

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*****

Lunch

FROM THE SEA

- * King Salmon, lemon, vermouth, butter, Yukon Gold mashed, Brussels sprouts 28**
- * Seafood Jambalaya, scallop, shrimp, chicken, bell peppers, tomato 24**
- * Diver Scallop, butternut squash risotto, beurre blanc, pomegranate molasses 27**
- * Rainbow Trout, black eyed peas, kale, onion, carrot, bacon, preserved lemon 18**
- * White Shrimp, Jerk seasoning, red beans & rice, papaya salsa, Pickapeppa 19**
- * Mahi Mahi, rice, beurre blanc, cucumber, macadamia nut, cilantro... 22**
- * Rockfish Tacos, corn tortilla, avocado, crème fraiche, slaw, roasted salsa 16**
- * Steelhead, ancho-chili, SW mash cake, chili hollandaise, lime crème 21**
with apple wood smoked white shrimp 28

*** Seafood Cobb Salad, crab, shrimp, jack cheese, tomato, avocado, bacon,
25**

FROM THE LAND

**Eggplant Parmigiano, herb grilled, Marinara sauce, fresh mozzarella
17**

*** American Wagyu Mushroom Burger, Cremini, porcini mayonnaise,
arugula 18**

**Jidori Chicken, herb chevre stuffing, fingerlings, spinach, sun dried
tomato 18**

**Char Siu Chicken Salad, nappa cabbage, romaine, almonds, bell peppers
14**

*** Steak Salad, grilled radicchio, blue cheese, tomato, romaine, hazelnuts
24**

Dinner

FROM THE SEA

*** King Salmon, lemon, vermouth, butter, Yukon Gold mashed, Brussels sprouts
..... 40**

*** Cedar Plank King Salmon, salmon rub, smoked broccoli..... 43**

*** Lobster, butter poached, baby potatoes & zucchini 39**

*** Diver Scallop, butternut squash risotto, beurre blanc, pomegranate molasses
..... 42**

*** White Shrimp, Jerk seasoning, red beans & rice, papaya salsa, Pickapeppa
..... 33**

*** Swordfish, artichokes, caper, Cremini, lemon, brown butter, mashed potatoes...**

.....	42
* Rainbow Trout, black eyed peas, kale, onion, carrot, bacon, preserved lemon	28
* Alaskan King Crab, plank vegetables, lemon, creamy butter sauce	86
* Steelhead, ancho-chili, SW mash cake, chili hollandaise, lime crème	38
with apple wood smoked white shrimp.....	45

FROM THE LAND

Eggplant Parmigiano, herb grilled, Marinara sauce, fresh mozzarella.....	24
Jidori Chicken, herb chevre stuffing, fingerlings, spinach, sun dried tomato	33
* Filet Mignon, Yukon Gold mashed, grilled asparagus, Maître d' sauce ...	50
* New York Steak, cheesy-bacon potato cake, Cremini's, Maître d' sauce	64

FORAGED, FOUND, FARMED

Brussels Sprouts, fired, caramelized fish sauce	9
Sweet Potato Brulee, bacon, aromatic spices	9
* Lobster Mashed Potatoes, Yukon Gold mashed potatoes, Maine lobster	18
Buffalo Fried Cauliflower, blue cheese crumbles	11