



SEASTAR
restaurant and raw bar

Seastar Restaurant and Raw Bar

Recognized as one of the
Pacific Northwest's best seafood restaurants
by Zagat, Urban Spoon, and Yelp.

ZAGAT Rated

"Best Seafood Restaurant in Seattle and Bellevue"
Voted "Bellevue's Best Restaurant" 2003-2009



2121 Terry Avenue
Seattle WA 98232
Phone: 206.462.4364
reservations@seastarrestaurant.com
seastarrestaurant.com



HOURS OF OPERATION

Lunch

Monday - Friday 11:30 am - 2:30 pm

Dinner

Monday - Thursday 5:00 pm - 10:00 pm

Friday - Saturday 5:00 pm - 10:00 pm

Sunday 5:00 pm - 9:00 pm

Raw Bar

Monday - Friday 11:30 am - Closing

Saturday - Sunday 5:00 pm - Closing

Happy Hour 4:00-6:00 Monday-Friday
5:00pm-10pm Sunday

APPETIZERS - SMALL PLATES

FROM THE RAW BAR

Sashimi and Nigiri:

Ahi 5.5/10 Albacore 5/9 Salmon 5/8 Hamachi 5.5/10 Tako 5/9
Kani 8/14 Unagi 5.5 Ebi 4.5

Sushi Maki Style:

NYC Roll Bagel Roll - Smoked salmon, red onion, capers, cucumber, cream cheese 6.5
California Roll - Dungeness crab, avocado, cucumber, & masago 6.5
Spicy Tuna Roll - Ahi, cucumber, sesame, Sriracha & togarashi 5.5
Rainbow Roll - Crab, avocado, salmon, cucumber, ahi, hamachi, shrimp. 11
Aloha Roll - Ahi, hamachi, salmon, avocado, cucumber, chili sauce. 6
Dragon Roll - Unagi, Dungeness crab, cucumber, avocado and masago 11
Lobster BLT Roll - Lobster, bacon, lettuce, tomato, avocado, basil masago. 9
Seattle Fireworks Roll - Salmon, habanero masago, scallion, sriracha, and tempura. 9.5
Crunchy Roll - Shrimp tempura, avocado, yamagobo, kiaware sprouts, chili sauce. 9.5
Spider Roll - Soft shelled crab, avocado, cucumber, spicy mayo, sesame. 7

Ceviche:

Scallop Ceviche - Mango-kiwi relish with lemon, lime and cilantro 10

Halibut Ceviche - Roasted corn, avocado, tomato, lime, cilantro, chilies, corn tortilla strips 12

Japanese Hamachi Ceviche

Orange, green olive, red onion, chili vinaigrette. 11

Ahi Ceviche - Honduran style with coconut, sweet onion, lime and cilantro. 11

Oysters

Fresh oysters are hand shucked, served on ice with champagne mignonette, or wasabi-sambal cocktail sauce or any of the special preparations listed below.

with Wasabi Masago add 1 each
with Caviar, Crème Fraiche and Chives add 2 each

Hawaiian Poke

Traditional Hawaiian snack prepared with fresh fish, ogo, sweet Maui onions, soy, crushed chilies and sesame seeds served with black pepper crocannini.

Salmon 10 Ahi 10

Thai Seafood Salad - Calamari, tako, bay shrimp, kaffir lime, lemongrass, sweet onion, thai chilies, mint, peanuts. 11

Giant Black Tiger Prawns - Grilled and chilled, served with shredded daikon, cucumber, and wasabi-sambal cocktail sauce. 12.5

Deviled Eggs - Salmon gravlox, wasabi masago, tangerine dill... 9
or ahi tartare, bacon, roasted onion, truffle oil... 11

Lomi Lomi - classic Hawaiian preparation, cured salmon, tomato, scallions, lime, chili water. 9

APPETIZERS - SMALL PLATES

FROM THE KITCHEN

Futomaki Tempura

Shiitake mushroom, onion, carrot, cucumber, bell pepper, asparagus, spinach, daikon. 10

