

Rolls / Raw Bar

'Asia de Philly' Roll	14
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, toasted panko, sriracha aioli, sweet soy	
Vietnamese Mint Chicken Roll	8
shredded chicken, mint, rice noodles, mango, papaya, peanuts, cilantro, peanut sauce duo	
Lobster Macadamia Roll	16
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli	
Crispy Lobster Spring Roll	15
lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce	
Crab California Roll	14
fresh crab, cucumbers, avocado, red leaf lettuce, cilantro, sriracha aioli	
Spicy Ahi Tuna Roll	15
ahi, ponzu, avocado, daikon, cucumber, jalapeno, crispy shallots, sriracha, nori wrap	
Crispy Chicken Spring Rolls	8
grilled chicken breast, garlic chive, jalapeno, sweet & sour dipping sauce	
Singapore Bamboo Roll	8
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce	
Saigon Summer Roll	9
house-poached wild gulf shrimp, vermicelli rice noodles, asparagus, asian herbs, sriracha, peanut hoisin sauce	
Cured Sashimi	14
fresh wild-caught yellow tail, ahi tuna & salmon, seaweed salad, wasabi aioli, edamame bean, sweet soy, togarashi, tobiko	
Ahi Poké	14
ahi, mango, tobiko, jalapeño, sesame, soy, red & green onion	

Small Plates

Korean Galbi Tacos (3)	8
grilled soy & sesame marinated prime flat iron, gochujang aioli, pickled vegetables, corn tortillas	
Wok Fired Edamame	6
garlic, toasted sesame seeds, togarashi, salt & pepper	
Braised BBQ Pork Buns (3)	8
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
Soft Shell Crab Banh Mi Sliders (3)	15
house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio	
Banh Mi Beef Sliders (3)	9
prepared one of two ways: • traditional with pickled vegetables, sriracha aioli • scratch black bean sauce, shittake mushrooms, thai basil	
Mixed Herb Calamari	8
tossed with thai basil and cilantro, kaffir lime aioli, blue ginger cocktail sauce	
Wok Fired Mussels	12
steamed regional mussels, crushed lemongrass, bell peppers, spicy thai basil coconut curry	
Filet Mignon Satays (3)	10
korean marinated beef, spicy chili dipping sauce	
Lettuce Wraps	
shiitake mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce choose: Chicken 11 / Shrimp 13 / Organic Tofu 10	

Vegetables

Sambal String Beans	8
string beans stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots	
Sichuan Japanese Eggplant	8
house sambal, red & green peppers	
Baby Bok Choy	8
garlic, white wine, white pepper	
Vegetable Moo Goo Gai Pan	11
wok tossed broccolini, carrots, snow peas, mushrooms, water chestnuts, garlic, ginger, choice of rice	
Thai Vegetable Green Curry	12
green beans, broccoli, snow peas, bok choy, carrot, choice of rice	

STARFISH

★ lagoon beach

LUNCH

Sea

China Republic Black Bean Prawns or Scallops 18
scratch Chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice

Kung Pao Chicken 14 / Prawns or Scallops 18
summer squash, water chestnuts, bell peppers, peanuts, green onion, choice of rice

Lemon Pepper Prawn or Scallops 18
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies

Candy Dragon Prawns 16
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice

Chilean Sea Bass (one of two ways) 29
Thai Green Curry - with garlic green beans
Chinese Black Bean Sauce - with sautéed bok choy

Mahi Mahi "Hot Fish" 18
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice

Curried Mahi Mahi 25
fresh grilled 8oz. mahi, wok fired asian vegetables, scratch pineapple curry, coconut rice

Wild Thai Halibut in Banana Leaf 32
ground thai herbs & spices, lemongrass rice, steamed in banana leaf, flour tortillas, macadamia nuts, spicy creamy chutney

Grilled White Miso Black Cod 29
roasted sweet yam, sautéed enoki mushrooms, green & yellow squash, misoyaki sauce

Seafood Thai Curry 22
wild prawns, halibut, sea bass, scallops, regional mussels, salmon, coconut red curry, choice of rice



