

HAPPY HOUR

MONDAY-FRIDAY 3:30 – 6:00

COCKTAILS

Seasonal Sinatra , Whiskey, orange bitters, a clean old fashioned.....	8
Art of Angelou , Pear vodka, St. Germaine, grapefruit and bubbles	8
Martini , New Amsterdam Gin or Vodka.....	8
Well Cocktails , Rum, Vodka, Gin, Whiskey, Scotch or Tequila	7
Wine , Glass of our house white or red, choice of 4 or 8 oz pour	4.5/9

BEER

Draft - Beardslee Public House , Greenleaf IPA or Seasonal.....	5.5
Bottled – Bud Light or Corona	3.5

TASTES FROM THE SEA

Hot-n-Sour Soup , shrimp, kaffir, straw mushroom, lime, cilantro, tomato cup	6
* Jalapeno Salmon Roll , avocado, sesame oil, cilantro.....	6
* California Roll , Dungeness crab, avocado, cucumber, tobikko.....	7.5
* Spicy Tuna Roll , ahi, cucumber, Togarashi, Sriracha	6
* Shrimp Shumai , shiitake mushroom, scallion, ginger, soy.....	9
* Oysters , fresh shucked, cocktail, mignonette, lemon... ..	MP
* Grilled & Chilled White Shrimp , Sambal-wasabi cocktail sauce	8
* Ahi Poke , sesame, soy, chile, Maui onion, ogo, taro chips	13
* Fire Grilled White Shrimp , garlic butter, mashed potato, butter sauce.....	9

TASTES FROM THE LAND

Edamame , sea salt	4
Asiago-Blue Cheese Potatoes , black pepper, chives	7
Deviled Eggs , citrus salmon gravlax, wasabi tobikko	8
Seared Pork , Kalbi, sesame, scallion	10
Wagyu Meatballs , mushroom, foie gras infused veal demi	6
Thai Chicken , sa teh marinade, lime, Thai pickles, sweet chili sauce, cilantro	8
Truffle Fries , white truffle infused olive oil, truffle aioli	6
Wagyu Beef Mushroom Burger , Cremini, porcini mayonnaise, arugula.....	13
Bread Service – Service for (2-4 guests) House Baked, Gougère, Cracker Bread, Yeast Rolls, EVOO Sea Salt Butter	3

* 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.

08.09.17