Seared Kal-bi Pork Medallions

Spicy sweet Korean sauce, sesame-soy-scallion sauce. 11

Dungeness Crab Cakes

Baby greens, kaffir-lemongrass vinaigrette, Thai sweet-n-sour beurre blanc. 14

Putaportiwon's Spicy Calamari Poppers

Spicy ahi mix, grapes, lime, napa cabbage slaw. 11

Sesame-Peppercorn Crusted Ahi

Daikon-carrot salad, pickled ginger, ginger-soy reduction, wasabi crème. 14.5

Crispy Saifun Shrimp

Wild white shrimp, butter sauce, Sriacha, scallions. 11

Seared Diver Sea Scallop Trio

Golden beet & truffle vinaigrette, tropical fruit chutney & macadamia nuts, and one wrapped in prosciutto. 12

Hot and Sour Shrimp Soup

Straw mushroom, tomato, kaffir lime leave, lemongrass, Thai chilies, cilantro, lime. Cup 5.5/Bowl 9

Dungeness Crab & Corn Bisque

Cream, thyme, Madeira-Port reduction, chives. Cup 7/Bowl 11

Peaches, Organic Greens and Spinach

Haricots vert, red onion, candied pecans, sweet -n-sour mustard vinaigrette. 9.5

Romaine Heart Caesar with Parmigiano Reggiano

Crisp romaine hearts, tossed with creamy classic Caesar dressing and crispy garlic, croutons, with Parmesan-anchovy crisps. 7

with Shrimp 10
with Crab 13

Maytag Blue Cheese with Shrimp and Pear

Crisp romaine, curly endive, grilled radicchio and Belgian endive tossed in a rich savory garlic-blue cheese dressing, with sweet shrimp, toasted-smoked hazelnuts, sweet 100 tomatoes and crisp fresh pear. 9

SHARED PLATE

Penn Cove Mussels

White wine, garlic, onion, Roma tomato. One pound... 12 Two pounds... 22

Sushi Chef's Platter

Assorted sashimi, maki & nigiri sushi. 32

Seastar Tower

Dungeness crab cakes, saifun shrimp, diver scallops with tropical fruit chutney & macadamia nuts 30

Raw Bar Sampler

California roll, Ahi poke, Scallop Ceviche. 25

LUNCH ENTRÉES

Fire Grilled Tuna Sandwich

Ahi steak,, sweet –spicy marinade, sambal–tartar sauce, tomato, napa slaw, crispy fries. 14

Halibut Ale Battered Fish and Chips

Ale battered, house made tartar sauce, crispy fries, lemon.
One fillet 12 Two fillets 18

Grilled Crab & Cheddar Sandwich

Dungeness crab, artichoke, tomato, cheddar, Parmesan, onion, sourdough, fries. 13.5

Cremini Mushroom & Arugula Burger

½ pound Kobe beef, porcini mushroom spread, fontina cheese, brioche bun. 13.5

Hazelnut Grilled Rainbow Trout

Four grain pilaf, cracked hazelnuts, brown butter braised asparagus. 14

Prosciutto Wrapped Scallops with Watermelon Carpaccio

Honeydew – cantaloupe – arugula salad, honey vinaigrette. 16

Artichoke Ravioli

Calamata olives, heirloom tomatoes, extra virgin olive oil, crushed red chilies, basil. 13

Grilled Hawaiian Spearfish with Masa Cake

Garlic, roasted chilies, tortilla sauce, avocado puree, salsa fresca. 15

Potato Chip Crusted Halibut

Tim’s potato chips, heirloom tomatoes, chilled summer salad, lemon- thyme vinaigrette. 18

Seafood Cappellini

Penn Cove mussels, white shrimp, saffron, fish fumet, artichoke hearts, red pepper rouille. 15

Seafood Jambalaya

Andouille sausage, Tasso ham, chicken, scallops, white shrimp, zesty tomato-onion–bell pepper sauce. 16

Applewood Grilled Wild Alaskan King Salmon

Lemon, vermouth, butter, fingerling potatoes, truffle tomtoes. 19

Dungeness Crab and Sweet Corn Risotto

Thyme, chives, basil infused olive oil. 17

LUNCH ENTRÉE SALADS

Crispy Char Siu Chicken Salad

Crisp greens, scallions, water chestnuts, almonds, crispy won tons, red bell pepper, celery, sweet–n–sour vinaigrette.. 12

Dungeness Crab and Shrimp Cobb Salad

Baby greens, avocado, bacon, jack cheese, beefsteak tomato, lemon–thyme vinaigrette. 17

