

Starters and Shareables

Crispy Fried Calamari

Chipotle-lime aioli ~ 15

Pan Seared Northwest Crab Cakes

Caramelized pineapple beurre blanc ~ 16

Coconut Crusted Shrimp

Sesame-plum dipping sauce, seaweed salad, sweet chili sauce ~ 15

Seared Rare Ahi Tuna †*

Spicy sesame-red chili crust, seaweed salad, wasabi, pickled ginger ~ 14

Dungeness Crab and Shrimp Dip

A house favorite with artichoke, Parmesan cheese, rosemary crackers ~ 16

Andouille Sausage Stuffed Mushrooms

Citrus vinaigrette, spinach ~ 13

Appetizer Tower

Choose three of the above appetizers to create your very own tower ~ 38

Ivar's Classic Seafood Cocktail †

Oregon Bay shrimp, Dungeness crab, lemon-coriander poached white shrimp, fresh avocado ~ 16

Pan Seared Fresh Maine Scallops †*

Bacon-onion jam, caramelized pineapple butter sauce ~ 16

Soups and Salads

Ivar's Famous Clam Chowder

Northwest-style white clam chowder, bacon ~ Cup 6.75 • Bowl 8.25 • Sourdough Bread Bowl ~ 12

Dungeness Crab Bisque

Cream, sherry, corn, tomatoes ~ Cup 8.50 • Bowl 10.50 • Sourdough Bread Bowl ~ 14.50

Ivar's Wild Alaska Smoked Salmon Chowder

Cup ~ 7.50 • Bowl ~ 9 • Sourdough bread bowl ~ 13

Landing House Salad

Mixed greens, tomato, carrot, red onion, cucumber, garlic-herb croutons, choice of dressing ~ 7.50 • Entrée Size ~ 11.50

Knife and Fork Salad †

Bibb lettuce, fresh berries, shaved red onion, toasted almonds, strawberry vinaigrette, goat cheese ~ 10
Entrée Size ~ 15

Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese, house-made garlic-herb croutons ~ 8.50
Entrée Size ~ 13

Add to Any Salad:

- Bay Shrimp ~ 5 • Dungeness Crab ~ 9 • Grilled Coho* ~ 11 • Grilled Chicken ~ 7
- Grilled Halibut* ~ 16 • Pan Seared Scallops* ~ 16

Clam Chowder and Salad Combination

Bowl of Ivar's Famous Clam Chowder with your choice of Classic Caesar or Landing House Salad ~ 14
Substitute: Wild Alaska Salmon Chowder ~ 2 • Dungeness Crab Bisque ~ 4

Entrée Salads

Northwest Seafood Cobb Salad †

Blackened Northwest salmon, Oregon bay shrimp, smoked sea scallops, avocado, tomato, hazelnuts, hard-boiled egg, Oregonzola crumbles, Green Goddess dressing ~ 23

Ivar's Classic Louie †

Tomatoes, sliced hard-boiled egg, sweet pepper, cucumbers, Thousand Island dressing
Dungeness Crab ~ 26 • Oregon Bay Shrimp ~ 16 • Combo Louie ~ 21

Northwest Selections

Ivar's features wild caught fish from sustainable fisheries, and supports renewable resources and fresh local produce when in season.

Pan Seared Alaska Halibut †*

Maverick Mix Tomato relish, balsamic glaze,
Yukon Gold roasted garlic mashed potatoes, seasonal vegetable ~ 25

Pan Seared Northwest Crab Cakes

Dungeness and Rock crab, caramelized pineapple butter sauce,
InHarvest rice, seasonal vegetable ~ 21

Cedar Planked Wild Sockeye Salmon *

Blueberry compote, strawberry vinaigrette, cornbread pudding, seasonal vegetable ~ 22

Grilled Northwest Coho Salmon *

Apricot-thyme gastrique, herb oil, InHarvest rice, seasonal vegetable ~ 22

Possession Sound Paella †

Andouille sausage, halibut, salmon, mussels, clams, chicken, rice, saffron ~ 20

Pan Seared Razor Clams

Panko crusted, preserved lemon-basil aioli, roasted red potatoes, seasonal vegetable ~ 23

Fresh Lagana Orecchiette Pasta

Shiitake mushrooms, yellow squash, basil pesto, tomato relish, goat cheese ~ 15
Add: • Grilled Chicken ~ 7 • Sautéed Shrimp ~ 10 • Grilled Alaska Halibut ~ 16
• Grilled Coho* ~ 11 • Manila Clams ~ 10 • Seafood Combination ~ 10

6 oz Country Natural Center Cut Top Sirloin Steak*

Roasted red potatoes, seasonal vegetable, Chef's butter, balsamic syrup ~ 26

Sandwiches

Served with French fries (unless noted)

Pan Seared Blackened Tacos*

Red cabbage slaw, black beans, lime-cilantro vinaigrette, pineapple-mango salsa,
queso fresco, sour cream, tortilla chips
Alaska True Cod ~ 13 • Ahi Tuna ~ 15

1/2 Pound Country Natural Beef Burger*

Tillamook cheddar, avocado aioli, lettuce, tomato, red onion ~ 15
Add Bacon ~ 2 • Add Bacon-Onion Jam ~ 3

Grilled Coho Salmon Sandwich*

House-made focaccia bread, preserved lemon-basil aioli, tomato relish, lettuce ~ 15

Mukilteo Landing Prime Rib Dip*

Panzanella bakery rustic roll, au jus, creamy horseradish, kosher pickle and choice of:
Caramelized onions, sautéed mushrooms, provolone or cheddar, sautéed pepper, tomato ~ 18

Classic Ivar's

Served with Ivar's signature tartar or cocktail sauces, and French fries (unless noted)

Ivar's World-Famous Fish 'n Chips

Original recipe since 1938!

Our Alaska True cod is long-line and sustainably caught by Alaskan Leader Seafood
Alaska True Cod, coleslaw ~ 17

Alaska Halibut Fish 'n Chips

Mac and Jack's beer batter,
crispy panko crust, coleslaw ~ 20

Salmon 'n Chips

Alaska salmon, coleslaw ~ 21

Fried Northwest Platter

Alaska True Cod, surf clam strips, shrimp ~ 18

Cajun Fish 'n Chips

Cajun seasoned Alaska True Cod,
coleslaw ~ 17

† Denotes gluten free menu items. Other items may be made gluten free by modification. Ask your server for details.

** The Snohomish 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.*