STARFISH
laguna beach

Libations

$19

Wild Lychee Martini
Vodka, SoHo lychee liqueur, fresh lychee purée, cherry

Thai Strawberry Breeze
Coconut Vodka, muddled strawberry & thai basil, lemongrass, citrus

Whiskey Blossom
Bourbon, Angostura & orange bitters, clover honey, citrus sour, egg whites, served up

Buddha's Kiss
Vodka, chili-salted rim, mango purée, fresh lime, served up

Piña Tini
Light & Dark Rum, pineapple juice, cream of coconut

Pirate's Pear
Coconut & Banana Rum, fresh asian pear, Luxardo cherry

Pineapple Euphoria
Silver Tequila, muddled jalapeño, lime, pineapple juice

Lagniappe Margarita
Silver Tequila, muddled mandarin orange, fresh mint, fresh lime, splash of soda

Imperial Garden
Gin, muddled cucumber, thai basil, mint, cilantro, fresh squeezed lemon & lime, soda water float

West Side Old Fashion
Bourbon, Angostura bitters, clover blossom honey, splash of soda, Luxardo cherry

Red Lotus
Bubbles, Pama liqueur, orange bitters, Luxardo cherry

Starfish Cooler
Mandarin Vodka, muddled mandarin orange, fresh mint, splash of soda, Pama liqueur float

Enlightenment
Vodka, muddled cucumber, fresh tarragon, pomegranate juice, splash of citrus, lemongrass, served up

Ginger Pinch
Vodka, Canton ginger liqueur, lime, pomegranate juice, fresh ginger, served up

Zen Tea
Green Tea Vodka, muddled thai basil & lemon, citrus, clover blossom honey

Island Geisha
Coconut Nnigori, fresh lime, lemongrass syrup, chilled up

Cantaloupe Martini
Vodka, fresh lime, splash of orange, fresh cantaloupe

Espresso Martini
Vanilla Vodka, cold brew espresso, Kahlua, touch of hazelnut

Yokohama
Coconut Vodka, hand pressed lime, lemongrass, coconut water

Tigers Blood
Infusion Vodka, muddled jalapeño, splash of citrus, Pama liqueur, served up

HAPPY HOUR
Everyday 3-6pm

$10

WELL COCKTAILS & HOUSE WINE

Chardonnay

Sauvignon Blanc

Pinot Noir

Cabernet

$14

WELL MARTINIS

$13

◀ STAR LIBATIONS

$9

HOUSE HOT SAKE

Large Carafe

BEER

Lager 12 oz. $5

Orion 21 oz. $8

STARLB0326

STARFISH
laguna beach

HAPPY HOUR BITES

Everyday 3-6pm

$13

Wok Fired Edamame
garlic, toasted sesame seeds, togarashi, salt & pepper

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

Pork Dumplings (5)
pork, napa cabbage, green onion, house soy, steamed or pan fried

Star Nigiri (4)
choice of duo: ahi, hamachi, or salmon nigiri, house made sushi rice, nikiri soy

Saigon Summer Roll
poached prawns, vermicelli rice noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce

Chicken Wontons (5)
cremini mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried

Mint Thai Chicken Roll
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo

Singapore Bamboo Roll
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce

$15

Crispy Chicken Spring Rolls
grilled chicken breast, garlic chive, jalapeño, sweet & sour

Korean Tacos (3)
grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas

OG Vietnamese Roll
house braised pork, pickled red onion, shiso, cilantro, shemiji mushroom, cucumber, chives, OG red sauce

Silk Road Potstickers (5)
shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried

Banh Mi Beef Sliders (3)
prepared one of two ways:
- traditional with pickled vegetables, sriracha aioli
- Wagyu black bean sliders - lightly seasoned patty, scratch black bean sauce, thai basil leaves

Mixed Herb Calamari
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce

Ahi Poke Taro Bites (3)
fresh ahi, mango, tobiko, wasabi aioli, sweet soy, taro chips

Naked Buddha Roll
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, coconut flakes, spicy sexy sauce

$17

Chicken or Pork Lettuce Wraps
choice of all natural chicken breast or Duroc pork, cremini mushrooms, caramelized onions, cashews, red & green bell pepper, iceberg lettuce

Spicy Ahi Tuna Roll
ahi, avocado, cucumber, jalapeño, crispy shallots, daikon, sriracha, sesame soy paper

Crab California Roll
fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy

Braised BBQ Pork Buns (3)
soy, ginger, pulled pork, pickled onion, cucumber, cilantro

Shrimp Tempura Roll
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy

Shrimp Dumplings (5)
prawns, green onion, ginger, cabbage, chili flake soy, steamed or pan fried

Hamachi Cut Roll (5)
hamachi, shrimp tempura, avocado, hamachi sashimi, thinly sliced lemon, 'togarashi, furikake, spicy ponzu

'Asia de Philly' Roll
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, toasted panko, sriracha aioli, sweet soy

$19

Sunset Roll
ahi, hamachi, & salmon sashimi over a fresh crab & avocado roll, cucumber, sesame sauce, sweet soy

Steak Satays (3)
korean marinade, flame grilled, spicy chili dipping sauce, asian slaw

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

Thai Coconut Chicken Satays (3)
thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce

Shrimp Lettuce Wraps
cremini mushrooms, edamame, caramelized onions, cashews, bell peppers, iceberg lettuce

Lobster Macadamia Roll
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli

Wok Fired Mussels
steamed regional mussels, bell pepper & onion sauté, spicy thai basil coconut curry