

# 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,  
spinache-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 either home or office

Just ask!

For more information, please contact [stephanie@cherrypiehospitality.com](mailto:stephanie@cherrypiehospitality.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.