

Starfish

COASTAL BAR & KITCHEN

FIRST COURSE

Hamachi Crudo

yellowtail, smoked trout roe, citrus dashi,
Thai chilis, citrus kosho

SECOND COURSE

Mushroom Fondue

wood roasted hen of the woods,
brie, grilled bread

THIRD COURSE

Charred Octopus

Spanish octopus, turnip,
snow pea leaves, romesco

FOURTH COURSE

Lobster & Uni Pasta

Santa Barbara uni, poached Maine lobster,
Supreme Osetra

FIFTH COURSE

Seared Flounder

baby bok choy, garlic,
fresno chilis, miso butter

SIXTH COURSE

Akaushi Strip

charred green onion,
soy-mirin glazed charred shiitake

SEVENTH COURSE

Dessert

salted chocolate truffle, lychee sorbet,
ginger snap crumble,
toasted Italian meringue, pineapple macaron

Be social! @starfishhtx | starfishhouston.com

