

Starfish

COASTAL BAR & KITCHEN

Coastal Raw Bar

SHUCKED

Select & Appellation Oysters - Gulf 2.5 / Atlantic 3.5
cocktail sauce, grated horseradish, house mignonette,
saltines

Signature Sauces 2/ea

Sriracha Lime Cocktail Sauce
Sauce Fleur de Chartreuse
Jalapeño Mignonette
Green Goddess
Meyer Lemon Pesto
Leche de Tigre

Littleneck Clams - Atlantic 3.25
cocktail sauce, grated horseradish, house mignonette,
saltines

Gulf Oyster Shooters 3/ea
cocktail or house spicy tomato juice

CHILLED SEAFOOD PLATTERS

Platter 56
oysters, clams, jumbo lump crab, dressed crab claws,
gulf shrimp

Tower 77
oysters, clams, jumbo lump crab, dressed crab claws,
gulf shrimp, chef's crudo selection

Tower Royale 150
oysters, clams, jumbo lump crab, dressed crab claws,
gulf shrimp, chef's crudo selection, oyster shooters,
lobster tail

CHILLED SEAFOOD COCKTAILS

cocktail sauce and saltines

Jumbo Gulf Shrimp 18
Jumbo Lump Crab 19
Super Colossal Lump Crab - as available 26

Appetizers

House Steak Tartare 16
crispy shallots, toast

Pepper Gravlax 13
dill, cream fraiche, toasted brioche

Parmesan Zucchini Sticks 7
lemon - dill aioli

Korean Style Glazed Spareribs 12

Puffy Crispy Lobster Tacos 22
pepper jack, avocado salsa, micro
cilantro, shredded lettuce, tomato

Sizzled Shrimp 15
Southeast Texas olive oil, Spanish
pimenton, crusty bread

Pan Fried Crab Cakes 16
lemon - dill aioli

Fried Gulf Oysters 14
cajun remoulade

Sautéed Blue Crab Claws 15
pickled Fresno peppers, sweet herbs

PEI Mussels 15
pancetta, shishito, cream, crusty bread

Wood Grilled Gulf Oysters 15
maitre d' butter, parmigiana

Hot Smoked Gulf Oysters 17
house chaurice, garlic butter,
provolone

Fried Flounder Strips 14
gribiche sauce

Soups & Salads

Shrimp and Lobster Soup 18
tomato, cream, fingerlings, Southeast Texas olive oil,
pimenton

Southeast Texas Shrimp and Andouille Gumbo 15
East Texas rice, filé, crusty bread

Jumbo Lump Crab Meat and Avocado 19
on Japanese cucumber salad

Whole Leaf Caesar 11
Spanish anchovy, parmigiana & brioche croutons

Lee's Salad 10
crisp greens, boiled egg, toasted almond,
Vermont cheddar, bacony vinaigrette

Roasted Heirloom Beets 11
feta, orange, arugula, peppered pecans

BBQ Pan fried Oysters 16
spinach - pickled red onion salad,
Point Reyes blue cheese, crema

Grill / Entrées

* No side dish substitutions

- Ahi Tuna Pepper Steak** 29
two peppercorn cream, roasted fingerlings, grilled broccolini
- Pan Seared Diver Scallops** 32
jalapeño glaze, ruby red grapefruit, crisp avocado
- Pan Roasted Halibut** 33
creamy shrimp sauce, buttered rice
- Grilled Deviled Lobster** 45
shrimp and house chaurice stuffing, spinach-rice "casserole"
- Wood Grilled Ōra King Salmon** 30
ravigote butter, horseradish whipped potatoes
- Starfish Bouillabaisse** 43
halibut, lobster, shrimp, clams, mussels, tomato-saffron broth, crouton rouille

- Whole Gulf Red Snapper (grilled or fried)** 45
chef's sauces, butter fries or roasted fingerlings, sautéed spinach
- Maw Maw's Crispy Fried Chicken Breast** 25
creamy mashed potatoes, pan gravy, bacon green beans, chow chow
- Rohan Duckling** 30
pan roasted breast, slow cooked thigh, laurel-orange sauce, spicy fried cauliflower
- Wood Grilled Lamb T-bone** 36
warm salad of farro, sultanas, pistachio, herbs
- Steak Frites** 39
South Texas filet mignon, wild mushrooms, bordelaise, butter fries

Pastas

- Potato Gnocchi** 17
creamy clam chowder, house pancetta, celery salad, crispy shallots
- Sweet Red Pepper Roasted Gulf Shrimp** 21
garlicky noodles, chives
- "Angry" Spagettini** 13
San Marzano tomato, Spanish anchovy, red chili, garlic, mint, parmigiana
- Orecchiette with Lump Crabmeat** 19
white wine, tomato, creamy basil pesto

Sandwiches

- with Kennebec Butter Fries
- Starfish Cheeseburger** 18
short rib / brisket patty, Tillamook cheddar, butter bun, house mustard, mayo & pickle, side LTO
- Fried Gulf Oysters & Crisp Bacon** 20
french roll, tomato relish, remoulade, shredded iceberg
- Texas Shrimp Roll** 18
spicy mayo, sweet pepper, shredded iceberg, tomato

Sides

- Wood Grilled Asparagus** 9
sea salt, Texas olive oil
- Sautéed Cauliflower Steaks** 10
lemon, dates, capers
- Wood Grilled Brussels Sprouts** 8
lemon aioli
- Braised Heirloom Carrots** 9
Moroccan spices, seasoned yogurt
- Creamy Corn Macque Choux** 8
- Heirloom Scarlet Runner Beans** 8
wild mushrooms, tomato, garlic, thyme
- Loaded Twice Baked Potato** 8
bacon, sour cream, Tillamook cheddar, chives
- Whipped Aligot Potatoes** 8
cream, butter, Comte' cheese
- Kennebec Butter Fries** 8
House frites sauce, ketchup

If planning a party or event, Starfish can handle any social or corporate occasion.

Whether a bridal shower, business dinner, anniversary celebration or holiday bash, our event coordinator can create custom menus tailored to special needs.

We offer on or off premise catering for home or office.

Just ask!

For more information, please contact us at info@starfishhouston.com

\$3 Charge for Splitting Items. A suggested gratuity of 20% will be added to parties of 6 or more. \$1 charge will be added to orders packaged to go. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Some foods and wines contain sulfites.