

If you have specific dietary requirements, preferences, or a food allergy, please speak to the manager, chef, or your server. We care about our guests and want to address your needs to ensure you have an excellent dining experience. We have compiled a comprehensive list of menu options for our guests with gluten sensitivities. Please note some items may not be available at all times.

Seastar Restaurant and Raw Bar has taken the necessary precautions to ensure that the following menu items and their preparations are free of elements that might cause a reaction for those with gluten sensitivity. Some menu items have been modified for gluten free diets.

**\*\* Please alert your server that you wish to have the gluten free version, especially to go orders\*\***

## **Appetizers**

### *Small Plates*

### **From the Raw Bar**

** \* Scallop Ceviche, mango-kiwi-relish, lime, onion, cilantro...15**

** \*Halibut Ceviche, roasted corn, avocado, onion, tomatillo, lime, cilantro, chilies, crispy corn tortilla strips...16**

***Tuna Crudo with Caper Berry, fried capers, Meyer lemon, first press olive oil, cracked pink peppercorns...15***

** \* Ahi Poke, ogo, onion, tamari, sesame oil, red chilies, taro chips...15**

** \*Deviled Eggs, 1/2 dozen**

***Salmon gravlox, shallot, tangerine, dill...11***

***Ahi tartare, bacon, roasted onion, truffle oil...13***

***Fresh Shucked Oysters, mignonette & wasabi-sambal cocktail sauce...MP***

***Oyster Sampler, American Caviar, Pomegranate Relish, Cocktail Sauce, Three varieties of oyster, two topped with crème fraiche & caviar, two with pomegranate-citrus relish and two with wasabi-sambal cocktail sauce ...27***

***Grilled & Chilled Jumbo Tiger Shrimp, wasabi-sambal cocktail sauce...18.5***

**\*Sashimi**

***Ahi...16 Sake...14 Albacore...10 Hamachi...17 Tako...17 Scallop...14***

** \* Sushi Maki-Style**

**Washington Roll...9    Nakamura Roll...14    California Roll...8  
Spicy Tuna Roll...6.5    Super Dave Roll...18**

**\* Sushi Nigiri-Style**

**Ahi...6.5    Sake...6    Albacore...5.5    Hamachi...7    Tako...7    Scallop...7**

***From the Kitchen***

** \* Cedar Plank Roasted Mushrooms, portabella, Cremini, shitake, dried porcini, lemon, herbs, olive oil, arugula, frisee...14**

** \* Pesto Steamed Clams, local clams, herbs, pine nuts, butter, white wine...17**

**\* Seared Diver Scallop Trio,  
golden beet & truffle vinaigrette, tropical fruit chutney & toasted macadamia  
nuts, and cream corn & sun dried tomato vinaigrette...20**

**Sesame Peppercorn Crusted Ahi, ginger-tamari reduction, wasabi crème...18**

**Chicken Sa-The Bites, lemongrass-yellow curry marinade, Thai sweet chili sauce,  
cilantro...11**

***Shared Plates***

**\*Seastar Iced Shellstock Bowl  
Dungeness crab legs, fresh shucked oysters, scallop ceviche,  
grilled & chilled large black tiger shrimp, Alaska king crab...76**

***Salads & Soups***

**\* Romaine Heart Caesar, parmesan & asiago cheese,  
Parmesan-anchovy crisp...9  
with Bay Shrimp...12    with Dungeness Crab...18**

** Maytag Blue Cheese Pear Salad, grilled radicchio and Belgian endive,  
romaine, bay shrimp, smoked hazelnuts, tomato, blue cheese dressing...11**

**Heirloom Tomato and fresh Mozzarella Salad...11**

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### ***Sides***

**Cedar Plank Roasted Vegetables, *garlic, lemon, herbs*...8**

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

**Sauteed Golden Chanterelles...14**

**Roasted Cauliflower, *calamata, red pepper, lemon, habanero flake*...8**

### ***Lunch Entrees***

**\* Applewood Grilled NW King Salmon, lemon, vermouth, butter, Yukon Gold  
mashed, roasted Brussels sprouts...26**

**\* Wild Gamefish with Cucumber Macadamia Nut Relish, sticky rice, beurre blanc,  
Thai sweet chili sauce, cilantro...20**