Grilled Beef Sirloin

Romaine, endive, Maytag blue cheese bell peppers, smoked hazelnuts, celery, tomato. 16.5

DINNER ENTRÉES

Applewood Grilled Wild Alaskan King Salmon

Lemon, vermouth, butter, fingerling potatoes, truffle – tomatoes. 32

Cedar Plank Roasted Wild Alaskan King Salmon

Chef Howie’s famous salmon rub, smoked broccoli, citrus rice. 33

Reggiano Parmigiano Crusted Halibut

Creamy russet hash, haricots verts, butter sauce, lemon–chive oil. 27

Potato Chip Crusted Halibut

Tim’s potato chips, heirloom tomatoes, chilled summer salad, lemon–thyme vinaigrette. 28

Artichoke Ravioli

Calamata olives, heirloom tomatoes, extra virgin olive oil, crushed red chilies, basil. 20

Sesame–Peppercorn Crusted Ahi

Jasmine rice cake, snow peas, ginger–soy reduction, wasabi crème. 34

Hazelnut Grilled Rainbow Trout

Four grain pilaf, cracked hazelnuts, brown butter braised asparagus. 23

Dungeness Crab and Sweet Corn Risotto

Thyme, chives and basil infused olive oil. 26

Prosciutto Wrapped Scallops with Watermelon Carpaccio

Honeydew–cantaloupe–arugula salad, honey vinaigrette. 26

Cedar Plank Roasted Alaskan King Crab Legs

Oven roasted vegetables, lemon, creamy butter sauce. 57

DINNER ENTRÉES (Cont.)

USDA Prime Top Sirloin

Herb roasted red potatoes, garlic portabella mushroom, grilled red onion, Maytag blue cheese.. 29

Seafood Cappellini

Penn Cove mussels, white shrimp, saffron, fish fumet, artichoke hearts, red pepper rouille. 23

Grilled Hawaiian Spearfish with Masa Cake

Garlic, roasted chilies, tortilla sauce, avocado puree, salsa fresca. 25

Seastar Fire Grilled Steaks

Filet Mignon with grilled asparagus, mashed potatoes and cognac veal demi glace. 8 oz Filet Mignon 36

DESSERTS

Olympic Mountain Sorbet & Ice Cream

Made exclusively for Seastar by Karl Black of Olympic Mountain Ice Cream: Your choice of refreshing fresh fruit sorbets or rich ice creams. 5

Crème Brûlée

Classic vanilla bean, or the ‘yin and yang’ —made with chocolate and vanilla crème brûlée, ebony and ivory, together as one. Your choice. 6

Passion Fruit Panna Cotta with Tropicjal Fruit

Passion fruit flavored panna cotta, served with green tea syrup, fresh tropical fruit and raspberry coulis. 7

Molten Turtle Cake with Caramel and Pecans

Rich warm pecan dark chocolate cake with an oozing caramel center served with Dulce de Leche ice cream. 8

Banana Spring Roll Sundae

A crispy fried banana spring roll, seasoned with cinnamon and allspice, served with creamy vanilla–orange caramel swirled ice cream with fresh pineapple and warm caramel sauce. 7

White Chocolate Coconut Cream Pie

Crisp golden brown coconut pie crust, thick rich white chocolate–coconut cream filling, topped with a light creamy coconut whipped topping with white chocolate shavings and caramel sauce. 9

Seastar Chocolate Truffles

Chef Howie’s special recipe is a half dozen melt in your mouth truffles, Bailey’s Irish Cream, Cappuccino, Semi-Sweet Dark Chocolate, Orange Dark Chocolate, Hazelnut and Chili Pepper, or buy a box to enjoy at home. 10

Artisanal Cheese Platter

Three full flavored cheeses, fresh pear and grapes. Served with Marcona almonds. 9

SeastarDessert Trio

The best way for a “little” indulgence in everything! Rich vanilla crème brulee, pear panna cotta and coconut cream pie. 10

Seastar Restaurant has ample parking, both day and evening; valet services are also available. Parking garage validation is one hour for lunch, and three hours for dinner.

Place orders to go by phone 206.462.4364.

To–go orders have an added 12% service charge.

Seastar offers private dining rooms and off–premise catering for your corporate events, meetings, wedding rehearsals or any special occasion from 12–200 people. For more information, call

Catering Director Laurel Dosch , 425–456–1892.