

Dinner

Starters & Shareables

Bread Basket

Four Macrina Bakery sourdough rolls, herb-sea salt rolls, or 2 and 2, whipped butter ~ 6

Ceviche GF

Shrimp, red onion, tomatoes, serrano pepper, lemon, orange juice, cilantro, cucumber ~ 19

Penn Cove Mussels

Coconut yellow curry, basil, grilled baguette ~ 20

Calamari

Fried spinach, spicy aioli, lemon ~ 19

Prawn Cocktail GF

Four jumbo prawns, celery, cocktail sauce ~ 17

Sautéed Manila Clams

White wine, butter, shallots, garlic, carrot, onion, celery, grilled baguette ~ 20

Seared Ahi Tuna

Seared Yellowfin tuna, Cajun remoulade, cucumber-carrot salad, crostinis, lemon ~ 20

Soup & Salads

Ivar's Clam Chowder

Northwest style white chowder with bacon
Cup ~ 8.50 | Bowl ~ 10

Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese, croutons ~ 10
Entrée Size ~ 17

Field Green Salad GF

Spring mix, citrus vinaigrette, roasted beets, pine nuts, onion ~ 13

Farro & Arugula Salad

Fennel, cucumber, tomato, garlic, mint, capers, lemon vinaigrette ~ 11

Blackened Salmon Caesar *

Spicy blackened seasoning, anchovy-garlic dressing, Parmesan cheese, croutons ~ 32

Seafood Cobb GF

Crab, prawns, bacon, blue cheese dressing, hard boiled egg, cucumber, tomato, avocado, mixed cheeses ~ 33

Add On To Any Salad

5oz Blackened or Grilled Wild Alaska Salmon ~ 14 • 2oz Bay Shrimp ~ 6
2oz Dungeness Crab ~ 15 • Anchovies ~ 3 • 5oz Grilled Chicken ~ 8
Herb Marinated Prawn Skewers ~ 9 • 6oz Grilled Top Sirloin ~ 18 • 5oz Halibut • 23

All of our steaks and fish are cooked to medium unless otherwise specified.

* Salmon and steak may be cooked to customer preference. Regarding the safety of consuming fresh partially cooked fish, information is available upon request. Consuming raw or undercooked steak may increase your risk of foodborne illness.

We add a 18% gratuity to parties of 8 or more.

Dinner

Entrées



Ivar's fish is sustainably caught, guaranteeing future populations of ocean wildlife.

Acres of Clams

2-lbs local Manila clams, fennel, potatoes, onion, carrot, celery, white wine, grilled baguette ~ 38

Pier 54 Cioppino

Salmon, halibut, cod, prawns, clams, mussels, grilled baguette ~ 38

Seafood Mixed Trio *GF

Alaska halibut, salmon, herb marinated prawns, seeded mustard-honey sauce, red skinned mashed potatoes, seasonal vegetable ~ 45

Crab & Shrimp Pasta

Butter blend, shrimp, red crab, Parmesan, Havarti cream sauce, grape tomatoes, farfalle pasta, green onion ~ 45

Orange-Fennel Seared Salmon *GF

Orange segments, fennel seed, pickled fennel-beet chutney, red skinned mashed potatoes, seasonal vegetable ~ 40

Pan Crusted Hazelnut Halibut *

Panko, hazelnut-orange zest, lemon-butter sauce, red skinned mashed potatoes, seasonal vegetable ~ 43

Grilled Alaska Salmon *GF

Cauliflower-coconut purée, Brussels sprouts, sweet chili sauce ~ 39

Chicken Saltimbocca GF

Alder grilled chicken breast, prosciutto, smoked mozzarella, roasted pear, fresh sage, lemon-butter sauce, red skinned mashed potatoes, seasonal vegetable ~ 32

Vegetable Curry GF

Yellow curry, seasonal vegetable, white rice ~ 26
Add: Salmon ~ 14 • Chicken ~ 8

Grilled Newport Pride Natural 10oz New York Strip *GF

Garlic-herb butter, red skinned mashed potatoes, seasonal vegetable ~ 50

Newport Pride Natural Surf and Turf *GF

Newport Pride 6oz Top Sirloin, herb butter, red onion jam, red skinned mashed potatoes, seasonal vegetable. Choose from:
Herb Marinated Prawn Skewers ~ 50 • Wild Alaska Salmon ~ 55 • Wild Alaska Halibut ~ 68

Beef Medallions *GF

6oz Choice petite filet, braised kale, mushrooms, pomegranate-port demi glaze, pomegranate seeds, red skinned mashed potatoes, seasonal vegetable ~ 58

Ivar's Classics

Ivar's World Famous True Cod Fish 'n Chips

Alaska True Cod
4 piece ~ 24.50 • 5 piece ~ 27.50

Alaska Halibut Fish n' Chips

Beer battered panko crusted
2 piece ~ 24 • 3 piece ~ 29

Fried Prawns & Chips

Cocktail sauce, tartar, lemon
6 pc ~ 20 • 10 pc ~ 28

Fried Northwest Platter

Alaska True Cod, Alaska halibut, surf clam strips, shrimp, French fries ~ 29