

STARFISH

laguna beach ★ newport beach

March 3 - 9, 2024

OC RESTAURANT WEEK LUNCH *for Two*

\$50 - ALL DISHES ARE PRESENTED TO BE SHARED

SMALL PLATES

(Choose Two)

Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Spicy Ahi Tuna Roll

ahi, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, wasabi aioli, sweet soy, sesame soy paper

Pork Dumplings (5)

napa cabbage, green onion, house soy, pan fried or steamed

Thai Coconut Chicken Satays (3)

thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce

Crispy Chicken Spring Rolls

grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce

Korean Tacos (3)

grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas

Chicken or Shrimp Lettuce Wraps

shiitake mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce

Banh Mi Sliders – Traditional or Black Bean Sauce (3)

Traditional - house pickled vegetables, sriracha aioli | Black Bean Sauce - sautéed mushroom, onion, thai basil

LARGE PLATES

(Choose Two)

Wonton Soup

chicken & shrimp wontons, water chestnuts, spinach, sesame oil

Thai Curry Chicken

grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice

Shiro Miso Salmon Salad

miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette

Pad Thai

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

Crab Mango Noodle Salad

fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, peanuts, cilantro, nouc cham

Mongolian Beef

thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice

Kung Pao Prawns or Tofu

summer squash, water chestnuts, bell peppers, peanuts, chili pods, green onion, choice of rice

Star Fried Rice

edamame, carrot, bean sprout, cremini mushroom, onion, egg, house soy

Candy Dragon Prawns

crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice

SWEET TREATS

(Choose One)

Scratch Cheesecake

house-toasted honey graham cracker, fresh vanilla bean, strawberry

Flourless Chocolate Cake

vanilla ice cream, Chambord berry purée, fresh strawberries

STAR BAR

— Your Choice of Libation Served for Two - \$18 —

Wild Lychee Martini - asian vodka, fresh lychee purée, kai lemongrass, fresh lime

Seasonal Frose - frozen rosé, house strawberry mix or frozen espresso martini

Thai Me Down - rum, chai tea, coquito, cinnamon & sugar rim, chilled up

Butterfly Samba - asian vodka, muddled cucumber, jalapeño, mint, touch of pineapple, chilled up

STARFISH

laguna beach ★ newport beach

March 3 - 9, 2024

OC RESTAURANT WEEK DINNER *for Two*

\$60 - ALL DISHES ARE PRESENTED TO BE SHARED

SMALL PLATES

(Choose Two)

Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Shrimp Lettuce Wraps

cremini mushrooms, caramelized onions, red & green bell pepper, edamame, cashews, iceberg lettuce

Pork Dumplings (5)

napa cabbage, green onion, house soy, pan fried or steamed

Flat Iron Steak Satays (3)

korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw

Braised BBQ Pork Buns (3)

soy, ginger, pulled pork, pickled red onion, cucumber, cilantro

Korean Tacos (3)

grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas

Spicy Ahi Tuna Roll

ahi, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, wasabi aioli, sweet soy, sesame soy paper

Banh Mi Sliders – Traditional or Black Bean Sauce (3)

Traditional - house pickled vegetables, sriracha aioli | Black Bean Sauce - sautéed mushroom, onion, thai basil

LARGE PLATES

(Choose Two)

Thai Curry Chicken

grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice

Candy Dragon Prawns

crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice

SoLag Drunken Noodle

fresh pad see ew noodle, garlic soy, hint of heat, thai basil, red bell pepper, white onion, egg, cherry tomato, chili flake

Thai Spicy Beef with Basil

steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice

Kung Pao Prawns or Tofu

summer squash, water chestnuts, bell peppers, peanuts, chili pods, green onion, choice of rice

Seared Ahi Salad

sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle

General Star's Spicy Chicken

wok-fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice

Star Fried Rice with Steak or Vegetables

edamame, carrot, bean sprout, cremini mushroom, onion, egg, house soy

\$10 ELEVATED FEATURES

(Choose One as Large Plate Substitution)

Thai Basil Banana Leaf Sea Bass

chilean sea bass in banana leaf, sautéed green beans, coconut rice, thai basil green curry

Slow-Cooked Baby Back Ribs (Full Rack Combination)

all natural, Duroc Family Farms pork ribs, cooked in house 7 spice | rubbed in Katsu BBQ sauce, choice of spicy asian slaw or rice

Grilled White Miso Black Cod

roasted sweet yam, sautéed mushrooms, green & yellow squash, misoyaki sauce

SWEET TREATS

(Choose One)

Flourless Chocolate Cake

vanilla ice cream, Chambord berry purée, fresh strawberries

Scratch Cheesecake

house-toasted graham cracker, fresh vanilla bean, strawberry

STAR BAR

— Your Choice of Libation Served for Two - \$18 —

Wild Lychee Martini - asian vodka, fresh lychee purée, kai lemongrass, fresh lime

Seasonal Frose - frozen rosé, house strawberry mix or frozen espresso martini

Thai Me Down - rum, chai tea, coquito, cinnamon & sugar rim, chilled up

Butterfly Samba - asian vodka, muddled cucumber, jalapeño, mint, touch of pineapple, chilled up