilled radicchio & endive, hazelnut, tomato .....	14

## **SANDWICHES**

<b>Open Face Dungeness Crab Sandwich</b> , artichoke, sweet onion, tomato, roasted chile, Parmesan & cheddar cheese, cracked wheat sourdough, served with crispy tater tots.....	18
<b>Classic Steakhouse Burger</b> , house baked bun, onion, lettuce, cheese, tomato roasted onion spread, tater tots or chips.....	17

## **TASTES**

* <b>Deviled Eggs</b> , citrus salmon gravlax, wasabi tobiko & truffle ahi tartare .....	18
* <b>Dungeness Crab Cakes</b> , Thai sauce, greens, Thai vinaigrette.....	22
* <b>Shrimp Shumai</b> , shiitake mushroom, scallion, ginger, soy .....	16
<b>Thai Chicken</b> , sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro .....	15
* <b>Sesame-Peppercorn Crusted Ahi</b> , ginger-soy reduction, wasabi.....	21
* <b>Brown Butter Lobster Roll</b> , fresh Maine lobster meat, shallots, sherry, lemon, house baked wheat roll, chives .....	37
<b>Plank Mushrooms</b> , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....	17
<b>Sweet Potato Tater Tots</b> , chipotle-Ranch Dip .....	7
<b>Truffle Tots</b> , crispy tater tots, truffle aioli.....	11
<b>Charred Broccoli</b> , olive oil, lemon, citrus aioli, toasted pistachios.....	10
<b>Grilled Asparagus</b> , Hollandaise Sauce .....	12
* <b>Classic Dungeness Crab Cocktail</b> , celery, onion, spicy cocktail sauce .....	25

## **FROM THE SEA**

* <b>Fresh Pacific NW King Salmon</b> Fire-Grilled, served with Yukon Gold mashed potatoes, grilled asparagus .....	48
* <b>Smoked NW King Salmon Linguine</b> , Apple wood smoked fresh NW king salmon, roasted scallions, garlic cream sauce, Parmigiano Reggiano.....	32
* <b>White Gulf Shrimp</b> , grilled, sun-dried tomato butter, asparagus-tomato risotto.	40
* <b>Opaka Paka</b> , sateh marinade, sticky rice, cucumber-mac nut relish, snow peas, Thai sweet chili butter sauce.....	45
* <b>Seafood Jambalaya</b> , shrimp, scallops, chicken, Tasso ham, Andouille.....	30
* <b>Diver Scallop</b> , mango rice, tropical fruit chutney, snow peas, macadamia nuts .....	48
* <b>Yellowfin Tuna "Ahi"</b> , ginger rice cake, snow pea, ginger-soy, wasabi.....	52
* <b>Fresh Petrale Sole</b> , Parmigiano crusted, haricot verts, mashed potatoes.....	36
* <b>Swordfish</b> , artichokes, caper, Cremini, lemon, brown butter, citrus rice... ..	49
* <b>Alaskan Halibut</b> , potato chip crusted, heirloom tomato, watermelon radish, haricot verts, lemon-thyme vinaigrette.....	43
* <b>Steelhead</b> , ancho-chili, SW mash cake, chili hollandaise, lime crème .....	45
with apple wood smoked white shrimp.....	52
* <b>Cedar Plank Salmon</b> , smoked broccoli & citrus rice .....	48
* <b>Alaskan King Crab</b> , cedar plank roasted, roasted vegetables, butter sauce .....	90

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# The...so cool wine list

We understand that not everyone is looking to stock up there wine cellar with legendary wines...you want to drink some wine now! Every day will offer a selection of wines that you won't feel guilty about drinking tonight. Remember, just because they are inexpensive, doesn't make them cheap.

Some of these wines are in limited quantities...so order soon!

## Bubbles

- #2 Dibon, Cava, Spain - \$10
- #3 Roederer Estate, Brut, Anderson Valley, CA - \$24

## Whites

- #11 Dashwood, Sauvignon Blanc, Marlborough, NZ 2019 - \$21
- #18 Galerie, Sauvignon Blanc, Napa Valley, CA 2015 - \$22
- #17 DeLille Cellars, Roussanne, Red Mt., WA, 2017 - \$34
- #14 Lageder, Pinot Grigio, Alto Adige, Italy, 2018 - \$19
- #12 Joseph Drouhin, Macon-Villages, France 2018 - \$17
- #15 The Walls, Chardonnay, "Les Jeunes Vignes", WA 2018 - \$26

## Rose

- #21 Marques des Carceras, Rosado, Rioja, Spain 2017 - \$13
- #22 Domain de Fonstainte, Gris de Gris, Rose, Corbières, FRA 2018 - \$19

## Reds

- #70 Hartford Court, Pinot Noir, Russian River Valley, CA 2015 - \$36
- #71 Los Dos, Garnacha, Campo de Borja, Spain 2018 - \$15
- #80 Bookwalter, Merlot, Columbia Valley, WA 2018 - \$28
- #88 Mark Ryan, Cabernet Sauvignon, John Howie Cuvee, WA 2018 - \$24
- #89 DeLille Cellars, D2, WA 2019 - \$37
- #90 Altocedro, Malbec, Mendoza, ARG 2018 - \$16

If you're looking for something a little different or special...feel free to take a look at our full wine list on the Seastar website, all wines purchased from our main wine list (sorry not the list above) for curbside pick up are 25% off the listed price!

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