

# BOISE BAR BITES

## BAR BITES

<b>SOURDOUGH BREAD</b>	6
<b>ANTHONY'S CLAM CHOWDER</b>	6   10
<b>CLASSIC CAESAR</b> <small>GFA</small>	6

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

<b>NORTHWEST SALMON CROCCANTINI</b>	11
Chargrilled with sundried tomato basil butter over a bed of champ potatoes. Served on a croccantini.	

## BOISE FAVORITES

<b>PANCETTA WRAPPED PRAWNS</b>	14
Three prawns chargrilled with olive oil gremolata aioli.	
<b>CRISPY CALAMARI WITH LEMON AIOLI</b>	15
<b>BANG BANG CHICKEN <u>OR</u> PRAWNS</b>	14
Crispy chicken or prawns with a spicy Korean sauce and toasted sesame seeds.	
<b>NORTHWEST MANILA CLAMS</b> <small>GFA</small>	16
Steamed in lobster broth with fresh tomato, red pepper, chorizo, yellow onion and topped with gremolata.	
<b>CHEF MATT'S JALAPENO POPPERS</b>	12
Panko crusted jalapenos with Riverence smoked trout cream cheese filling and served with red pepper jelly.	



*all night*  
**HAPPY HOUR**

### **BAR BURGER\*** GFA

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

**10**

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

## SIGNATURE SEAFOOD

<b>ALASKA WEATHERVANE SCALLOPS</b> <small>GFA</small>	18
With bacon jam.	
<b>DUNGENESS CRAB DIP</b>	16
A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with toasted sourdough.	
<b>AHI STACK*</b> <small>GFA</small>	18
Pacific ahi, sesame-tamari, avocado, furikake.	
<b>HALF DUNGENESS CRAB</b> <small>GFA</small>	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.