

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 Seasonal Cider** Yakima, WA
- Georgetown Bodhizafa 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
- Ghost Fish Grapefruit IPA** † 6
- Clausthaler NA** 5²⁵

Specialty Cocktails

- Ivarita** 10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau
- Huckleberry Drop** 11
44 North Huckleberry Vodka, simple syrup, lemon
- Strawberry Basil Mule** 10
Vodka, strawberry purée, basil simple syrup, ginger beer
- Rhubarb Gin Fizz** 11
Aperol, gin, simple syrup, lime juice, egg white
- Frisky Whiskey** 10
Evan Williams, barenjager, OJ, simple syrup, lemon
- Piña Colada Sangria** 10
Rosé, Malibu, pineapple juice, maraschino cherries, toasted coconut

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 ⁷⁵ | 5 ⁷⁵ |
| Chowder Sampler
<i>Try three 4oz samples of our chowders:</i>
Northwest-style White Clam Chowder,
Salmon & Corn Chowder & NW Seafood Chowder | 10 | 7 ⁵⁰ |
| Coconut Shrimp
Lemongrass Thai chili sauce, green cabbage | 12 ⁵⁰ | 9 |
| Crispy Calamari
Spicy house-made chipotle-lime aioli | 15 | 10 |
| Classic White Wine Clams †
Garlic broth, shallots, carrots, celery,
onions, wine, butter | 17 | 12 |
| 4oz Steak Frites †*
Country Natural Beef Ranch Steak,
red wine shallot sauce, French fries | 13 | 11 |
| Coconut Curry Mussels †
Yellow curry coconut sauce, green onions, cilantro | 16 | 10 |
| Marinated Cod Lettuce Wraps †
Lime poached and chilled Alaska True Cod,
chimichuri marinated, green onions, peppers,
sriracha mayo, butter lettuce cups | 13 | 9 |
| Bruschetta
Fresh grape tomatoes, aged balsamic vinegar,
Greek olive oil, Parmesan cheese,
toasted Essential Bakery bread | 13 | 8 ⁵⁰ |
| World-Famous 2pc Fish ‘n Chips
Alaska True Cod | 15 | 9 ⁵⁰ |
| Spicy Blackened Wild Salmon Caesar Salad *
Anchovy garlic dressing, Parmesan cheese
ribbons, house-made croutons | 14 | 10 |
| True Cod Tacos †
2 spicy seared cod tacos, lime-cilantro sour
cream, green cabbage, jalapeño pickled carrots,
chips and roasted tomato salsa | 13 | 9 |
| Berry Salad †
Seasonal berries, goat cheese, fennel
toasted almonds, vanilla bean vinaigrette | 9 ²⁵ | 6 ²⁵ |
| Crème Brûlée †
House-made vanilla bean crème brûlée | 8 | 5 |