SEATTLE RESTAURANT WEEK MENU

Available Sunday-Thursday Only

Choose one item from each section
Three Courses for \$65

Starters

Hot-n-Sour Thai Shrimp Soup straw mushrooms, lime leaf (GF)

Spicy Ahi Tuna Roll

ahi, cucumber, Togarashi, Sriracha (GF)

Curried Lentil Pot Pie

butternut squash, spinach, tomato, garam masala, carrots, celery, garlic, onion, chilies, crispy pie crust (GF,V)

Three Taylor Shellfish Pacific Oysters

on the half shell, cocktail sauce (GF)

Caesar Salad

garlic croutons, Parmigiano Reggiano

Entrée

Fire-Grilled Steelhead

Yukon Gold mashed potatoes, grilled asparagus with Meyer lemon vinaigrette, **(GF)**

Parmigiano Reggiano Crusted Petrale Sole

Yukon Gold mash potatoes and haricot verts.

Grilled Thai Shrimp

lemongrass-ginger seasoned, coconut-curry sauce, sticky rice, Thai pickles, Opal basil (GF)

Raw Bar Sampler Platter

Halibut Ceviche, Ahi Tiradito, Torched Salmon Belly, Hamachi Nigiri (GF)

Flash-Seared Opakapaka

Sake curry marinade, tropical fruit chutney, Macadamia nuts, ginger jasmine rice (GF)

Herb Roasted Chicken with Risotto Cake

crispy cheesy herb risotto cake, zucchini ribbons with creamy butter sauce.(GF)

Zucchini Linguini,

fresh zucchini strands, artichoke, tomato, Kalamata olive, basil, garlic, shallots, crushed chilies, pine nuts (GF, Vegan)

Desserts

Vanilla Bean Crème Brulee with crackling sugar crust (GF)

Flourless Chocolate Cake with crème anglaise, warm salted caramel (GF)

Olympic Mountain Ice Cream or Sorbet

Passion Fruit Panna Cotta with tropical fruit (GF)

House Baked Bread (serves 2-4 guests) \$6

A 20% service charge is included on each check. Seastar retains 100% of the service charge. Our professional service team receives industry leading compensation, which includes Wages, Commissions, and Benefits.

* 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.

3.30.2025