

## FROM THE SEA

|   |              |
|---|--------------|
| * <b>Shrimp Shumai</b> , shiitake mushroom, scallion, ginger, soy .....   | 16           |
| * <b>Grilled Octopus</b> , roasted fingerlings, king oysters, shallots, herbs, tonnato .....  | 17           |
| * <b>Alaskan Halibut</b> , potato chip crust, heirloom tomatoes, arugula, haricot verts, red onion, watermelon radish, lemon-thyme vinaigrette..... | 28           |
| * <b>Dungeness Crab Cakes</b> , Thai sweet-n-sour sauce, greens, kaffir vinaigrette .....   | 22           |
| * <b>Apple Wood Grilled Wild King Salmon</b> , mashed, grilled asparagus.....   | 28           |
| * <b>Seafood Jambalaya</b> , Tasso, Andouille, scallop, shrimp, chicken, bell peppers ....  | 25           |
| Chicken Jambalaya *(no seafood) .....   | 18           |
| * <b>Diver Scallop</b> , prosciutto, watermelon carpaccio, baby arugula, heirloom melon, honey vinaigrette.....                                     | 30           |
| * <b>Cod Fish &amp; Chips</b> , BPH IPA battered, tartar sauce, lemon.....  | one piece 14 |
| .....   | two piece 20 |
| * <b>Rainbow Trout</b> , four grain pilaf, hazelnut, brown butter asparagus .....   | 18           |
| * <b>Petrale Sole</b> , Parmigiano, green beans, mashed, lemon-chive oil, butter .....  | 21           |
| * <b>Rockfish Tacos</b> , corn tortilla, avocado, crème fraiche, slaw, roasted salsa.....   | 16           |
| * <b>Steelhead</b> , ancho-chili, SW mash cake, chili hollandaise, lime crème .....   | 23           |
| with apple wood smoked white shrimp.....  | 30           |
| * <b>Clams</b> , basil pesto, garlic, pine nuts, Parmigiano Reggiano... ..  | 17           |
| * <b>Scallop Trio</b> , tropical fruit & nuts, golden beet & truffle, prosciutto & melon .....  | 29           |

## FROM THE LAND

|   |    |
|---|----|
| <b>Thai Watermelon</b> , Pure Heart seedless, lime leaf, peanuts, chilies, lime.....                        | 10 |
| <b>Thai Chicken</b> , sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro .....                | 14 |
| <b>Seared Pork</b> , Kalbi, sesame, scallion.....   | 16 |
| <b>Cauliflower Mash</b> , grilled mushrooms and asparagus, Cremini mushroom gravy, truffle chimichurri..... | 18 |
| * <b>Deviled Eggs</b> , citrus salmon gravlax, wasabi tobiko & truffle ahi tartare .....                    | 18 |
| <b>Golden Beet Sriracha Deviled Eggs</b> , bacon, frisee, scallions, Togarashi.....                         | 16 |
| <b>Plank Mushrooms</b> , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....                     | 17 |

## 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      |
| Cherry Cola, Victorian Lemonade, Mandarin & Seville Orange, Dandelion & Burdock |        |
| <b>Fruit Spritzers</b> .....  | 5      |
| Blueberry, Raspberry, Lemon-Lime, or Apple-Mojito                               |        |
| <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.

08.21.2019