

Clam Digger Lounge Menu

[3pm-6pm Daily]

\$1 OFF: Draft Beers & Well Drinks

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

Small Bites Regular Happy

Oyster or Shrimp Shooters <i>GF</i> each	3	2
Bowl of Ivar's White Chowder	10	8
Prawn Cocktail <i>GF</i>	15	12
Four jumbo prawns, celery, cocktail sauce		
Ceviche <i>GF</i>	19	15
Shrimp, red onion, tomatoes, Serrano pepper, lemon and orange juice, cilantro, cucumber		
Farro & Arugula Salad	11	9
Fennel, cucumber, tomato, garlic, mint, capers, lemon vinaigrette		

Sharables

Bread Basket	6	6
Four Macrina Bakery sourdough rolls, herb-sea salt rolls, or 2 and 2, whipped butter		
Classic White Wine Clams	19	15⁵⁰
Garlic broth, shallots, carrots, celery, onions, wine, butter, bread		
Coconut Curry Mussels	19	15⁵⁰
Penn Cove mussels, yellow curry, basil, bread		
Calamari	19	15
Spicy aioli, fried spinach, lemon		
Southwest Egg Rolls	17	14
Seasoned chicken, jalapeño-Ranch dipping sauce		
Crispy Crab Risotto Fritters	18	15
Sesame-plum dipping sauce		

Big Bites

Ivar's 3pc True Cod Fish 'n Chips	21⁵⁰	15⁵⁰
Cod Beach Tacos	21	18
Two tacos, cod lightly battered and fried, corn tortillas, cabbage, Mexican crema, pico de gallo, cilantro		
Spicy Blackened Salmon Caesar *	20	16
Wild salmon, anchovy garlic dressing, Parmesan cheese, house-made croutons		
Blackened Halibut Sandwich	22	18
Seasoned garlic butter, ciabatta bread, Cajun remoulade, spring mix, tomato slice, fries		
Buffalo Cod Quesadilla	20	16
Alaska Cod, cheese blend, tomato, salsa, buffalo wing sauce, ranch, cilantro		
Vegetable Curry <i>GF</i>	22	18
Yellow curry, seasonal vegetables, white rice Add: Salmon ~ 14 • Chicken ~ 8		
French Dip Sliders	18	15
Caramelized onion, au jus, horseradish cream, fries		

Draft Beer

Pint (16oz.) ~ 7⁵⁰

Maritime Old Seattle Lager <i>Ballard, WA</i>	
Mac & Jack's African Amber <i>Redmond, WA</i>	
Black Raven Perplexor Hazy Pale Ale <i>Redmond, WA</i>	
Pike Waterfront IPA <i>Seattle, WA</i>	
Boneyard Crooked Pilsner <i>Bend, OR</i>	
Georgetown Bodhizafa IPA <i>Seattle, WA</i>	
Rainier <i>US</i>	6⁷⁵
Rotating Tap Selections	
Rotating Local Cider	

White Wine

Pinots Gris

Lange "Ivar's" (OR)	13	50
La Crema (CA)	11	42

Sauvignon Blanc

Stoneleigh (NZ)	11	42
Echo Bay (NZ)	11	42
Chateau Ste Michelle Intrinsic (WA)	10	38

Chardonnay

Kendall Jackson (CA)	11	42
Stonecap Goose Ridge Vineyard (WA)	9	34

Rosé / Additional Whites

Cotes du Rhone Belleruche Rosé (France)	11	42
Nortico Alvarinho (Portugal)	10	38
Milbrandt Riesling (WA)	10	38

Bubbles

Domaine Ste Michelle Brut (WA)	10	38
Domaine Ste Michelle Brut Rose (WA)	10	38
Ca' Bolani Brut Prosecco D.O.C (Italy)	9	34

Red Wine

Cabernet Sauvignon

Michael David Freakshow (CA)	13	50
Chateau Ste Michelle Cosmic Egg (WA)	11	42

Pinot Noir

A to Z Wineworks (OR)	12	46
Lange "Ivar's" (OR)	14	54

Merlot

Chateau Ste Michelle "Indian Wells" (WA)	13	50
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Additional Reds

Penfolds Max's Shiraz/Cabernet (Australia)	14	54
Terrazas de los Andes Reserva Malbec (Argentina)	12	46
Stonecap Red Blend Goose Ridge Vineyard (WA)	9	34

All of our steaks and fish are cooked to medium unless otherwise specified.

** Salmon and steak may be cooked to customer preference. Regarding the safety of consuming fresh partially cooked fish, information is available upon request. Consuming raw or undercooked steak may increase your risk of foodborne illness.*

We add a 18% gratuity to parties of 8 or more.

Happy Hour Specials

\$10 Cocktails

Old Fashioned	Martini (Vodka or Gin)
Manhattan	Moscow Mule
Rotating Bartender's Special	

\$2 Off Specialty Drinks

Wine & Beer

\$6 House Wine • \$2 Off Wines By The Glass
\$1 Off Draft Beers