

**Place your order by Phone 425.456.0010
from 12:00 PM – 8:00 PM**

Pre-Orders are welcome and suggested!

Orders for Curbside or Delivery

**Wine, Spirits, Cocktail Kits, & Specialty Cocktails,
are available for pick up or delivery 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

Romaine Heart Caesar , EVOO, anchovy, lemon, Parmigiano	11
Add Shrimp.....	3
Add Dungeness Crab.....	6
Kale Salad , red onion, carrot, red cabbage, pumpkin, hemp & sunflower seeds, whole grain mustard-cider-olive oil vinaigrette.....	9
Winter Greens Dried Fruits & Apple , warm caramelized onion-bacon vinaigrette, apricot, raisin, celery root, Honeycrisp apple, candied walnuts	13
Blue Cheese & Pear , shrimp, grilled radicchio & endive, hazelnut, tomato	14

SANDWICHES

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

TASTES

* Deviled Eggs , citrus salmon gravlax, wasabi tobiko & truffle ahi tartare	18
* Dungeness Crab Cakes , Thai sauce, greens, Thai vinaigrette.....	22
* Shrimp Shumai , shiitake mushroom, scallion, ginger, soy	16
Thai Chicken , sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro	15
* Sesame-Peppercorn Crusted Ahi , ginger-soy reduction, wasabi.....	21
* Brown Butter Lobster Roll , fresh Maine lobster meat, shallots, sherry, lemon, house baked wheat roll, chives	37
Plank Mushrooms , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....	17
Sweet Potato Tater Tots , chipotle-Ranch Dip	7
Truffle Tots , crispy tater tots, truffle aioli.....	11
Charred Broccoli , olive oil, lemon, citrus aioli, toasted pistachios.....	10
Pumpkin Gnocchi , chanterelle, apple, brown butter, sage, balsamic reduction.....	17

FROM THE SEA

* Fresh Pacific NW King Salmon Fire-Grilled, served with Yukon Gold mashed potatoes, grilled asparagus	48
* Smoked NW King Salmon Linguine , Apple wood smoked fresh NW king salmon, roasted scallions, garlic cream sauce, Parmigiano Reggiano.....	32
* Lobster Macaroni-n-Cheese , cold water lobster, onion crème, Fontina cheese tender macaroni, crispy cheddar-Asiago topping, tarragon, Delice d' Bourgogne.....	46
* White Gulf Shrimp , grilled, sun-dried tomato butter, asparagus-tomato risotto.	40
* Barramundi , sateh marinade, sticky rice, cucumber-mac nut relish, snow peas, Thai sweet chili butter sauce.....	43
* Seafood Jambalaya , shrimp, scallops, chicken, Tasso ham, Andouille.....	30
* Diver Scallop , mango rice, tropical fruit chutney, snow peas, macadamia nuts	48
* Yellowfin Tuna "Ahi" , ginger rice cake, snow pea, ginger-soy, wasabi.....	52
* Fresh Petrale Sole , Parmigiano crusted, haricot verts, mashed potatoes.....	36
* Swordfish , artichokes, caper, Cremini, lemon, brown butter, citrus rice.....	49
* Fresh Alaskan Halibut , fire-grilled, chanterelle mushroom succotash, in light crème sauce, with caramelized onion and bacon relish.....	50
* Steelhead , ancho-chili, SW mash cake, chili hollandaise, lime crème	45
with apple wood smoked white shrimp.....	52
* Cedar Plank Salmon , smoked broccoli & citrus rice	48
* Alaskan King Crab , 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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PHASED & CONFUSED PRIXE FIXE MENU

Available Everyday

***Choose one item from each section**

\$45

Tastes

(Choose One)

*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

(Choose One)

*Fire-Grilled Coho "Silver" 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

(Choose One)

Vanilla Bean Crème Brulee with Crackling Sugar Crust

Flourless Chocolate Cake with Crème Anglaise, Warm Salted Caramel

Passion Fruit Panna Cotta with Tropical Fruit

The Phased & Confused

Three Course Menu is available for curbside pick up or delivery!

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