



Appetizers

(Dinner)



CAJUN FRIED CALAMARI

Hand-breaded with corn flour and Cajun spices.
Served with our saffron-lime tartar sauce.
\$ 7.95

OYSTERS ROCKEFELLER

Sautéed spinach mixed with a “Pernod” cream sauce placed over blue point oysters and topped with breadcrumbs & parmesan cheese. (6)
\$ 10.95

New TUNA TARTAR

Sushi grade Ahi tuna lightly seared and diced, tossed with fresh ginger, cilantro, soy sauce, sweet chili and sesame oil. Served with our Bermuda onion marmalade and chips.
\$ 11.95

BATON ROUGE CRABMEAT MORNAV

Crabmeat sautéed with spinach and sliced mushrooms in a creamy sauce topped with breadcrumbs and jack cheese.
Served hot with garlic toast.
\$ 8.95

TOULOUSE STUFFED MUSHROOMS

Andouille sausage and crabmeat stuffed mushrooms crusted with Japanese breadcrumbs and flash fried, topped with Creole hollandaise sauce.
\$ 8.95

New CAJUN FRIED CRAB BOULETTES

Four one-oz. crabmeat balls breaded with Japanese bread crumbs, golden fried and served with our saffron-lime tartar sauce. (5)
\$ 8.95

New

BEER BATTERED SHRIMP

Served with fresh strawberries and a red pepper-strawberry sauce.
\$ 8.95

SESAME SCALLOPS

Large sea scallops crusted with black sesame seeds skewered and flash fried, served with a spicy pineapple mancha-mantel sauce. (5)
\$ 7.95

SAUTÉED MUSSELS

Prince Edward Island mussels sautéed with olive oil and garlic finished with our homemade marinara sauce.
\$ 10.95

New

SHRIMP AND GRITS

(A customer’s favorite)

Creamy gorgonzola infused grits topped with blackened gulf shrimp and drizzled with a spicy tomato Creole sauce.
\$ 9.95

BOURBON STREET BBQ SHRIMP

Large gulf shrimp sautéed in butter, fresh garlic, parsley, soy sauce, white wine and lots of cracked black pepper, served with garlic bread. (5)
\$ 8.95

New

CRAWFISH “EMPANADAS”

Crawfish tails cooked with bacon onions, garlic, peppers and celery, kicked with Cajun spices and stuffed in a flaky pastry shell. (3)
\$ 9.95

Soups

N’AWLINS CREOLE SEAFOOD GUMBO

A combination of shrimp, chicken & andouille sausage.
\$ 4.50 cup \$ 7.50 bowl



MARYLAND CRAB SOUP

Famous Chesapeake Bay vegetable and crab soup with a touch of Old Bay.
\$ 4.25 cup \$ 6.75 bowl



From our Oyster Bar

(Make it a light dinner)



On the Half Shell

Freshly shucked, served chilled over ice with lemon wedges, saltine crackers and cocktail sauce.

BLUE POINTS

(Long Island, New York)

*** Market Price ***

ISLAND CREEK

(Massachusetts)

*** Market Price ***

OYSTER OF THE WEEK

(Ask your server)

*** Market Price ***

OYSTER COMBOS

(Six or Twelve)

*** Market Price ***

STARFISH CAFÉ OYSTER SHOOTER

In a shot glass with a salted rim: Absolut Peppar, a shucked Blue Point oyster topped with cocktail sauce, a dash of Tabasco and served with a lime wedge.

\$ 4.95



Warning:

There is a risk associated with consuming raw seafood. If you have a chronic illness of the liver, stomach, blood or have an immune disorder, you are at greater risk of serious illness from raw shellfish and should eat shellfish fully cooked. If unsure of your risk, consult a physician.

Chilled Seafood

CHILLED SEAFOOD PLATTER

(The owner's favorite dish)

Our famous scallop and salmon ceviche, four oysters on the half shell, four spiced jumbo shrimp and crab cocktail. Served with lemon wedges, cocktail sauce, horse radish and saltine crackers.

\$22.95

CRABMEAT COCKTAIL

Tossed with tomatoes and peppers and our own remoulade sauce.

\$ 13.95

JUMBO SHRIMP COCKTAIL

Served with our cocktail sauce

\$ 10.95



Ceviches

(Served with spiced tortilla chips)

STARFISH SALMON SCALLOP CEVICHE

Slices of fresh scallops & salmon marinated in lime juice, tossed with avocado, red onions, diced tomatoes, cilantro and sea salt.

