

Draft Beer & Cider

Pint (16oz.) ~ 6

- Pyramid Hefeweizen** Seattle, WA
- Silver City Ridgetop Red Ale** Silverdale, WA
- Maritime Pacific**
- "Old Seattle Lager"** Ballard, WA
- Georgetown Manny's Pale Ale** Seattle, WA
- Bud Light** US
- Seattle Cider Co.**
- Semi-Sweet Hard Cider** Seattle, WA
- Reuben's IPA** Seattle, WA
- Seasonal Dark ~ Ask your server!**
- Seasonal IPA ~ Ask your server!**
- Seasonal Rotator ~ Ask your server!**

Bottles & Cans

- Budweiser** 4⁵⁰
- Rainier 16oz Can** 4⁵⁰
- Coors Light** 4⁵⁰
- Michelob Ultra** 4⁵⁰
- Corona** 5⁵⁰
- Pike Brewing Space Needle Golden IPA** 6
- Angry Orchard Hard Cider** 5
- Heineken** 5⁵⁰
- Amstel Light** 5⁵⁰
- Clausthaler NA** 5

Specialty Cocktails

- Cinnamon Johnny** 9
Svedka Vanilla, cinnamon whiskey, apple cider, cream
- Caramel Toddy** 9
Crown Apple, caramel, honey, lemon
- Not Your Daughter's Cocoa** 9
Frangelico, cocoa, Bushmills
- Copper Press** 10
Copperworks Gin or Vodka, St. Germaine, Sprite
- Can't Beet That** 9
Sauza Blue Tequila, mint, lime, beet shrub
- Ivarita** 9⁵⁰
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau

NOTE:

† Denotes gluten free menu items. Other items may be made gluten free by modification. Ask your server for details.

* The King County Health Department would like to remind you that eating raw or undercooked shellfish, fish or meat may increase your risk of developing food-borne illness. All of our steaks and fish are cooked to order.

We will gladly provide separate checks for parties of 7 or less.
We add a 18% gratuity to parties of 8 or more.

Clam Digger Happy Hour

[3pm-Close Daily]

\$1 OFF: Draft Beers and Well Drinks

\$2 OFF: Specialty Cocktails and Wine by-the-Glass

	REG	HH
Ivar's Famous Chowders Bowl of White Clam Chowder, NW Seafood Chowder* or House-Smoked Salmon & Corn Chowder*	8 ⁵⁰	5
Chowder Sampler <i>Try three 4oz samples of our chowders:</i> Northwest-style White Clam Chowder, Salmon & Corn Chowder & NW Seafood Chowder	9 ⁵⁰	6 ⁵⁰
Coconut Shrimp Wild pink shrimp, lemongrass Thai chili sauce, wakame salad	12	9
Crispy Calamari † Seasoned rice flour, spicy house-made chipotle-lime aioli, crispy spinach leaves	10	7
Classic White Wine Clams † Garlic broth, shallots, carrots, celery, onions, wine, butter	15	10
Coconut Curry Mussels † Yellow curry coconut sauce, green onions, cilantro	15	10
Washington Angus Flank Steak Salad †* Romaine lettuce, stone ground mustard and rosemary marinated flank steak, creamy Gorgonzola dressing, crumbled Gorgonzola, caramelized onions, candied walnuts, fresh grape tomatoes	13	9
Orange Sriracha Shrimp † Wild pink shrimp, orange Sriracha sauce, Calrose rice cake	12	9
Bruschetta Fresh grape tomatoes, aged balsamic vinegar, Greek olive oil, Parmesan cheese, toasted Essential Bakery bread	12 ⁵⁰	7
World-Famous 2pc Fish 'n Chips Alaska True Cod	14	8 ⁵⁰
Spicy Blackened Wild Salmon Caesar Salad * Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons	13	9
Three True Cod Tacos † Spicy seared cod, lime-cilantro sour cream, green cabbage, jalapeño pickled carrots	13	8 ⁵⁰
Beet Salad Balsamic poached beets, mixed greens, honey-champagne vinaigrette, toasted goat cheese crostini	8 ⁵⁰	5 ⁵⁰
Crème Brûlée † House-made vanilla bean crème brûlée	8	5