

# Appetizers

## Small Plates

### From the Kitchen

\* **Sesame-Peppercorn Crusted Ahi**, *ginger-soy reduction, wasabi crème*...18.5

**p&p** **Cedar Plank Roasted Mushrooms**, *portabella, Cremini, shitake, dried porcini, lemon, herbs, olive oil, arugula, frisee*...15

**p&p** \* **Pesto Steamed Clams**, *local clams, herbs, pine nuts, butter, white wine*...17.5

**Crispy Saifun Shrimp**, *white shrimp, butter sauce, Sriracha, scallions*...14

**p&p** \* **Seared Korean Kal-bi Pork Tenderloin**,  
*spicy-sweet soy sauce, sesame, scallions*...14.5

\* **Seared Diver Scallop Trio**,  
*golden beet & truffle vinaigrette, tropical fruit chutney & toasted macadamia nuts, curried cauliflower & smoked tomato beurre blanc*...24

**p&p** **Dungeness Crab Cakes**, *baby greens, kaffir-lemongrass vinaigrette Thai sweet-n-sour beurre blanc sauce*...19

\* **Smoked Ahi Carpaccio**, *black pepper crust, baby arugula, Meyer lemon vinaigrette, Reggiano*...18

### Shared Plates

\***Seastar Iced Shellstock Bowl**  
*Dungeness crab legs, fresh shucked oysters, scallop ceviche, grilled & chilled large black tiger shrimp, Alaska king crab*...80

\* **Chef's Sushi Plate**, *Assorted Sashimi, Nigiri & Maki Sushi*...45

**p&p** \* **Raw Bar Sampler**  
*Hawaiian Ahi Poke, Scallop Ceviche, California Sushi Roll*...34

\* **Seastar Tower**  
*Dungeness crab cakes, Saifun shrimp, Seared diver scallops with tropical fruit chutney & toasted macadamia nuts*...48

### Sides

**Roasted Brussels Sprouts**, *yuzu, whole grain mustard*...9

**Cedar Plank Roasted Vegetables**, *garlic, lemon, herbs*...8.5

**Grilled Asparagus**, *Meyer lemon vinaigrette*...10

**Warm German Potato Salad**, *bacon, sweet cider vinaigrette*...9

**Fried Cauliflower**, *chimichurri*...8.5

\* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your health. Please notify your server if you would like them prepared differently.