

Experience the many tastes  
of the downtown waterfront.



# DIGITAL DINING GUIDE

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**MARCH 6 - 19, 2023**





## Anthony's at Gig Harbor

8827 N Harborview Dr • 253.853.6353

Restaurant Week Special Available  
Sunday - Thursday, 3PM - Close

Three Courses - \$45

### APPETIZERS

Choose from:

Smoked Salmon Dip  
Served with red onions, capers & croccatini

Fresh Oyster on the Half Shell  
Served with homemade cocktail sauce

Oregon Bay Shrimp Cocktail

Classic Caesar

Anthony's Clam Chowder  
New England style clam chowder with potatoes & bacon

### ENTRÉES

Choose from:

Northwest Top Sirloin  
A hand-cut sirloin grilled to your liking.  
Served with champ potatoes & seasonal vegetable

Island Duet  
Pacific Mahi Mahi with macadamia  
nut butter paired with coconut prawns

Silver Salmon Salad  
Chargrilled with citrus butter & topped with Bing cherry relish over seasonal greens,  
avacado, toasted hazelnuts and citrus shallot vinaigrette

### DESSERTS

Choose from:

Dark Chocolate Hazelnut Truffles  
Dark chocolate truffles covered in toasted hazelnuts with Montmorency cherry sauce

Bordeaux Cherry & Chocolate Chip Ice Cream  
A delicious, decadent treat from Olympic Mountain Ice Cream

Bailey's Irish Cream Chocolate Mousse  
Topped with homemade whipped cream

RESTAURANT WEEK MENU



## Brimstone

7707 Pioneer Way • 253.858.2709

Restaurant Week Specials available:  
Thursday & Friday 4:00 pm to close  
Saturday & Sunday noon to close

### BARBEQUE PLATTER - \$25

Pick two meats, three sides, built to feed two.

#### Meats

Chile Rubbed & Shredded Pork Shoulder  
Local Honey Glazed St. Louis Pork Ribs  
Smoked Sausage (hot or not)  
Garlic Herb Smoked Chicken

#### Sides

Creamy Alabama Slaw  
Jack's Magic Beans  
Potato Salad  
Pickle Pile  
Spicy NW Greens

### TACO PLATTER - \$12

Choose two: Creamy Slaw, Jack's Beans, or Pickle Pile

#### Midas Touch

Pulled pork taco, Carolina Gold sauce,  
tangy slaw, radishes

OR

#### "Tatanka"

Buffalo hot chile pulled chicken taco,  
coleslaw, pickled onions,  
cotija cheese crumbles

### MARGARITAS - \$6

First one only, ordered with a meal

#### `Stone Rita

Exotico Reposado Tequila, lemon & lime juice, orange squeeze

#### Grapefruit Rita

21 Seeds Hibicus Tequilla, pamplemousse liqueur, grapefruit juice, cranberry, lime

#### Punk'd Rita

Taco'ma Punk Orange Liqueur, Exotico Reposado Tequila, lime juice,  
agave, Triple Sec, muddled fresh jalepeños

RESTAURANT WEEK MENU





**Brix 25°**

**3315 Harborview Dr • 253.858.6626**

Restaurant Week Specials Available:

Thursday & Sunday 4:00 pm to close

Friday & Saturday 7:30 pm to 8:30 pm

**Two Small Plates & One Drink - \$36**

No substitutions please.

## SMALL PLATES

### Calamari Confit

Olive oil poached sole and calamari with castelvetro olives, garlic, pomodoraccio tomatoes, crumbled feta cheese, celery, fresh herbs, served with whole grain mustard & grilled crostini

### Cast Iron Fondue

Melted aged Beecher's cheddar with castelvetro olives, garlic, and spinach served with pomodoraccio tomatoes, crumbled charred crostini

### Chutney & Cambozola Spread

Creamy cambozola cheese, chopped hazelnuts  
balsamic-honeyed pears, toasted french baguette

### Thai Larb Lettuce Cups

Spiced & herbed chicken in a cast iron pot; with lime & cilantro

### Kale & Blood Orange Salad

Shaved kohlrabi, piment d'espelette goat cheese,  
blood orange vinaigrette & maldon sea salt

### Kalua Pork & Cabbage

Sea salt dusted pork cooked in banana leaf;  
with buttered rice, togarashi, garlic aioli

### Semolina Campanelle

Winter mushroom ragout, torpedo onions

### Wilted Arugula Salad

Sautéed bacon, golden raisins & shallots over wild arugula  
tossed with a hazelnut vinaigrette, pumpkin seed pesto