\$ 13.95

TILAPIA "Traditional" CEVICHE

Slices of fresh tilapia marinated in lime juice, orange juice, coconut milk, ginger, onions, cilantro and tossed with diced jalapeños, corn nibbles and sea salt.

\$ 11.95

SHRIMP "VERDE" CEVICHE

Gulf shrimp marinated in lime juice, tossed with avocado, peppers, chopped cilantro, red onions, diced tomatoes, jalapeno peppers and sea salt.

\$ 10.95



Salads



SPRING SALAD

Spring mix topped with julienne red tomatoes, sliced cucumbers, shredded beets and our house herb vinaigrette.
\$7.95

CREOLE REMOULADE SALAD

Spring mix, cucumbers, pepper, red onions, red tomatoes, hard-boiled eggs & hearts of palm, topped with our Creole mustard dressing and your choice of gulf shrimp or crabmeat.
\$ 14.95

GORGONZOLA-PEAR SALAD

Spring mix, cucumbers & diced red tomatoes topped with praline pecans, Gorgonzola cheese, pear slices and our molasses-lime vinaigrette.
\$10.95

SMOKED SALMON ANTIPASTI

Sliced smoked salmon served with fresh mozzarella cheese, sliced tomatoes, cappers, cucumbers, red onions and hearts of palm. Topped with our fresh herb vinaigrette.
\$ 12.95

BLACKENED SHRIMP & SALMON SALAD

Served warm over spring mix with julienne red tomatoes, sliced cucumbers, shredded beets and Creole mustard dressing.
\$13.95

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed with the traditional anchovy dressing and topped with parmesan cheese and a garlic toast.
\$7.95



CHOP, CHOP AND CHOP

(Our version of the chef salad)

Chopped romaine, chopped ham, chopped grilled chicken, chopped tomatoes, chopped egg, shredded Monterey jack cheese, sliced cucumbers and shredded beets, topped with a garlic toast. Served with Creole mustard dressing.
\$ 11.95

CUSTOMIZE YOUR SALAD WITH EXTRA TOPPINGS...

(Only with purchase of salad)

Grilled shrimp (5) \$ 5.95

A 5-oz crab cake \$ 7.95

Blackened salmon \$ 6.95

Fried oysters (6) \$ 5.95

Grilled chicken breast \$ 3.95

Fried calamari \$ 3.95

Fried scallops (5) \$ 5.95

Fried catfish strips \$ 5.95

**A 20% gratuity will be added to your bill for parties of six or more.
Cake Charge \$ 15.00**

Sandwiches

All sandwiches are served with our own coleslaw and french fries.

LOUISIANA STYLE CRAB CAKE SANDWICH

A six-oz. crabmeat cake golden fried and served on a Kaiser roll with lettuce, tomatoes & our saffron- lime tartar sauce.

\$13.95



STARFISH SALMON SANDWICH

A six-oz. Chilean salmon filet grilled or blackened & served on a Kaiser roll with lettuce, tomatoes, and our saffron-lime tartar sauce.

\$13.95

THE STARFISH BURGER

An eight-oz. Ground chuck burger cooked to your specifications served on a Kaiser roll with lettuce and tomatoes.

\$ 10.95

*** Add cheese \$.50 Add bacon \$.75 ***

CAJUN CHICKEN BREAST SANDWICH

Breast of chicken marinated in Cajun spices and grilled, topped with Monterey jack cheese & served on a Kaiser roll with our saffron- lime tartar sauce, lettuce, and tomatoes.

\$ 10.95

CARIBBEAN PULLED CHICKEN WRAP

Tender chicken breast, hand-shredded and mixed with diced mangos, lettuce, tomatoes and cabbage, dressed with curry-cilantro mayonnaise.

\$ 9.95

PO-BOY SANDWICHES

Served on crusty french bread with shredded lettuce, tomatoes and our saffron-lime tartar sauce.

Fried catfish \$ 9.95,
Fried shrimp \$ 11.95

Fried oysters \$ 12.95
Fried scallops \$ 12.95

*** STARFISH PO-BOY COMBO ***

Three shrimp, three oysters and three scallops.
\$ 15.95



Starfish Cafe Favorites Entrees



FRIED SEAFOOD PLATTER

Golden fried shrimp, oysters, crab balls & catfish filets, served with french fries, coleslaw, our saffron-lime tartar sauce and choice of a cup of seafood gumbo or a cup of Maryland crab soup.

\$ 22.95

New

FRIED SHRIMP PLATTER

Large gulf shrimp (6) golden fried, served with french fries, coleslaw, our saffron-lime tartar sauce.

