

Starters and Shareables

Bread Basket

Choose from: Mesquite Cornbread Muffins with lavender honey butter;
Sourdough Rolls with butter; OR a combination of the two ~ 4

Crispy Calamari

Seasoned flour, house-made chipotle-lime aioli, crispy spinach leaves ~ 15

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette ~ 15

Coconut Crusted Shrimp

Orange marmalade dipping sauce ~ 14.50

Sesame Seared Rare Ahi Tuna *

Soy-ginger sauce, wasabi-mirin crème, pickled ginger, seaweed salad ~ 16

Seafood Cocktail †

Dungeness crab, Oregon bay shrimp, poached white shrimp, cocktail sauce, avocado, fresh horseradish ~ 16

Fresh Penn Cove Mussels

Hoisin-sambal broth, fresh cilantro and green onion ~ 15

Fresh Sautéed Manila Clams

Local Manila clams, garlic broth, shallots, carrots, celery, onions, wine, butter, garlic toast points ~ 16

Mini Crab Cakes

Golden fried Dungeness crab cakes, traditional coleslaw, chipotle aioli ~ 16

Soups and Salads

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 6.75 • Bowl ~ 8.75 • Sourdough bread bowl ~ 12.75

Ivar's Wild Alaska Smoked Salmon Chowder

Slightly spicy chowder, smoked Alaska salmon pieces
Cup ~ 7.25 • Bowl ~ 8.75 • Sourdough bread bowl ~ 12.75

Mixed Greens Salad

Tomato, cucumber, spun carrots, red onion, croutons, choice of dressing ~ 7.50

Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese ribbons, house-made croutons ~ 8.50

Bacon and Blue "Knife and Fork" Salad †

Romaine hearts, Rogue River blue cheese, candied walnuts, crispy bacon, red onion, Fuji apples ~ 10

With Simply Grilled Wild Salmon * ~ 18 • 5oz Center Cut Top Sirloin * ~ 22

Blackened Wild Salmon Caesar Salad *

Anchovy-garlic dressing, Parmesan cheese ribbons, house-made croutons ~ 18.50

Ivar's Classic Louie †

Roma tomatoes, sliced hard boiled egg, sweet pepper, cucumbers, Thousand Island dressing
Dungeness Crab ~ 30 • Oregon Bay Shrimp ~ 19 • Combo Louie ~ 25

Soup and Salad Combo

A cup of Ivar's white clam chowder and our Classic Caesar Salad ~ 14.50

With Blackened Wild Salmon * ~ 18.50 • With Dungeness Crab ~ 21

With Grilled Portobello ~ 17 • With Grilled Flank Steak* ~ 18.50

With sourdough bread bowl ~ 18

† 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.

Alder Wood Grilled Salmon

We specialize in live fire cooking over our open pit style grill using only local Alder wood. This classic Native American cooking technique imparts a subtle, yet distinct smoky flavor.

Cedar Plank Wild Sockeye “Red” Salmon *

Seasonal berry salsa, cornbread pudding, seasonal vegetable ~ 23

Wild Coho “Silver” Salmon †*

Simply grilled, Yukon Gold mashed potatoes, sautéed spinach, charred lemon ~ 23

Wild Salmon Duo †*

King and Coho, lemon-fennel beurre blanc, Yukon Gold roasted garlic mashed potatoes, seasonal vegetable ~ 24

2 Course Lunch Combos

[\$18.50 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 or Wild Alaska smoked salmon chowder

Seasonal Mixed Greens

Tomato, cucumber, spun carrots, red onion, house-made croutons, choice of dressing

~ **Entrée** ~
(Choose one)

Garlic Shrimp Skewer †

Yukon Gold mashed potatoes, sautéed spinach

Pan Seared Alaska True Cod Piccata

4oz filet, seasoned flour, piccata sauce, Jasmine rice pilaf, seasonal vegetable

Chicken Saltimbocca †

Alder grilled chicken, fresh sage, thin sliced prosciutto, smoked mozzarella, roasted pear, lemon-butter sauce, Yukon Gold mashed potatoes, seasonal vegetable

Sandwiches

Alder Grilled Wild Salmon Sandwich *

Fresh tomatoes, seasonal greens, red onion, basil-pesto aioli, brioche bun, sweet potato waffle fries ~ 17

Country Natural Beef Cheeseburger *

Tillamook cheddar, bistro sauce, lettuce, tomato, red onion ~ 14

Blackened Rockfish Tacos *

Spicy blackened Pacific rockfish, cilantro-cabbage slaw, chipotle-lime taco sauce, mango salsa, flour tortillas, house-made tortilla chips, pico de gallo ~ 15

Alaska True Cod BLT

Panko breaded True Cod filet, alder smoked bacon, fresh tomato, romaine lettuce, jalapeño tartar, toasted Essential Bakery sourdough, French fries ~ 16

Classic Ivar’s

Ivar’s World-Famous Fish ‘n Chips

Our Alaska True Cod is long-line and sustainably caught by Alaskan Leader Seafood

Original recipe since 1938!

Alaska True Cod, coleslaw ~ 18

Alaska Halibut ‘n Chips

Beer batter, panko bread crumbs, coleslaw ~ 22

Fried Northwest Platter

Alaska True Cod, surf clam strips, shrimp, French fries ~ 19

Pan Fried Pacific NW Oysters

French fries, tartar, cocktail sauce ~ 17