

Appetizers

Crispy Calamari

Spicy house-made chipotle-lime aioli **15**

Grape Tomato Bruschetta

Aged balsamic vinegar, Greek olive oil, fresh basil leaves, Parmesan, toasted Essential Bakery Fremont bread **13**

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette **16**

Marinated Cod Lettuce Wraps †

Lime poached and chilled Alaska True Cod, chimichuri marinated, green onions, peppers, sriracha mayo, butter lettuce cups **13**

Coconut Shrimp

Lemongrass Thai chili sauce, green cabbage **14.50**

Golden Seared Crab Cakes

Tomato-fennel chutney, stone ground mustard aioli **16**

Ivar's Seafood Cocktail †

Oregon shrimp, lemon and coriander poached white shrimp, Dungeness crab, avocado, shredded horseradish **16**

Chowders

Ivar's Famous Clam Chowder

Northwest style white clam chowder with bacon
Cup **6.75** / Bowl **8.75**

NW Seafood Chowder †

Alaska halibut, True cod, shrimp, clams, hard-wood smoked bacon ~ Cup **6.75** / Bowl **8.75**

House-Smoked Salmon & Corn Chowder †

Red pepper cream, Yukon Gold potatoes
Cup **6.75** / Bowl **8.75**

Chowder Sampler

Can't decide? Try three 4oz samples of our chowders:
Northwest-style White Clam Chowder, Salmon and Corn Chowder and NW Seafood Chowder **10**

Salads

Add to any salad: Grilled Wild Salmon \$10;
Grilled White Shrimp \$9; Grilled Chicken \$6

Classic Caesar Salad

Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons **8.75**

Mixed Green Salad

Tarragon-white balsamic vinaigrette, grape tomatoes, cucumber, house-made croutons **7.75**

Berry Salad †

Seasonal berries, goat cheese, fennel toasted almonds, vanilla bean vinaigrette **9.25**

Entreés

Wild Salmon and Crab Cake Combo *

Wild salmon, basil pesto; Golden seared Crab Cake, tomato-fennel chutney, sour cream and green onion mashed red potatoes **23**

Spicy Blackened Wild Salmon Caesar Salad *

Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons **18.75**

6oz Steak Salad †*

Country Natural Beef Ranch Steak, butter lettuce, creamy Gorgonzola dressing, butter roasted pecans, Salemville Gorgonzola crumbles, grape tomatoes **18.50**

Garlic Roasted Portobello Mushroom Napoleon †

Tomato-basil garlic sauce, Parmesan cheese, sherry braised sweet onions, piquillo peppers, garlic roasted baby Yukon Gold potatoes, seasonal vegetable **18**

Fresh Dungeness Crab & Bay Shrimp Louie †

Thousand Island dressing, Roma tomatoes, sliced hard-boiled egg, sweet pepper, cucumbers **22**

Country Natural Beef 5oz Top Sirloin †*

Red wine shallot sauce, Gorgonzola butter, garlic roasted baby Yukon Gold potatoes, seasonal vegetable **21**

Sandwiches

Country Natural Beef Burger *

Bacon, Tillamook cheddar, mayonnaise, sweet onion, tomato, Romaine lettuce, Essential Bakery Yukon Gold potato bun **15**

Alaska True Cod Sandwich *

Manny's Pale Ale beer battered Alaska True Cod, house-made coleslaw, Ivar's tartar sauce, Essential Bakery Yukon Gold potato bun **15.50**

Grilled Wild Salmon BLT *

Bacon, pesto mayonnaise, tomato, Romaine lettuce, Essential Bakery Fremont sourdough **17.50**

Grilled Chicken Breast Sandwich

Red miso marinated USDA Organic chicken breast, provolone, red chili aioli, miso dressed slaw, grilled sweet onions, Essential Bakery Yukon Gold potato bun **15.50**

Fish Tacos †

Spicy seared rockfish, lime-cilantro sour cream, green cabbage, jalapeño pickled carrots **15**

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.

Draft Beer

Pint (16oz.) ~ 6.75

- 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 5.75

Bottles & Cans

- Budweiser** 5.50
Bud Light 5.50
Coors Light 5.50
Michelob Ultra 5.50
Corona 6
Pike Brewing Space Needle Golden IPA 6.25
Incline Marionberry Cider 6.25
Tieton Apple Cider 6.25
Heineken 6
Ghost Fish Grapefruit IPA † 6
Clausthaler NA 5.25

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

Non-Alcoholic

- San Pellegrino**
Sparkling or still 4.50
- Henry Weinhard's Gourmet Soda**
Root Beer, Vanilla Cream, Black Cherry Cream 4.50
- Fresh-Squeezed Lemonade**
House-made Strawberry, Raspberry, Blueberry or Blackberry.
One refill with purchase 4.75

Shellfish Entrées

Acres of Clams †

One pound of local Manila clams, garlic-white wine butter broth, baby Yukon Gold potatoes **21**

Butter Roasted 12oz Maine Lobster Tail †

Drawn butter, sour cream and green onion mashed red potatoes, seasonal vegetable **56**

Red King Crab Legs †

1+ pound King Crab legs, drawn butter, garlic roasted baby Yukon Gold potatoes, seasonal vegetable **60**

2 Course Lunch Combos

[\$18⁵⁰ Each]

~ Starter (choose one) ~

Classic Caesar Salad

Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons

Cup of Chowder

Choice of Ivar's Famous Clam Chowder, NW Seafood Chowder† or House-Smoked Salmon & Corn Chowder†

Mixed Green Salad

Tarragon-white balsamic vinaigrette, grape tomatoes, English cucumber, house-made croutons

~ Entrée (choose one) ~

Orange Tarragon Marinated Shrimp Skewer †

Tomato-fennel chutney, sour cream and green onion mashed red potatoes, seasonal vegetable

4oz Seared Alaska True Cod †*

Lemon-garlic butter, Yukon Gold mashed potatoes, seasonal vegetable

4oz Steak Frites †*

Country Natural Beef Ranch Steak, red wine shallot sauce, French fries

Classic Ivar's

With Ivar's signature tartar or cocktail sauces, & French fries

Ivar's World-Famous Fish 'n Chips

Our Alaska True cod is long-line and sustainably caught by Alaskan Leader Seafood
Alaska True Cod, coleslaw **18**

Shrimp 'n Chips

Lightly breaded **18.50**

Atlantic Surf Clams 'n Chips

Wild caught, hand breaded **17.50**

2 Piece Fresh Alaska Halibut Fish 'n Chips

5 oz halibut, Manny's Pale Ale beer batter, coleslaw **24**