

Draft Beer

Pint (16oz.) ~ 6⁵⁰

- 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
- Ace Pineapple Cider** Sebastopol, CA
- Reuben’s IPA** Seattle, WA
- Seasonal Dark ~ Ask your server!**
- Seasonal IPA ~ Ask your server!**
- Seasonal Rotator ~ Ask your server!**
- Bud Light** US 5⁵⁰

Bottles & Cans

- Budweiser** 5
- Rainier 16oz Can** 5
- Coors Light** 5
- Michelob Ultra** 5
- Corona** 5⁵⁰
- Pike Brewing Space Needle Golden IPA** 6
- Incline Marionberry Cider** 6
- Tieton Apple Cider** 6
- Heineken** 5⁵⁰
- Amstel Light** 5⁵⁰
- Clausthaler NA** 5

Specialty Cocktails

- Ivarita** 10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau
- Pineapple Basil Mojito** 11
Pineapple juice, Bacardi Superior, Myers’s Rum, fresh basil, honey
- Tug Boat** 11
Your choice: Ace Pineapple Cider and shot of Sauza Hornitos **OR** Rainier and shot of Crown Royal
- Lime in the Coconut** 10
Vodka, Malibu Coconut Rum, lime juice, Coco Lopez
- Pier 54 Paloma** 10
Sauza Signature Blue Silver Tequila, fresh grapefruit juice, soda, jalapeño infused agave syrup
- Sparkling Lavender Lemonade** 9
Prosecco, lemon-lavender simple syrup

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 ⁵⁰ |
| Chowder Sampler
<i>Try three 4oz samples of our chowders:</i>
Northwest-style White Clam Chowder,
Salmon & Corn Chowder & NW Seafood Chowder | 9 ⁷⁵ | 7 |
| Coconut Shrimp
Wild pink shrimp, lemongrass Thai chili sauce,
pickled carrot and cabbage 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 | 17 | 12 |
| 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 |
| Achiote Shrimp Skewer †
Black bean-corn salsa and avocado cream | 12 | 9 |
| Bruschetta
Fresh grape tomatoes, aged balsamic vinegar,
Greek olive oil, Parmesan cheese,
toasted Essential Bakery bread | 12 ⁵⁰ | 8 |
| World-Famous 2pc Fish ‘n Chips
Alaska True Cod | 14 | 9 |
| Spicy Blackened Wild Salmon Caesar Salad *
Anchovy garlic dressing, Parmesan cheese
ribbons, house-made croutons | 13 | 9 ⁵⁰ |
| Three True Cod Tacos †
Spicy seared cod, lime-cilantro sour cream,
green cabbage, jalapeño pickled carrots | 13 | 9 |
| Berry Salad †
Seasonal berries, mixed greens,
toasted almonds, vanilla bean vinaigrette
and French goat cheese | 9 | 6 |
| Crème Brûlée †
House-made vanilla bean crème brûlée | 8 | 5 |