

# BOISE BAR BITES

## BAR BITES

**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** 10

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.