### Spaghetti Nero di Mare

House made spaghetti noodles in seafood brodo; grilled shrimp

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## COCKTAILS

### Midnight Flower

Gin, house made hibiscus, cordial,  
fresh lime & grapefruit juices

### Limonrina

Seattle's Oola Citrus Vodka, lemon  
juice, thyme syrup, cranberry

### The Fontane

Jack Daniels, Luxardo Amaretto,  
lemon juice, Wunderfoam,  
brandied cherry

## WINE

### Westmount

Rosé of Pinot Noir

### Christopher Michael

Pinot Noir

### Pamplin JRG

Bordeaux Blend

## DRAFT

### Wet Coast IPA

### Chuckanut Kolsch

*Some seasonal items may be substituted for other items based on availability of ingredients.  
Please contact the restaurant directly if you have questions about availability.*

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## Devoted Kiss Café

[8809 N Harborview Dr](#) • [253.851.0055](#)

Daily, 7AM - 2PM

### Breakfast & Lunch - \$18

*All entrées are served with scratch made corn bread with a hot honey drizzle.*

#### PB & J Belgian Waffle

Freshly made to order, topped with a classic blueberry compote & peanut butter whip cream

#### Disco Potatoes

Yukon Gold potatoes topped with carne asada, beef gravy & cheddar cheese curds topped with an over easy egg

#### Pork Belly Sweet Potato Hash

Diced sweet potato, Yukon Gold potato, red onion, roasted corn & pork belly topped with one over easy egg & an avocado crema drizzle

#### Chicken Breakfast Quesadilla

Rotisserie chicken, scrambled eggs, pimento spread, chopped bacon & provolone in a warm quesadilla, topped with fresh pico & chipotle mayo

#### Parmesan Chicken Melt

Boar's Head EverRoast chicken, peppered bacon, caramelized onion, baby kale with a parmesan cheese spread & pressed



## El Pueblito

[3226 Harborview Dr](#) • [253.851.0055](#)

Monday - Thursday, 11AM - 9PM

Friday, 11AM - 12:30AM

Saturday: 11AM - 10PM

### LUNCH - \$35

#1 Enchilada & Tostada, Rice & Beans

&

#12 Deluxe Tostada

Crispy corn tortilla shell, topped with refried beans, your choice of meat, fresh lettuce, cheese, guacamole, sour cream, tomatoes, & mild sauce.

& two Palomas

### DINNER - \$40

#59 Tostada

Crispy corn tortilla shell, topped with refried beans, your choice of meat, fresh lettuce, cheese, guacamole, sour cream, tomatoes, & mild sauce.

&

#28 Two Enchiladas a la Crema

Two chicken enchiladas smothered with our "salsa a la crema" - a blend of sour cream, Jack cheese, and just a touch of selected spices.

& two Palomas





## Gig Harbor Thai Cuisine

8825 N Harborview Dr • 253.432-4211

Tuesday - Thursday, 11AM - 3PM • 4PM - 8PM  
Friday, 11AM - 3PM • 4PM - 8:30PM  
Sunday, 12PM - 3PM • 4PM - 7:00PM  
Monday, closed

### **LUNCH - \$17**

*For dine-in only. All featured entrées are served with complimentary salad with ginger dressing & fried spring roll*

(Pork add \$1.00, Beef add \$3.00, Shrimp add \$3.00, & Seafood add \$6.00)

#### **Thai Basil**

Sauteed with basil leaves, onions, bell peppers, mushrooms, and green beans in a fresh chili garlic sauce

#### **Phad Thai**

Traditional Thai noodles stir-fried with bean sprouts, scallions, & egg, garnished with fresh carrots, bean sprouts, and crushed peanuts

#### **Phad See-ew**

Sauteed wide rice noodles, broccoli, carrot, & egg in a savory dark soy sauce. *House Favorite!!!*

#### **Thai Fried Rice**

Stir-fried broccoli, scallions, onion, carrots, tomato, & egg in chef's special fried rice



## Iscreamery

7707 Pioneer Way • 253.858.2709

Thursday & Friday, 3PM - 8PM  
Saturday & Sunday Noon - 8PM

### **Two 'Iscream Sandwiches - \$10**

Mint chocolate bark OR peanut butter iscream, jammed between two chewy chocolate cookies

### **Three Handpacked Pints - \$26**

Pick any three flavors of Iscream pints

### **Single Scoop - \$5.50**

Add a scoop - \$2

Waffle cone (add \$1)

Waffle bowl (add \$1)

### **Flavors**

- Dulce de Leche Coffee • That Peanut Butter One
- Ghost Pepper Ganache\* • Mint Chocolate Bark
- Huckleberry Ice Cream • Brownie Blast • Elvis
- Veracruz Vanilla • Double Dutch Chocolate
- Bee's Knees • Rocky Road to Dublin

\*Dairy Free

*Some seasonal items may be substituted for other items based on availability of ingredients. Please contact the restaurant directly if you have questions about availability.*





## KettleFish

7806 Pioneer Way • 253.642.0700

Daily, 10AM - 8PM

### LUNCH & DINNER

#### Guinness Clams & Mussels - \$19

From our steam kettles!