Whole Fish (3 lb.) 38

A Starfish delicacy prepared your way, choose one:
Kung Pao
Thai Curry (Red, Green or Pineapple)
Lemon Pepper
Scratch Black Bean Sauce
served with choice of asian vegetables or bok choy

Land

Thai Spicy Beef with Basil 16
flat iron strips, wok fired, green bean, red bell pepper, fresh thai basil, sweet & spicy glaze, choice of rice

Mongolian Beef 16
thinly sliced flat iron, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice

Filet Mignon Shaking Beef 23
8 oz. cubed filet, ginger scallion sauce, spinach, endive salad, heirloom tomatoes, choice of rice

Moo Shu Pork or Chicken 14
all natural, single farm pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot

Thai Curry Chicken 16
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice

General Star's Spicy Chicken 14
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice

Hong Kong Lemon Chicken 15
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice

Slow Cooked 5 spice Ribs
half 15 / full rack 30
dry rubbed, all natural, family farmed pork ribs, cinnamon, katsu BBQ sauce, spicy Asian slaw

Cantonese Coastal Dry Ribs
half 14 / full rack 28
tender, fall off the bone, family farmed pork ribs, Starfish 5 spice rub

Broth

Pho
vietnamese noodle soup, aromatic broth, white onion, fresh herbs
Choose: Chicken 11 / Filet Mignon 12
Prawns 13 / Asian Vegetable 11
Organic Non-GMO Tofu 11

Wonton Soup 12
chicken & shrimp wontons, water chestnuts, spinach, sesame oil

Salads

Cucumber Salad 7
thinly sliced cucumbers, cilantro, thai basil, rau ram garlic roasted tomatoes, lime crab paste dressing

Shiro Miso Salmon Salad 16
wild-caught salmon, miso marinated & broiled, mixed baby greens, garlic roasted heirloom tomatoes, sesame miso vinaigrette

Crab Mango Noodle Salad 13
fresh crab, rice noodles, green papaya, mango, rainbow carrot, peanuts, nouc cham dressing

Simple Asian Chicken Salad 11
grilled all natural, 'never ever' chicken breast, tossed baby greens, daikon, cucumbers, carrot, tomato, taro chips, sesame vinaigrette

Seared Ahi Salad 13
sesame coriander rub, walnuts, tomatoes, quinoa, rainbow carrots, wasabi dressing

Dumplings / Wontons

handmade fresh in house daily
dumplings prepared two ways: pan-fried or steamed

Shrimp Dumplings (5) 10
chopped prawn, green onion, ginger, napa cabbage, chili flake soy

Pork Dumplings (5) 8
napa cabbage, green onion

Chili Fire Wontons (7) 10
steamed chicken & shrimp wontons, spicy chili oil

Crab Wontons (5) 8
fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce

Chicken Potstickers (5) 8
pan-seared, shiitake mushroom, ginger, sesame, garlic scallion soy dipping sauce

Additions

Add your choice to any dish:

- Wild Prawns (6) 6
- All Natural, Pork Tenderloin Strips 4
- Grilled, Certified Black Angus Flat Iron 5
- Grilled All Natural 'Never Ever' Chicken Breast 5
- Organic, Local Non-GMO Tofu 4
- Fresh Asian Vegetables 4

Noodles / Rice

Bangkok Spicy Udon 15
prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil

Wild Mushroom Garlic Noodle 11
king, shemiji, shiitake mushrooms, tomato, bean sprouts, pea sprouts, thai basil

Pad Thai 9
rice noodles, egg, green onion, carrot, bean sprouts, cilantro, tamarind, peanuts

Chow Mein 9
seasonal vegetables, house soy sauce, egg noodles

Star Fried Rice 8
edamame, carrot, bean sprouts, shiitake mushrooms

Thai Crab Fried Rice 13
lump crab, basil, cilantro, asparagus, green onion, tomato, jalapeno, thai peppers, cucumber, Chinese sausage

Please inform us of any allergies or dietary needs

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