

# HAPPY HOUR

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

## 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 | \$6

Riesling - Chateau Ste Michelle COLUMBIA VALLEY, 2021

Chardonnay - Anthony's by Buried Cane COLUMBIA VALLEY, 2018

Cabernet Sauvignon - Anthony's by Buried Cane COLUMBIA VALLEY, 2016

Merlot - Red Diamond WASHINGTON, NV

### GLASS WINES | \$8.5

Sauvignon Blanc - Chateau Ste Michelle COLUMBIA VALLEY, 2021

Pinot Noir - Big Fire by R. Stuart WILLAMETTE VALLEY, 2019

## \$7 COCKTAILS

### 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

WELL LIQUOR WITH SODA, TONIC, OR JUICE

## TO SHARE

<b>Northwest Manila Clams</b> GF	14
Steamed in clam nectar with olive oil, garlic and lemon.	
<b>Smoked Salmon Dip</b>	9
Capers, red onion, and dill served with croccatini.	
<b>Hawaiian Ahi Poke*</b> GF	12
Served with homemade taro chips, wasabi aioli and ginger.	
<b>Crispy Calamari with Lemon Aioli</b>	15
<b>Dungeness Crab, Shrimp &amp; Artichoke Dip</b>	15
Served with sourdough bread bites.	
<b>Fresh Puget Sound Mussels</b> GF	13
With shallots, herbs and white wine.	
<b>Buffalo Cauliflower Bites</b>	9
Served with blue cheese dressing.	

## Celebrate OYSTERS

### Crispy Oyster Taco & Chips | 6

Crispy seared oysters finished with salsa mayo, cabbage and a roasted corn relish wrapped in a warm corn-flour tortilla.

### Crispy Oyster & Bacon Burger\* | 10

Finished with lettuce, crispy bacon, tomato and homemade tartar.

*add on* | French Fries (+5)

## FUN FOODS

<b>Anthony's Award-Winning Clam Chowder</b>	6   9
<b>Sourdough Bread</b>	5
<b>Classic Caesar Salad</b> GF	7
<i>add on</i>   Oregon Coast Bay Shrimp or Crispy Calamari (+4)	
<b>Tempura Prawns</b>	12
<b>Baja Shrimp &amp; Chips</b> GF	9
Oregon Coast bay shrimp mixed with avocado and salsa. Served with crispy tortilla chips.	
<b>Buffalo Cauliflower Bites</b>	9
Served with blue cheese dressing.	
<b>1/2 Dungeness Crab</b>	16
Served chilled in the shell with a side of Louie dressing.	

\*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.