

## FROM THE SEA

* <b>Shrimp Shumai</b> , <i>shiitake mushroom, scallion, ginger, soy</i> .....	15
* <b>White Shrimp &amp; Cheesy Grits</b> , <i>smoked bacon, lemon, garlic, scallion</i> .....	17
* <b>Dungeness Crab Cakes</b> , <i>Thai sweet-n-sour sauce, greens, kaffir vinaigrette</i> ..	21
* <b>Apple Wood Grilled NW King Salmon</b> , <i>mashed, Brussels sprouts</i> .....	28
* <b>Seafood Jambalaya</b> , <i>Tasso, Andouille, scallop, shrimp, chicken, bell peppers</i> .....	25
<b>Chicken Jambalaya</b> <i>*(no seafood)</i> .....	18
* <b>Diver Scallop</b> , <i>Chablis cream sauce, crispy risotto cake, black truffle</i> .....	33
* <b>Cod Fish &amp; Chips</b> , <i>BPH IPA battered, tartar sauce, lemon</i> .....	one piece 14
.....	two piece 20
* <b>Rainbow Trout</b> , <i>four grain pilaf, hazelnut, brown butter asparagus</i> .....	18
* <b>Mahi Mahi</b> , <i>rice, beurre blanc, cucumber, macadamia nut, cilantro</i> .....	23
* <b>Petrale Sole</b> , <i>Parmigiano, green beans, mashed, lemon-chive oil, butter</i> .....	21
* <b>Rockfish Tacos</b> , <i>corn tortilla, avocado, crème fraiche, slaw, roasted salsa</i> .....	16
* <b>Steelhead</b> , <i>ancho-chili, SW mash cake, chili hollandaise, lime crème</i> .....	23
<i>with apple wood smoked white shrimp</i> .....	30
* <b>Clams</b> , <i>basil pesto, garlic, pine nuts, Parmigiano Reggiano</i> ..	16
* <b>Scallop Trio</b> , <i>tropical fruit &amp; nuts, golden beet &amp; truffle, Chablis cream &amp; truffle</i> ..	29
* <b>Applewood Smoked Ahi Carpaccio</b> , <i>black pepper, arugula, Parmigiano</i> .....	22

## FROM THE LAND

<b>Roasted Asiago-Blue Cheese Potatoes</b> , <i>black pepper, chives</i> .....	10
<b>Thai Chicken</b> , <i>sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro</i> .....	13
<b>Seared Pork</b> , <i>Kalbi, sesame, scallion</i> .....	16
<b>Crispy Fillo</b> , <i>braised beef short rib, rosemary, olive, red wine demi</i> .....	14
<b>Zucchini</b> , <i>tomato, artichoke, garlic, olives, basil, pine nuts, EVOO</i> .....	16
<b>Pan Roasted Chicken</b> , <i>fennel, garlic confit, butter, wine, herb, preserved lemon</i> ....	18
<b>Deviled Eggs</b> , <i>citrus salmon gravlax, wasabi tobiko &amp; truffle ahi tartare</i> .....	17
<b>Plank Mushrooms</b> , <i>portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO</i> .....	17
<b>Braised Beef Short Rib</b> , <i>mashed potato, roasted vegetables, red wine demi</i> .....	21

## NON-ALCOHOLIC REFRESHERS

<b>Fresh Squeezed Lemonade</b> .....	4.5
<b>Fresh Raspberry Lemonade</b> .....	5
<b>Mexican Coca-Cola</b> .....	6
<b>Fentimans Botanically Brewed Sodas</b> .....	6
<i>Cherry Cola, Victorian Lemonade, Mandarin &amp; Seville Orange, Dandelion &amp; Burdock</i>	
<b>Fruit Spritzers</b> .....	5
<i>Blueberry, Raspberry, Lemon-Lime, or Apple-Mojito</i>	
<b>Illy Café French Press Coffee</b> .....	5 or 9

\* 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.

01.23.19