**\* Seafood Jambalaya, Andouille sausage, Tasso ham, scallops, shrimp, chicken,  
Cajun rice, spicy tomato-onion-bell pepper sauce...21**

**\* Seared Scallops with White Cream Corn, sautéed lacinato kale, polenta  
triangles, sun dried tomato vinaigrette...24**

**Zucchini "Linguine", zucchini threads, Roma tomato, artichoke hearts,  
shaved garlic, calamata olives, fresh sweet basil,  
toasted pine nuts, first press olive oil...16**

**\* Hazelnut Grilled Rainbow Trout, cracked smoked hazelnuts, brown butter  
braised asparagus, Yukon Gold mashed...17**

**\* American Wagyu Beef Mushroom Burger, sautéed Cremini mushrooms, porcini  
mushroom spread, Fontina cheese, arugula, gluten free bun...17**

**\* Ancho Chili Smoked Steelhead, Chef Howie's Ancho Chili Rub, Southwestern  
potato cake, sweet chili hollandaise, lime crème...20  
with applewood smoked ancho chili shrimp...26**

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**\* Seared Pacific Rockfish Tacos, white corn tortillas, roasted tomato salsa, grilled vegetable relish, cabbage-kale slaw, avocado, crème fraiche, queso fresco...15**

**Grilled Mango Chicken, mango-chili marinade, cilantro rice, blueberry-peach relish...15**

**Grilled Pancetta Wrapped Shrimp, romaine, heirloom tomato & bacon salad, creamy basil vinaigrette, garlic aioli...19**

#### **Entree Salads**

**Crispy Char Siu Chicken, nappa cabbage, crispy greens, scallions, water chestnuts, almonds, red bell pepper, celery, sweet-n-sour vinaigrette...13**

**\* Dungeness Crab & Shrimp Cobb Salad, organic baby greens, avocado, bacon, Jack cheese, beefsteak tomato, lemon-thyme vinaigrette...24**

**\* USDA Prime Top Sirloin & Blue Cheese Salad, romaine, grilled radicchio and Belgian endive, smoked hazelnuts, Maytag blue cheese, sweet tomato...20**

#### **Dinner Entrees**

**\* Applewood Grilled NW King Salmon, lemon, vermouth, butter, Yukon Gold mashed, roasted Brussels sprouts...39**

** \* Cedar Plank Roasted NW King Salmon, Chef Howie's famous Salmon Rub, smoked broccoli, mashed Yukon Gold...41**

** \* Wild Gamefish with Cucumber Macadamia Nut Relish, sticky rice, beurre blanc, Thai sweet chili sauce, cilantro...30**

**\* Hardwood Grilled Swordfish, lemon and brown butter braised artichokes, capers, roasted Cremini mushrooms, mashed potatoes...40**

**\* Hazelnut Grilled Rainbow Trout, mashed potatoes, cracked hazelnuts, brown butter braised asparagus...27**

**Zucchini "Linguine", zucchini threads, Roma tomato, artichoke hearts, shaved garlic, calamata olives, fresh sweet basil, toasted pine nuts, first press olive oil...22**

**\* Cedar Plank Roasted Alaskan King Crab Merus Legs, plank roasted vegetables, lemon, creamy butter sauce...MP**

**Ⓟ \* Ancho Chili Smoked Steelhead, Chef Howie's Ancho Chili Rub,  
Southwestern potato cake, sweet chili hollandaise, lime creme...35  
with applewood smoked ancho chili shrimp...41**

**\* USDA Prime Top Sirloin, herb roasted red potatoes, garlic portabella  
mushrooms, grilled-pickled red onion, Maytag blue cheese...36**

**\* Fire Grilled Filet Mignon,  
Yukon Gold mashed potatoes, grilled asparagus, merlot-veal demi  
8oz wt....48      12oz wt....68**

**\* 14oz Center-Cut New York Strip Steak, cheesy-bacon potato cake,  
roasted Cremini mushrooms, merlot-veal demi...52**

**Grilled Mango Chicken, mango-chili marinade, cilantro rice, blueberry-peach  
relish...25**

**Grilled Pancetta Wrapped Shrimp, romaine, heirloom tomato & bacon salad,  
creamy basil vinaigrette, garlic aioli...29**

**\* Seared Scallops with White Cream Corn, sautéed lacinato kale, polenta  
triangles, sun dried tomato vinaigrette...38**