

JOIN US DAILY FOR ALL NIGHT

HAPPY HOUR

— SERVED DAILY IN OUR BAR —

SMALL PLATES

BASKET OF BREAD | 4

CRISPY CALAMARI | 11
Served with lemon aioli.

STEAMED MANILA CLAMS | 12
Steamed in clam nectar with olive oil, garlic & lemon.

BUTTERMILK FRIED BUFFALO CAULIFLOWER BITES | 8
Served with blue cheese dressing.

1/2 DUNGENESS CRAB **GF** | 16
1/2 Dungeness crab served chilled in the shell with a side of Louie dressing.

DUNGENESS CRAB, SHRIMP + ARTICHOKE DIP | 13
Served with toasted sourdough.

NORTHWEST MUSSELS | 10

WILD SALMON SLIDERS | 12
With sundried tomato basil mayo.

BONELESS BUFFALO CHICKEN WINGS | 10
Served with blue cheese dressing.

BASKET OF FRIES | 6

CHICKEN TACO | 7
Served on corn tortillas with crispy chicken, salsa mayo, slaw, corn relish and cilantro.
Served with chips & salsa.

SOUP + SALADS

ANTHONY'S CLAM CHOWDER | 8 / 13
Our award-winning creamy New England style clam chowder with potatoes & bacon.

CLASSIC CAESAR SALAD | 9

HEARTS OF ROMAINE SALAD | 11
With toasted hazelnuts and blue cheese dressing.

BAR FAVORITES

CRISPY OYSTER TACO | 6
Crispy seared oysters finished with salsa mayo, cabbage and a roasted corn relish wrapped in a warm corn-flour tortilla.

NORTHWEST ROCKFISH TACO | 9
Cajun spices, blackened in a warm flour tortilla and pineapple-mango salsa. Served with chips & salsa.

CRISPY OYSTER & BACON BURGER* | 10
With lettuce, crispy bacon, tomato and homemade tartar.

DUNGENESS CRAB SALAD **GF** | 12
Avocado, grapefruit, romaine, field greens, & finished with citrus vinaigrette.

BAR BURGER* **GF** | 19.5
Grilled to your liking with grilled onion mayo.
+ IMPOSSIBLE VEGGIE BURGER **GF** | +1.5

ALASKA COD + CHIPS | 21
Two pieces of wild Alaskan true cod lightly panko crusted.

*May be cooked to order. Consuming raw or undercooked meat 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.

\$5 LIBATIONS

HOUSE MANHATTAN OR MARTINI • BEST OF SEASON HARD LEMONADE

COSMOPOLITAN • LEMON DROP • MOSCOW MULE • MARGARITA

BEST OF SEASON HARD SELTZER

\$6 GLASS WINES

RIESLING - CHATEAU STE. MICHELLE

CHARDONNAY - ANTHONY'S BY BURIED CANE

CABERNET SAUVIGNON - ANTHONY'S BY BURIED CANE

MERLOT - 14 HANDS

CHARDONNAY - ANTHONY'S BY GORDON ESTATE

SAUVIGNON BLANC - HEDGES FAMILY ESTATE "CMS"

ROSE - 14 HANDS

RED BLEND - SAVIAH CELLARS "THE JACK"

PINOT NOIR - BIG FIRE

\$5 DRAFT BEER

FARMSTRONG BREWING COLD BEER PILSNER

SCUTTLEBUTT BREWING ANTHONY'S PALE ALE

ANTHONY'S IPA BY NARROWS BREWING

LAZY BOY BREWING HEFEWEIZEN

ELYSIAN BREWING IMMORTAL IPA

7 SEAS BREWING CUTT'S AMBER ALE

MARITIME OLD SEATTLE LAGER

SEAPINE BREWING CITRA IPA