

BOISE BAR BITES

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SOURDOUGH BREAD 6

ANTHONY'S CLAM CHOWDER 6 | 10

CLASSIC CAESAR **GFA** 6

add | Oregon Coast Bay Shrimp or Crispy Calamari (+5)

NORTHWEST SALMON CROCCANTINI 11

Chargrilled with sundried tomato basil butter over a bed of champ potatoes. Served on a croccantini.

BAR BURGER* **GFA** 11

With lettuce, tomato, pickles, onion mayo and secret sauce.

add | Cheese (+1.5) | French Fries (+2.5) | Double Patty (+3)

BOISE FAVORITES

PANCETTA WRAPPED PRAWNS 14

Three prawns chargrilled with olive oil gremolata aioli.

CRISPY CALAMARI WITH LEMON AIOLI 15

BANG BANG CHICKEN OR PRAWNS 14

Crispy chicken or prawns with a spicy Korean sauce and toasted sesame seeds.

NORTHWEST MANILA CLAMS **GFA** 16

Steamed in lobster broth with fresh tomato, red pepper, chorizo, yellow onion and topped with gremolata.

CHEF MATT'S JALAPENO POPPERS 12

Panko crusted jalapenos with Riverence smoked trout cream cheese filling and served with red pepper jelly.

all night
HAPPY HOUR

OYSTER SHOOTER* | 2.5

Served traditional with cocktail sauce & lemon or "Leche de Tigra" style with lime.

FRESH OYSTER ON THE HALF SHELL* | 3

Our oyster selection may vary, please ask your server for today's availability and selection.

SIGNATURE SEAFOOD

ALASKA WEATHERVANE SCALLOPS **GFA** 18

With bacon jam.

DUNGENESS CRAB DIP 16

A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with toasted sourdough.

AHI STACK* **GFA** 18

Pacific ahi, sesame-tamari, avocado, furikake.

HALF DUNGENESS CRAB **GFA** 19

Served with homemade Louie dressing.

GLUTEN FREE AVAILABLE - GFA

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