

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
- Alaskan Brewing White Ale** Juneau, AK
- 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
- Hurricane** 9⁵⁰
Bacardi Superior, Myers’s Rum, guava purée, pineapple, orange, Angostura Bitters
- New York Sour** 11
Bulleit Rye, lemon juice, malbec, simple syrup
- Italian Mule** 10
Amaro Montenegro, Svedka Vodka, ginger beer, lime
- Lavender Drop** 9
Lavender Honey, vanilla vodka, lemon

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 | 8 ⁵⁰ | 5 ⁵⁰ |
| Bowl of White Clam Chowder, NW Seafood Chowder* or House-Smoked Salmon & Corn Chowder* | | |
| Chowder Sampler | 9 ⁷⁵ | 7 |
| Try three 4oz samples of our chowders: Northwest-style White Clam Chowder, Salmon & Corn Chowder & NW Seafood Chowder | | |
| Coconut Shrimp | 12 | 9 |
| Wild pink shrimp, lemongrass Thai chili sauce, pickled carrot and cabbage salad | | |
| Crispy Calamari † | 10 | 7 |
| Seasoned rice flour, spicy house-made chipotle-lime aioli, crispy spinach leaves | | |
| Classic White Wine Clams † | 16 | 11 |
| Garlic broth, shallots, carrots, celery, onions, wine, butter | | |
| Coconut Curry Mussels † | 15 | 10 |
| Yellow curry coconut sauce, green onions, cilantro | | |
| Washington Angus Flank Steak Salad †* | 13 | 9 |
| Romaine lettuce, stone ground mustard and rosemary marinated flank steak, creamy Gorgonzola dressing, crumbled Gorgonzola, caramelized onions, candied walnuts, fresh grape tomatoes | | |
| Orange Sriracha Shrimp † | 12 | 9 |
| Wild pink shrimp, orange Sriracha sauce, Calrose rice cake | | |
| Bruschetta | 12 ⁵⁰ | 8 |
| Fresh grape tomatoes, aged balsamic vinegar, Greek olive oil, Parmesan cheese, toasted Essential Bakery bread | | |
| World-Famous 2pc Fish ‘n Chips | 14 | 9 |
| Alaska True Cod | | |
| Spicy Blackened Wild Salmon Caesar Salad * | 13 | 9 ⁵⁰ |
| Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons | | |
| Three True Cod Tacos † | 13 | 9 |
| Spicy seared cod, lime-cilantro sour cream, green cabbage, jalapeño pickled carrots | | |
| Beet Salad | 9 | 6 |
| Balsamic poached beets, mixed greens, honey-champagne vinaigrette, toasted goat cheese crostini | | |
| Crème Brûlée † | 8 | 5 |
| House-made vanilla bean crème brûlée | | |