

## **SOUPS**

<b>Hot-n-Sour Soup</b> , shrimp, kaffir, straw mushroom, lime, cilantro, tomato	
cup.....	9
bowl.....	16
<b>Dungeness Crab Bisque</b> , corn, onion, cream, port-madeira reduction, chives	
cup.....	11
bowl.....	18

## **SALADS**

<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.....	14

## **TASTES FROM THE SEA**

* <b>Hawaiian Style Ahi Poke Bowl</b> , cucumber, avocado, Maui onion, ogo, rice.....	10
* <b>Clams</b> , basil pesto, garlic, pine nuts, Parmigiano Reggiano.....	16
* <b>Shrimp Shumai</b> , shiitake mushroom, scallion, ginger, soy.....	16
* <b>Tequila-Habanero Shrimp</b> , garlic, lime, cilantro, honey-jalapeno cornbread ....	19
* <b>Scallop Trio</b> , tropical fruit & nuts, golden beet & truffle, mushroom & asparagus .	29
* <b>Dungeness Crab Cakes</b> , Thai sweet-n-sour sauce, greens, kaffir vinaigrette..	21

## **TASTES FROM THE LAND**

<b>Japanese A5 Wagyu Beef Striploin</b> , seared, sliced, veal demi, ginger-soy reduction, wasabi crème, and tempura fried Shiso leaves.....	68
* <b>Japanese A5 Wagyu Beef Tartare</b> , grilled shiitake mushroom, roasted shallots, black truffle, chive, truffle yuzu-aioli.....	20
<b>Bacon, Belly and Loin</b> , tempura, maple braised, Char Siu BBQ.....	16
<b>Roasted Asiago-Blue Cheese Potatoes</b> , black pepper, chives.....	10
<b>Deviled Eggs</b> , citrus salmon gravlax, wasabi tobikko & truffle ahi tartare.....	18
<b>Plank Mushrooms</b> , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....	17
<b>Seared Pork</b> , Kalbi, sesame, scallion.....	16
<b>Thai Chicken</b> , sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro.....	13

## **TASTES TO SHARE**

<b>Bread Service - Serves (2-4 guests)</b> Macrina onion rye & Giuseppe rolls, house baked crackers, EVOO Sea Salt Butter.....	4.5
* <b>Oyster Sampler</b> Three different oysters, two of each, two with caviar & crème fraiche, two with pomegranate-citrus, two with champagne mignonette granita.....	36
* <b>Raw Bar Tower</b> , Scallop ceviche with mango-kiwi relish, Dungeness crab California roll, & Hawaiian Ahi Poke (serves 4-6).....	46
* <b>Seastar Appetizer Tower</b> , Dungeness crab cakes, Thai sweet-n-Sour beurre blanc, scallops, tropical fruit chutney & macadamia nuts, crispy shrimp with Sriracha butter sauce, (serves 4).....	60
* <b>Seastar Iced Shellstock Bowl</b> , Dungeness crab legs, King crab legs, scallop ceviche, grilled black tiger prawns, fresh shucked oysters, cocktail, mignonette, Dijon sauce ...(serves 4-6).....	86

A 20% Service Charge will be added for parties of 6 or more.