

Appetizers

Crispy Calamari †

Seasoned rice flour, spicy house-made chipotle-lime aioli, crispy spinach leaves **14.50**

Grape Tomato Bruschetta

Aged balsamic vinegar, Greek olive oil, fresh basil leaves, Parmesan, toasted Essential Bakery Fremont bread **12.50**

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette **15**

Classic White Wine Clams †

Garlic broth, shallots, carrots, celery, onions, wine, butter **17**

Cold Smoked Alaska

Weatherwane Scallops †

Pink peppercorn vinaigrette, goat cheese mousse, shaved fennel, baby arugula, house bacon **14**

Coconut Shrimp

Lemongrass Thai chili sauce, green cabbage **14**

Golden Seared Crab Cakes

Tomato-fennel chutney, buttermilk fried onions **16**

Coconut Curry Mussels †

Yellow curry coconut sauce, green onions, cilantro **15**

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 **6.50** / Bowl **8.50**

NW Seafood Chowder †

Alaska halibut, True cod, shrimp, clams, hard-wood smoked bacon ~ Cup **6.50** / Bowl **8.50**

House-Smoked Salmon & Corn Chowder †

Red pepper cream, Yukon Gold potatoes
Cup **6.50** / Bowl **8.50**

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 **9.75**

Salads

Add to any salad: Grilled Wild Salmon \$10;
Grilled White Shrimp \$8; Grilled Chicken \$6

Classic Caesar Salad

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

Mixed Green Salad

Tarragon-white balsamic vinaigrette, grape tomatoes, cucumber, house-made croutons **7.50**

Beet Salad

Mixed greens, rock salt rosemary roasted beets, vanilla bean vinaigrette, goat cheese crostini **9**

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 **22**

Spicy Blackened Wild Salmon

Caesar Salad *

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

Garlic Roasted Portobello Mushroom

Napoleon †

Tomato-basil garlic sauce, Parmesan cheese, sherry braised sweet onions, piquillo peppers, seasonal vegetable, garlic roasted baby Yukon Gold potatoes **17**

Fresh Dungeness Crab & Bay Shrimp Louie †

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

Sandwiches

American Wagyu Burger *

Bacon, Tillamook cheddar, mayonnaise, sweet onion, tomato, Romaine lettuce, Essential Bakery Yukon Gold potato bun **16**

Alaska True Cod Sandwich *

Manny's Pale Ale beer battered Alaska True Cod, house-made cole slaw, Ivar's tartar sauce, Essential Bakery Yukon Gold potato bun **15**

Grilled Wild Salmon BLT *

Bacon, pesto mayonnaise, tomato, Romaine lettuce, Essential Bakery Fremont sourdough **17**

Grilled Chicken Breast Sandwich

Achiote marinated USDA organic chicken breast, roasted jalapeño cilantro aioli, Provolone cheese, avocado, buttermilk fried sweet onions, Essential Bakery Yukon Gold potato bun **15**

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.) ~ 6.50

- 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 Cranberry Cider Yakima, WA
Reuben's IPA Seattle, WA
Seasonal Dark ~ Ask your server!
Seasonal IPA ~ Ask your server!
Seasonal Rotator ~ Ask your server!
Rainier US 5.50

Bottles & Cans

- Budweiser** 5
Bud Light 5
Coors Light 5
Michelob Ultra 5
Corona 5.50
Pike Brewing Space Needle Golden IPA 6
Incline Marionberry Cider 6
Tieton Apple Cider 6
Heineken 5.50
Amstel Light 5.50
Clausthaler NA 5

Specialty Cocktails

- Ivarita** 10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau
- Huckleberry Drop** 10
44 North Huckleberry Vodka, fresh lemon juice, simple syrup, huckleberries
- Autumn Mule** 9
Tito's Vodka, Martinelli's Sparkling Cider, ginger beer, bitters
- Snow Cap** 12
Hendrick's Gin, muddled mint and lime, Chartreuse
- Cherry Old Fashion** 11
Marker's Mark, Luxardo Maraschino Liqueur, walnut bitters. Served over a large rock or hot
- Sparkling Cranberry Sangria** 9
Red Blend, Effen Blood Orange Vodka, Calvados, cinnamon, oranges, cranberries, Tieton Cranberry Cider

Non-Alcoholic

- San Pellegrino**
Sparkling or still 4
- 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 4.50

Shellfish Entrées

- Acres of Clams** †
One pound of local Manila clams, garlic-white wine butter broth, baby Yukon Gold potatoes 21
- Clam Linguine**
Marsala butter sauce, Uli's sausage, tarragon, roasted sweet onions and sun-dried tomatoes 21
- Pier 54 Cioppino**
Clams, mussels, shrimp, salmon, halibut and True cod, tomato-fennel broth, grilled Essential Bakery bread 21
- Butter Roasted 12oz Maine Lobster Tail** †
Drawn butter, sour cream and green onion red potatoes, seasonal vegetable 56
- Red King Crab Legs** †
1+ pound King Crab legs, drawn butter, garlic roasted baby Yukon Gold potatoes 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, seasonal vegetable, Yukon Gold mashed potatoes

House-Smoked Bacon Mac 'n Cheese

Cavatappi noodles, Coastal Cheddar Cheese sauce, Ivar's house-smoked bacon

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 17.50

Shrimp 'n Chips

 †

Seasoned rice flour 18

Atlantic Surf Clams 'n Chips

Wild caught, hand breaded, lightly fried 17

2 Piece Alaska Halibut Fish 'n Chips

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