

Draft Beer

Pint (16oz.) ~ 6⁷⁵

- 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
- Tieton Cranberry Cider** Yakima, WA
- Reuben’s IPA** Seattle, WA
- Seasonal Dark ~ Ask your server!**
- Seasonal IPA ~ Ask your server!**
- Seasonal Rotator ~ Ask your server!**
- Rainier** US 5⁷⁵

Bottles & Cans

- Budweiser** 5⁵⁰
- Bud Light** 5⁵⁰
- Coors Light** 5⁵⁰
- Michelob Ultra** 5⁵⁰
- Corona** 6
- Pike Brewing Space Needle Golden IPA** 6²⁵
- Incline Marionberry Cider** 6²⁵
- Tieton Apple Cider** 6²⁵
- Heineken** 6
- Amstel Light** 6
- Clausthaler NA** 5²⁵

Specialty Cocktails

- Ivarita** 10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau
- Huckleberry Drop** 10
44 North Huckleberry Vodka, fresh lemon juice, simple syrup, huckleberries
- Autumn Mule** 9
Tito’s Vodka, Martinelli’s Sparkling Cider, ginger beer, Addition Cinnamon Bitters
- Snow Cap** 12
Hendrick’s Gin, muddled mint and lime, Chartreuse
- Cherry Old Fashion** 11
Marker’s Mark, Luxardo Maraschino Liqueur, walnut bitters. Served over a large rock or hot
- Sparkling Cranberry Sangria** 9
Red Blend, Effen Blood Orange Vodka, Calvados, cinnamon, oranges, cranberries, Tieton Cranberry Cider

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 | 8⁷⁵ | 5⁷⁵ |
| Bowl of White Clam Chowder, NW Seafood Chowder † or House-Smoked Salmon & Corn Chowder † | | |
| Chowder Sampler | 10 | 7⁵⁰ |
| Try three 4oz samples of our chowders: Northwest-style White Clam Chowder, Salmon & Corn Chowder & NW Seafood Chowder | | |
| Coconut Shrimp | 12⁵⁰ | 9 |
| Lemongrass Thai chili sauce, green cabbage | | |
| Crispy Calamari † | 11 | 7⁵⁰ |
| Seasoned rice flour, spicy house-made chipotle-lime aioli, crispy spinach leaves | | |
| Classic White Wine Clams † | 17 | 12 |
| Garlic broth, shallots, carrots, celery, onions, wine, butter | | |
| Coconut Curry Mussels † | 16 | 10 |
| Yellow curry coconut sauce, green onions, cilantro | | |
| House-Smoked Bacon Mac ‘n Cheese | 13 | 9 |
| Cavatappi noodles, Coastal Cheddar Cheese sauce, Ivar’s house-smoked bacon | | |
| Cold Smoked Alaska Weathervane Scallops † | 14 | 9 |
| Pink peppercorn vinaigrette, goat cheese mousse, shaved fennel, baby arugula, house bacon | | |
| Bruschetta | 13 | 8⁵⁰ |
| Fresh grape tomatoes, aged balsamic vinegar, Greek olive oil, Parmesan cheese, toasted Essential Bakery bread | | |
| World-Famous 2pc Fish ‘n Chips | 15 | 9⁵⁰ |
| Alaska True Cod | | |
| Spicy Blackened Wild Salmon Caesar Salad* | 14 | 10 |
| Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons | | |
| True Cod Tacos † | 13 | 9 |
| 2 spicy seared cod tacos, lime-cilantro sour cream, green cabbage, jalapeno pickled carrots, chips and roasted tomato salsa | | |
| Alaska True Cod Poppers | 9 | 6 |
| Yellow curry-orange vinaigrette, plum hoisin chutney, green onions | | |
| Garlic Truffle Fries † | 9 | 7 |
| Crispy fries tossed with Parmesan cheese, garlic, herbs, truffle oil, roasted garlic aioli | | |
| Beet Salad | 9²⁵ | 6²⁵ |
| Mixed greens, rock salt rosemary roasted beets, vanilla bean vinaigrette, goat cheese crostini | | |
| Crème Brûlée † | 8 | 5 |
| House-made vanilla bean crème brûlée | | |