

SEASTAR RAW BAR

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
4PM – 8PM Sun.-Thurs. & 4PM – 9PM on Fri, & Sat.**

CURBSIDE TAKE OUT

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
* **King Crab California Roll**, Alaskan King Crab merus meat, avocado, cucumber,
tobikko, kewpie 15
* **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

* 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.

12.05.2020

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 |
| 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 | 19 |

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 |
| Curried Cauliflower Mash , smoked tomato relish, chives..... | 11 |

FROM THE SEA

| | |
|--|----|
| * 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 |
| * 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..... | 32 |
| * Yellowfin Tuna "Ahi" , ginger rice cake, snow pea, ginger-soy, wasabi..... | 52 |
| * Fresh Petrale Sole , Parmigiano crusted, haricot verts, mashed potatoes..... | 36 |
| * Chilean Sea Bass fire-grilled, chanterelle mushroom succotash, in light crème sauce, with caramelized onion and bacon relish..... | 52 |
| * 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 |

* 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.

12.05.2020

FROM THE LAND

- * **Zucchini Linguine**, artichoke, tomato, Kalamata olive, basil, garlic, chilies24
- Herb Roasted Chicken Breast**, Yukon Gold mashed, pesto aioli, zucchini.....30
- * **6oz American Wagyu Tri-Tip**.....34
- * **USDA Choice Filet Mignon**.....6oz 42
.....8oz 54
- * **14oz USDA Choice New York Steak**,59
Steaks are served with mashed potatoes, grilled asparagus, and Maitre d 'sauce
- * **8oz American Wagyu Filet Mignon**,.....68
*Rich American Wagyu Filet Mignon, from Snake River Farms in Idaho.
Served with mashed potatoes, grilled asparagus, and Maitre d 'sauce*

LAND & SEA SPECIALS

- * **Steak & Lobster, fire-grilled 8oz Filet Mignon**, brown butter braised Maine lobster, asparagus, creamy-cheesy russet potato hash, 87

DESSERTS

- * **Olympic Mountain Ice Cream**, call for a list of offerings..... 7 Pint
- * **Crème Brulee**, Classic Vanilla or Bourbon Butterscotch..... 4
- * **Passionfruit Panna Cotta**, tropical fruit, green tea syrup 5
- * **White Chocolate Coconut Crème Pie**, for two!.....14
- * **Hand Made Truffles**, White Chocolate Baileys, Spicy Chile, Hazelnut,
Dark Chocolate, Grand Marnier, and Cappuccino..... 2 each

COCKTAILS – 8oz or 16oz Pre-Mixed Specialty Cocktails Ready to enjoy!

- * **Oak Barrel Aged Manhattan**,
Bourbon, Sweet Vermouth, Bitters, Cherries (8oz's)...14..... (16 oz's)...24
- * **Whiskey Sour**,
Bourbon, Fresh Lemon Juice, Simple Syrup (8oz's)...14..... (16 oz's)...24
- * **Blood Orange Martini**, *Ketel One Vodka, Agave* (8oz's)...12 (16 oz's)...20
- * **Kur Gin Strawberry-Cucumber Cooler** (8oz's)...14..... (16 oz's)...24
- * **Lemon Drop**
Ketel One Vodka, Fresh Sour, Triple Sec (8oz's)...14..... (16 oz's)...24
- * **Cosmopolitan**
Ketel One Vodka, Fresh Sour, Cranberry Juice (8oz's)...14 (16 oz's)...24
- * **Seastar Greyhound**
Ketel One Vodka, Fresh Grapefruit Juice & Sour (8oz's)...14..... (16 oz's)...24
- * **Dirty Martini**
Ketel One Vodka, Blue Cheese Olive (8oz's)...14 (16 oz's)...24
- * **Negroni**
Kur Gin, Campari, Sweet Vermouth (8oz's)...18 (16 oz's)...32
- * **Mai Tai**
Don-Q Rum, Meyers Dark Rum, Triple Sec, Lime (8oz's)...14 (16 oz's)...24
- * **Blood Orange Margarita**
Pueblo Viejo Reposado, Triple Sec, Blood Orange (8oz's)...14 (16 oz's)...24

* 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.

12.05.2020

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
- #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!

** 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.*

12.05.2020

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!

* 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.

12.05.2020