A full pound of locally harvested Manila clams  
& Penn Cove mussels in a Guinness & garlic clam broth

#### Seafood Tacos - Cod \$10 - Shrimp \$12

Three street-style tacos with cabbage, taco white sauce  
& pico de gallo on flour tortillas

### DESSERT - \$4

#### Custard

Cool and creamy dairy custards  
Choose from berries & cream, lemon drop, or cookies & cream

### COCKTAIL - \$7

#### Bloody Caesar

HDC Batch 12 Vodka, our own mix of tomato juice, spices  
& an INVIGORATING shot of our clam broth



## Millville Pizza Co.

3409 Harborview Dr • 253.514-8626

Lunch: 11:00 AM - 3:00 PM

Dinner: 3:00 PM - 8:00 PM

Dine in only.

### LUNCH - \$15

#### Panuzzo

Italian Street Sandwich - Bread made to order  
Choice of Caprese, Italian, or Chicken Bacon Ranch  
with a cookie & soft drink

### DINNER - \$50

#### Serves two.

*Includes:*

Two glasses of wine

Two house salads with choice of dressing

*One per person*  
8" menu item pizza  
(Skansie Shipyard excluded)

or

Lasagna

*with*

#### One Pizookie

(peanut butter or chocolate chip batter and scoop of  
Ice Cream Social ice cream)





## Morso

9014 Peacock Hill Ave • 253.530.3463

Restaurant Week Special Available Monday - Saturday  
12PM -3PM • Dine in only

With a glass of a non-alcoholic beverage - \$15  
With a glass of beer or wine - \$20

### LUNCH

#### G.C.T

Rustic country French bread, grilled with four cheeses,  
served with house made roasted tomato basil soup

#### Salmon & Caesar Salad

Wild King Salmon Cakes, tarragon remoulade, rustic herb croutons,  
parmigiano reggiano, lemon, housemade caesar

#### Chicken Harvest Salad

Grilled chicken, baby greens, roasted sweet squash, apple, toasted pepitas,  
feta, maple & chive vinaigrette

#### Morso Chowder & Bistro Salad

Long Island style, rich creamy tomato broth, prawns, smoked salmon, clams,  
root veggies, grilled bread, greens in house vinaigrette

#### Cacio E Pepe

Spaghetti pasta, pecorino cheese, parmigiano reggiano, extra virgin  
& olive oil, roasted black pepper

#### Smash Burger

Beef patty, apple wood smoked bacon, smoked remoulade, beechers marco polo  
cheese, iceberg lettuce, tomato, brioche bun, kettle chips



## TAP & TASTING ROOMS



## Heritage Distilling Co.

3118 Harborview Drive • 253.300.5179

Monday - Saturday, 11AM - 7PM  
Sunday: 11AM - 6PM

### COCKTAILS - \$6

#### Florescence Cosmo

Florescence Vodka, Simple Syrup,  
Cranberry Juice, Lime Juice, Grapefruit Slice

#### Espresso Martini

Cocoa Bomb Whiskey, HDC Coffee Vodka,  
Cold Brew, Brown Sugar Syrup

#### Shipwrecked

HDC Sweet Ghost Pepper Vodka, HDC Mango Vodka, Mango Habanero Syrup,  
Cranberry Juice, Lime Juice, Lime Peel

*A great pre-dinner happy hour!*







## Hop Pharm Tap Room

3216 JUDSON STREET • 253.525.1369

Tuesday - Thursday, 2PM - 8PM

Friday & Saturday, 2PM - 9PM

Sunday, 2PM - 7PM

### BEVERAGES

House Pilsner 16oz Draft - \$5

House Cider 16oz - \$6

House IPA 16oz Draft - \$6

House Red/White - \$6 Glass

### SNACKS - \$5

Genoa Fontina Cracker Tray

Calbrese Asiago Cracker Tray



## Gig Harbor Brewing

3315 Harborview Dr • 253.858.6626

Monday - Thursday, 3PM - 8PM

Friday & Saturday, 1PM - 9PM

Sunday, 12PM - 6PM

### BEVERAGES - \$6 POURS

Open to Close - Select Beer & Wine

