

WATERFRONT HAPPY HOUR

Daily 3:00 - 6:00 p.m.

\$7.50 CHARGRILLED BURGER*

Grilled to your liking and finished with grilled onion mayo. GF

\$8.50

Hawaiian Ahi Nachos*

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

Baked Crab, Shrimp & Artichoke Dip

Crispy Calamari Caesar

Wild Salmon Swimmers

Finished with tomato basil mayo.

Crispy Calamari with Lemon Aioli

Traditional Puget Sound Mussels & Fries GF

Served with gremolata seasoned French fries.

Six Pack Pan Fried Oysters*

From Willapa Bay.

Wild Patagonia Shrimp GF

Sauteed in the shell with butter and Anthony's seasonings.

\$9.50

Manila Clams from Discovery Bay GF

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

\$6.50 LIBATIONS

Happy Hour Margarita • House Martini or Manhattan
Moscow Mule • Cosmopolitan • Lemon Drop • Sparkling Tarragon Lemonade
Best of the Season "Spiked" Lemonade • Prickly Pear

\$5.00 DRAFT BEER

Farmstrong Brewing Cold Beer Pilsner
Scuttlebutt Anthony's Pale Ale

\$5.50 DRAFT BEER

Diamond Knot Brewing Co. Blonde Ale
Schooner Exact Profanity Hill Porter
Sumerian Holy Water Citra IPA
Silver City Bavarian-Style Hefeweizen

\$5.50 GLASS WINES

Riesling - Chateau Ste. Michelle -
Columbia Valley - 2015
Chardonnay - Anthony's by Buried Cane -
Columbia Valley - 2016
Pinot Gris - Latah Creek -
Washington - 2016
Cabernet Sauvignon - Anthony's by Buried Cane -
Columbia Valley - 2016
Merlot - Red Diamond -
Washington - 2014

\$8.00 GLASS WINES

Chardonnay - Anthony's by Gordon Estate -
Columbia Valley - 2016
Sauvignon Blanc - Chateau Ste. Michelle-
Columbia Valley - 2016
Sauvignon Blanc - Sparkman "Pearl" -
Columbia Valley - 2017
Albarino - Idilico -
Yakima Valley - 2015
Syrah - Boomtown by Dusted Valley Vintners -
Washington - 2015
Pinot Noir - Firesteed -
Oregon - 2015