

## TASTES FROM THE SEA

<b>Hot-n-Sour Soup</b> , shrimp, kaffir, straw mushroom, lime, cilantro, tomato	
cup.....	8
bowl .....	15
<b>Dungeness Crab Bisque</b> , corn, onion, cream, port-madeira reduction, chives	
cup.....	9
bowl .....	17
* <b>Clams</b> , basil pesto, garlic, pine nuts, Parmigiano Reggiano..	14
* <b>Dungeness Crab Legs</b> , brandy, garlic, butter, lemon, puff pastry, parsley .....	19
* <b>Shrimp Shumai</b> , shiitake mushroom, scallion, ginger, soy.....	13
* <b>Seafood Stew</b> , clams, mussels, scallops, shrimp, fish, herb tomato broth.....	22
* <b>Mahi Mahi</b> , rice, beurre blanc, cucumber, macadamia nut, cilantro... ..	22
* <b>Black Cod</b> , citrus Ponzu, garlic crisps, yuzu tobikko, scallion... ..	20
* <b>Scallop Trio</b> , tropical fruit, nuts, golden beet & truffle, Chablis cream & truffle .....	27
* <b>Yellowfin Tuna "Ahi"</b> , herb crusted, black truffle vinaigrette, sun choke chips....	21
* <b>Dungeness Crab Cakes</b> , Thai sweet-n-sour sauce, greens, kaffir vinaigrette..	20

## TASTES FROM THE LAND

<b>Roasted Asiago-Blue Cheese Potatoes</b> , black pepper, chives .....	9
<b>Deviled Eggs</b> , citrus salmon gravlax, wasabi tobikko & truffle ahi tartare .....	15
<b>Plank Mushrooms</b> , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....	16
<b>Seared Pork</b> , Kalbi, sesame, scallion.....	15
<b>Wagyu Meatballs</b> , mushroom, foie gras infused veal demi.....	12
<b>Thai Chicken</b> , sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro .....	11
<b>Romaine Heart Caesar Salad</b> , EVOO, anchovy, lemon, Parmigiano.....	11
Add Bay Shrimp.....	3
Add Dungeness Crab .....	6
<b>Blue Cheese &amp; Pear</b> , bay shrimp, grilled radicchio & endive, hazelnut, tomato .....	12
<b>Smoked Duck Salad</b> , spinach, chevre, candied walnuts, raspberry vinaigrette .....	12
* <b>Thai Beef</b> , coriander, garlic, chili, Thai vinaigrette, grapes .....	19

## TASTES TO SHARE

### **Bread Service - Serves (2-4 guests)**

House Baked, Gougère, Cracker Bread, Yeast Rolls, EVOO Sea Salt Butter .....

4

### \* **Oyster Sampler**

Three different oysters, two of each, two with caviar & crème fraiche,  
two with pomegranate citrus relish, two with champagne mignonette granita .....

30

### \* **Raw Bar Tower**,

Scallop ceviche with mango-kiwi relish, Dungeness crab California roll,  
& Hawaiian Ahi Poke (serves 4-6).....

44

### \* **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).....

55

### \* **Seastar Iced Shellstock Bowl**,

Dungeness crab legs, King crab legs, scallop ceviche, grilled black tiger prawns,  
fresh shucked oysters, cocktail, mignonette, Dijon sauce ...(serves 4-6) .....

80

\* 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.

03.07.2018