

JOIN US DAILY FOR

HAPPY HOUR!

Join us for happy hour daily from 3 P.M. to 6:30 P.M.

TO SHARE

GREMOLATA FRIES

9 CRISPY CALAMARI

13

DUNGENESS CRAB & SHRIMP DIP

P DIP 14

Our creamy artichoke mix with Dungenes crab and Oregon Coast bay shrimp served with sourdough. **BAJA SHRIMP & CHIPS**

Served with lemon garlic aioli.

Oregon Coast bay shrimp mixed with avocado and salsa. Served with crispy tortilla chips.

SEAFOOD FAVORITES

ADD A BASKET OF SOURDOUGH BREAD | ADD \$4

MANILA CLAMS

14

Steamed in clam nectar with olive oil, lemon and garlic.

WILD SEARED POKE*

15

Flash seared in sweet sesame tamari sauce. Ask for today's selection. SIS DUNGENESS CRAB

1/2 Dungeness crab served chilled in theshell with a side of Louie dressing.

CHOWDER + SALADS

AWARD-WINNING CLAM CHOWDER

Creamy New England style clam chowder with red potatoes, bacon and clams.

CLASSIC CAESAR SALAD

6

An automatic gratuity of 20% is added for parties of 8 or more guests.

100% of this gratuity will be paid to the team members who served you including our kitchen team.

^{*} Can be cooked to order. Consuming raw or undercooked meats and 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.



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FOR \$8.50

N.W. MULE

Made with Washington's own Aloo Vodka, ginger beer and lime over ice.

ANTHONY'S HARD LEMONADE

Homemade lemonade, vodka and seasonal flavors!

PALOMA

Tequila, grapefruit juice and lemon lime soda over ice.

MARTINI OR MANHATTAN

Made with gin, whiskey or vodka.

BEST OF SEASON SELTZER

Anthony's take on a hard seltzer! With refreshing seasonal flavors with vodka.

CLASSIC MARGARITA

Made with tequila, triple sec, and lime. Served with a salted rim.

DRAFT BEER \$7

PIKE BREWING KILT LIFTER SCOTCH ALE
MARITIME BREWING OLD SEATTLE LAGER
SCUTTLEBUTT ANTHONY'S PALE ALE
ANTHONY'S IPA BY NARROWS BREWING
OLD STOVE BREWING AMBER WAVE
PIKE BREWING SPACE NEEDLE IPA

GLASS WINES \$7.50

CHARDONNAY ANTHONY'S BY BURIED CANE
CABERNET SAUVIGNON ANTHONY'S BY BURIED CANE
RIESLING - CHATEAU STE. MICHELLE

GLASS WINES \$8.50

MERLOT - RED DIAMOND
PINOT NOIR - BIG FIRE
CHARDONNAY - GORDON ESTATE
SAUVIGNON BLANC - WALLA WALLA VINTNERS

WELL DRINKS \$ \$7.50

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