\$ 16.95

CRAB CAKE PLATTER

Two 5-oz Louisiana style crab cakes, served with french fries, coleslaw and our saffron-lime tartar sauce.

\$ 19.95

GRILLED SALMON

Chilean salmon filet glazed with a mango ginger sauce and served with coconut rice, sautéed vegetables and fried plantains.

\$ 18.95

SESAME CRUSTED AHI TUNA

Gulf loin of tuna crusted with black and white sesame seeds, flash fried **served rare** with tomato couscous and julienne vegetables, topped with a brown sugar-soy-ginger sauce.

\$ 18.95

STUFFED TROUT

Idaho farm-raised boneless trout stuffed with crabmeat, crusted with grounded pecans and sautéed. Topped with hollandaise sauce and served with roasted red potatoes and sautéed vegetables.
\$ 19.95

New

STARFISH PAELLA

Our Caribbean-Creole version of this famous dish. Combination of large shrimps, mussels, scallops, calamari rings, andouille sausage and chunks of fish cooked in a saffron broth and rice and topped with fried asparagus.
\$ 22.95

ARGENTINE SURF AND TURF

An eight-oz flat iron “churrasco” and five large grilled shrimp served with roasted red potatoes, Fresh asparagus and topped with “chimichurri” Sauce.
\$ 23.95



CHICKEN OSCAR

Pounded chicken breast crusted with Japanese bread crumbs, flash-fried and topped with asparagus spears, lump crab meat and hollandaise sauce. Served with roasted red potatoes.
\$ 18.95

BLACKENED MAHI-MAHI

Pan-sautéed with blackening seasonings, topped with five blackened shrimp and Creole tomato hollandaise sauce. Served with coconut rice and fresh vegetables.
\$18.95

TILAPIA PARMESAN

Farm-raised Tilapia filets lightly breaded with parmesan cheese and flashed fried, topped with crab meat, shrimp and spinach and finished with a caper-lemon-butter sauce. Served with garlic mashed potato & fresh vegetables.
\$ 20.95

CHILEAN SEA BASS

Filet of Sea bass topped with crab cake mix and thin sliced potatoes, oven-baked and finished with and roasted shallot-merlot wine demy glace. Served with garlic mashed potatoes & fresh vegetables.
\$ 22.95

STARFISH CIOPPINO

Rich tomato-base seafood stew with large gulf shrimp, mussels, scallops, calamari rings, chunks of white fish, crab claws, corn on the cob and red potatoes. Served with garlic bread.
\$ 20.95

Pastas

SHRIMP & TASSO HAM LINGUINE

Large gulf shrimp, cubed smoked “Tasso” ham, peas, and carrots cooked in a traditional Alfredo sauce. Topped with parmesan cheese.
\$ 16.95

PENNE GORGONZOLA

Sliced grilled chicken, crispy bacon, peas and carrots and sliced mushrooms sautéed in garlic & tossed with penne pasta in a creamy Gorgonzola cheese sauce. Topped with parmesan cheese.
\$ 15.95

New

VEGGIE PENNE ALFREDO

Sliced mushrooms, diced tomatoes, peppers, onions, carrots and asparagus tips, sautéed in fresh garlic & tossed with penne pasta in a creamy Alfredo cheese sauce. Topped with parmesan cheese.
\$ 11.95

SEAFOOD LINGUINE

Large sea scallops, gulf shrimp, P.E.I. mussels & calamari rings sautéed in garlic and tossed in a tomato cream sauce. Topped with parmesan cheese.
\$ 17.95

Desserts

***** All desserts and sauces are made in house *****

CHOCOLATE, CHOCOLATE, CHOCOLATE TORTE

Triple chocolate mousse torte served with raspberry sauce and vanilla sauce topped with whipped cream.

\$ 7.95

CHOCOLATE-COCONUT BREAD PUDDING

Served warm with a delicious bourbon-pecan sauce and topped with whipped cream.

\$ 6.95

DULCE DE LECHE BAKED ALASKA

Layers of sponge cake, ice cream and “Dulce de leche” milk caramel, topped with Italian meringue and oven browned. Served with raspberry and vanilla sauce.

***** A sophisticated version of birthday cake and ice-cream*****

\$ 8.95

MANGO KEY-LIME PIE

Served with raspberry and mango sauce and topped with meringue.

\$ 7.95

CHEESE FLAN

Puerto Rican style cheese custard cooked with caramel and served with mango and raspberry sauce.

\$ 6.95

***** Please, no separate checks for parties of six or more *****

A 20% gratuity will be added to your bill for parties of six or more.

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STARFISH CAFE

DINNER MENU

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