

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
* **King Crab California Roll**, Alaskan King Crab merus meat, avocado, cucumber, tobikko, kewpie 17
* **Super Dave Roll "A Seastar Classic"**, Dungeness crab, scallop, salmon, avocado and tobikko 20
* **Pete's Magic Dragon**, unagi, crab, cucumber, avocado 22

CEVICHE

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

POKE

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

OYSTERS & SHELLFISH

* **Classic Dungeness Crab Cocktail**, celery, onion, spicy cocktail sauce 25
* **Fresh Shucked Oysters**, regional selections MP

A 20% service charge is included on each check. Seastar retains 100% of the service charge. Our professional service team receives industry leading compensation which includes Wages, Commissions, and Benefits.

* 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.

04.01.2021

SEASTAR KITCHEN

SOUPS

Hot-n-Sour Soup , shrimp, kaffir, straw mushroom, lime, cilantro, tomato	
cup.....	10
bowl	17
Dungeness Crab Bisque , Port-Madeira Reduction, Chives	
cup.....	12
bowl	19

SALADS

Romaine Heart Caesar , EVOO, anchovy, lemon, Parmigiano	11
Add Shrimp.....	3
Add Dungeness Crab.....	7
Kale Salad , red onion, carrot, red cabbage, pumpkin, hemp & sunflower seeds, whole grain mustard-cider-olive oil vinaigrette.....	9
Golden Beet & Fennel , arugula, lentil, apple, orange vinaigrette, mint, parsley, crispy quinoa.....	13
Blue Cheese & Pear , shrimp, grilled radicchio & endive, hazelnut, tomato.....	14

TASTES FROM THE SEA

* Clams , basil pesto, garlic, pine nuts, Parmigiano Reggiano... ..	17
* Mussels , Thai coconut-curry sauce, basil, bell pepper, lime	16
* Dungeness Crab Cakes , Thai sweet-n-sour beurre blanc greens, lemon grass vinaigrette.....	24
* Sesame-Peppercorn Crusted Ahi , ginger-soy reduction, wasabi.....	21
* Shrimp Shumai , shiitake mushroom, scallion, ginger, soy	16
* Grilled Octopus , eggplant Capronata, Putanesca sauce, micro basil.....	18
* Brown Butter Lobster Roll , fresh Maine lobster meat, shallots, sherry, lemon, house baked wheat roll, chives	37

TASTES FROM THE LAND

* Deviled Eggs , citrus salmon gravlax, wasabi tobikko & truffle ahi tartare	18
Thai Chicken , sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro	15
Plank Mushrooms , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....	17
Seared Pork , Kalbi, sesame, scallion.....	16

SANDWICHES

Open Face Dungeness Crab Sandwich , artichoke, onion, tomato, roasted chile, Parmesan & cheddar, cracked wheat sourdough, served with crispy fries	18
Classic Steakhouse Burger , house baked bun, onion, lettuce, cheese, tomato roasted onion spread, fries.....	19

TASTES TO SHARE

Bread Service - Serves (2-4 guests) Macrina onion rye & Giuseppe rolls, house baked crackers, EVOO Sea Salt Butter.....	4.5
* Seastar Appetizer Tower , Dungeness crab cakes, Thai sweet-n-Sour beurre blanc, scallops, tropical fruit chutney & macadamia nuts, crispy shrimp with Sriracha butter sauce, (serves 4)	65

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FROM THE SEA

* Fresh Pacific NW King Salmon <i>Fire-Grilled, served with Yukon Gold mashed potatoes, grilled asparagus</i>	48
* NW Shellstock Stew , scallops, clams, mussels, fish, shrimp, <i>tomato-herb broth</i>	44
* Basil-Garlic Grilled Shrimp , spaghetti squash, bell peppers, pesto sauce.....	40
* Seafood Jambalaya , shrimp, scallops, chicken, Tasso ham, Andouille.....	34
* Diver Scallop , butter nut squash risotto, spinach, pomegranate molasses	49
* Mahi Mahi , sateh marinade, sticky rice, cucumber-mac nut relish, snow peas, <i>Thai sweet chili butter sauce</i>	45
* 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... ..	48
* Alaskan Halibut , Southwestern mash potato, tomatillo relish, salsa roja	50
* Steelhead , ancho-chili, SW mash cake, chili hollandaise, lime crème	45
<i>with apple wood smoked white shrimp</i>	52
* Cedar Plank Salmon , smoked broccoli & citrus rice	48
* Alaskan King Crab , cedar plank roasted, roasted vegetables, butter sauce	90

FROM THE LAND

* Zucchini Linguine , artichoke, tomato, Kalamata olive, basil, garlic, chilies	24
Herb Roasted Chicken Breast , risotto cake, pesto aioli, zucchini ribbons.....	30
* 6oz American Wagyu Tri-Tip	34
* USDA Choice Filet Mignon	6oz 42
.....	8oz 54
* 14oz USDA Choice New York Steak ,	59
* 8oz American Wagyu Filet Mignon ,.....	68
<i>Rich American Wagyu Filet Mignon, from Snake River Farms in Idaho.</i>	

Steaks are served with mashed potatoes, grilled asparagus, and Maître d' Sauce

* Steak & Lobster , fire-grilled 8oz Filet Mignon, brown butter braised Maine <i>lobster, asparagus, creamy-cheesy russet potato hash,</i>	87
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FORAGED, FOUND, FARMED

Sweet Potato Tater Tots , chipotle-Ranch Dip	7
Truffle Tots or Fries , crispy Tater Tots or French fries with truffle aioli.....	11
Charred Broccoli , olive oil, lemon, citrus aioli, toasted pistachios.....	10
Curried Cauliflower Mash , smoked tomato relish, chives.....	11
Butter Nut Squash Risotto , spinach, pomegranate molasses	13
Grilled Asparagus , Meyer Lemon Vinaigrette.....	12

DESSERT

Crème Brulee , Vanilla or Bourbon Butterscotch	10
Flourless Chocolate Cake , crème anglaise, sea salt caramel.....	11
Handmade Seastar Truffle, Dark Chocolate, Cappuccino, Three Chili Dark Chocolate, White Chocolate Baileys, Hazelnut, Grand Marnier	13
* White Chocolate Coconut Crème Pie , for two!.....	14
Olympic Mountain Ice Cream & Sorbets	6

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SEATTLE RESTAURANT WEEK MENU

Available Sunday-Thursday Only

***Choose one item from each section**

Three Courses for \$35

Tastes

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

Clam Chowder with Bacon & Herb Crusted Oyster Crackers

Hot-n-Sour Thai Shrimp Soup, Straw Mushrooms, Lime Leaf

Pan Seared Kalbi Pork Tenderloin

Spicy Ahi Tuna Roll

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

Thai Chicken, Sa-Teh Marinade, Lime, Thai Pickles, Sweet Chili Sauce, Cilantro

*Three Taylor Shellfish Pacific Oysters on the Half Shell
Mignonette or Cocktail Sauce*

Spicy Salmon-Jalapeno Roll

Caesar Salad, Garlic Croutons, Parmigiano Reggiano

Entrée Selections

*Fire-Grilled 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 Herb Chicken Breast, Zucchini Ribbons,
Crispy-Cheesy Risotto Cake*

*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

White Chocolate Coconut Crème Pie

Passion Fruit Panna Cotta with Tropical Fruit

House Baked Bread \$4.50

*The Seattle Restaurant Week – Three Course Menu is available for curbside pick up
for an additional charge of \$6 per meal, Ice cream or sorbet is not available for curbside.*

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