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)

Hazelnut Crusted Brie

crunchy fried hazelnut crusted brie, apple compote, balsamic reduction, honey, toasted ciabatta

Three Taylor Shellfish Pacific Oysters on the half shell, cocktail sauce (GF)

Caesar Salad garlic croissant croutons, Parmigiano Reggiano

Entrée

Herb Roasted Chicken with Bruschetta Relish basil pesto mashed potatoes, and micro basil.(GF)

Fire-Grilled Steelhead

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

Grilled Thai Shrimp

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

Parmigiano Reggiano Crusted Petrale Sole

Yukon Gold mash potatoes and haricot verts, creamy butter sauce, lemon-chive oil

Raw Bar Sampler Platter

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

Flash-Seared Opakapaka *(Hawaiian Snapper)

sateh marinade, sticky rice, cucumber-macadamia nut relish, snow peas, Thai sweet chili 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.10.26.2025