**BEER & WINE**

**DRAFT BEERS** | $6
---|---
FARMSTRONG COLD BEER PILSNER, MT. VERNON WA
SCUTTLEBUTT BREWING ANTHONY’S PALE ALE, EVERETT WA
NARROWS BREWING ANTHONY’S IPA, TACOMA WA

**GLASS WINES** | $7
---|---
RIESLING - CHATEAU STE MICHELLE  COLUMBIA VALLEY
CHARDONNAY - ANTHONY’S BY BURIED CANE  COLUMBIA VALLEY
CABERNET SAUVIGNON - ANTHONY’S BY BURIED CANE  COLUMBIA VALLEY
MERLOT - RED DIAMOND WASHINGTON

**GLASS WINES** | $9
---|---
SAUVIGNON BLANC - HEDGES FAMILY ESTATE “CMS”  COLUMBIA VALLEY
PINOT NOIR - BIG FIRE BY R. STUART WILLAMETTE VALLEY

**COCKTAILS**

**SPECIALTY COCKTAILS** | $7.5
---|---
BEST OF THE SEASON HARD LEMONADE
Our homemade lemonade with vodka and seasonal fruit.

BEST OF THE SEASON HARD SELTZER
Ask about today’s best of season selection!

MOSCOW MULE
Vodka, ginger beer, lime, served over ice.

POM PALOMA
Tequila, pomegranate juice, grapefruit juice, lemon-lime soda over ice.

APEROL SPRITZ
Aperol, sparkling wine, soda, served over ice.

**WELL DRINKS** | $6.5
---|---
WELL LIQUOR WITH SODA, TONIC, OR JUICE

**TO SHARE**

**NORTHWEST MANILA CLAMS** | GFA
Steamed in clam nectar with olive oil, garlic and lemon.

**HAWAIIAN AHI POKE** | GF
Served with homemade taro chips, wasabi aioli and ginger.

**CRISPY CALAMARI WITH LEMON AIOLI**

**FRESH PUGET SOUND MUSSELS** | GF
With shallots, herbs and white wine.

**ELOTE ‘STREET CORN’**
Corn on the cob, mayo, chili-lime seasoning and cheese.

**DUNGENESS CRAB STACK**
Fresh Dungeness crab, mango and avocado topped with microgreens, huckleberry sauce and mango-chive dressing.

**CRAB & CORN SOUFFLE**
With a hatch chile and avocado cream.

**1/2 DUNGENESS CRAB**
Served chilled in the shell with a side of Louie dressing.

**CRAB STUFFED MUSHROOMS**
Northwest mushrooms roasted with crab, shrimp and artichoke hearts.

**DUNGENESS CRAB DIP**
A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with sourdough

**FUN FOODS**

**ANTHONY'S AWARD-WINNING CLAM CHOWDER** | 6 | 9

**SOURDOUGH BREAD**

**CLASSIC CAESAR SALAD** | GFA

**add on** | Oregon Coast Bay Shrimp or Crispy Calamari (+$4)

**TEMPURA PRAWNS**

**HOUSE-GROUND BURGER** | GFA
With lettuce, tomato, pickles, onion mayo and secret sauce.

**add on** | Cheese (+$1) | French Fries (+$2) | Double Patty (+$2)

**GLUTEN FREE AVAILABLE** - GFA

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

Join us Monday through Friday from 3:00 to 6:30 in our bar for food & drink.