

Lunch

Starters & Shareables

Bread Basket

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

Golden Seared Crab Cakes

Mango salsa, citrus beurre blanc ~ 20

Fresh Sautéed Manila Clams *

Local Manila clams, garlic butter, shallots, carrots, celery, onions, wine, clam nectar, alder grilled toast ~ 20

Crispy Calamari

House-made chipotle-lime aioli, crispy spinach leaves ~ 19

Seared Rare Ahi Tuna *GF

Spicy sesame red pepper crust, pickled ginger, wasabi, seaweed salad, sweet chili sauce ~ 20

Seared Weathervane Scallops GF

Bacon jam, bourbon glaze, micro greens ~ 21

Curry Mussels

Mire poix, green onions, cilantro, curry broth, alder grilled toast ~ 20

Coconut Crusted Shrimp

Sesame-plum dipping sauce, seaweed salad, sweet chili sauce ~ 19

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette ~ 19

Soup & Salads

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 8.50 • Bowl ~ 10 • Bread Bowl ~ 15

Dungeness Crab Bisque

Charred corn and Dungeness crab relish, chive crème fraîche
Cup ~ 9 • Bowl ~ 11 • Bread Bowl ~ 16

Clam Chowder & Salad Combo

Bowl of chowder and choice of Caesar Salad or Mixed Greens Salad ~ 17

Mixed Greens Salad

Tomato, cucumber, spun carrots, red onion, house-made croutons, choice of dressing ~ 9.50
Entrée Size ~ 17

Classic Caesar Salad

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

Roasted Beets & Cyprus Grove Humboldt Fog Salad

Pomegranate vinaigrette, shaved red onions, toasted hazelnuts, Tsanos bread sticks ~ 14

Bacon and Blue

"Knife and Fork" Salad GF

Romaine hearts, Rogue River blue cheese, candied walnuts, crispy bacon, shaved red onion, carrot, Fuji apples, blue cheese dressing ~ 12

Add On To Any Salad

Blackened or Grilled Wild Alaska Salmon ~ 13 • Bay Shrimp ~ 8 • Dungeness Crab ~ 15
Anchovies ~ 4 • Grilled Chicken ~ 9 • Ember Crusted Halibut • 23

2 Course Lunch Combos ~ \$21 each

~ Choose One Starter ~

Classic Caesar Salad

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

Cup of Clam Chowder

Northwest-style clam chowder with bacon

Mixed Greens Salad

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

~ Choose One Entrée ~

Seafood Sauté GF

Salmon, halibut, shrimp, Weathervane scallops, blackberries, mushrooms, hazelnuts, lemon butter sauce, balsamic syrup, red skin mashed potatoes, seasonal vegetable

Salmon Penne Pasta

Grilled salmon portion, wild mushrooms, tomato-cream sauce, mirepoix, roasted garlic-cherry tomato relish, shredded Parmesan, alder grilled toast

Chicken Saltimbocca GF

Alder grilled chicken, minced parsley, thin sliced prosciutto, smoked mozzarella, roasted pear, lemon-butter sauce, red skinned mashed potatoes, seasonal vegetable

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.



Lunch

Many items can easily be gluten free... just ask!

Northwest Selections

Ivar's fish is sustainably caught, guaranteeing future populations of ocean wildlife. We specialize in classic Native American open pit Alder wood cooking, imparting a subtle, smoky flavor. Simply grilled available on request.

Spicy Blackened Wild Salmon Caesar *

Anchovy-garlic dressing, shredded Parmesan, house-made croutons ~ 22

Alder Grilled King Salmon *GF

Rock crab-prawn relish, blood orange vinaigrette, cilantro-ginger infused Jasmine rice, seasonal vegetable ~ 35

Cedar Plank Wild Alaska Sockeye Salmon *

Bourbon glaze, bacon-onion jam, house-made signature cornbread pudding, seasonal vegetable ~ 30

Crab Stuffed Alaska Halibut *

Citrus beurre blanc, balsamic reduction, red skinned mashed potatoes, seasonal vegetable ~ 35

Alder Grilled Wild Alaska Coho Salmon *GF

Roasted corn relish, red pepper coulis, Romanesco, red peppers, onions, red potatoes ~ 29

Alder Grilled Wild Salmon Duo *GF

Citrus blanc, balsamic reduction, red skinned mashed potatoes, seasonal vegetable ~ 29

Crab & Shrimp Louie

Romaine lettuce, cherry tomatoes, cucumbers, red bell pepper rings, sliced egg, Kalamata olives, Thousand Island dressing ~ 32

Ivar's Seafood Stew

Salmon, halibut, crab, baby prawns, baby scallops, manilla clams, mussels, tomato-saffron broth, cilantro-ginger infused Jasmine rice ~ 28

Sandwiches

Newport Pride Beef Cheeseburger *

Tillamook Cheddar, bistro sauce, lettuce, tomato, red onion, brioche bun, French fries ~ 20
Add bacon jam ~ 2

Honey-Dijon Chicken Sandwich

Crispy chicken breast, pepper Jack cheese, lettuce, tomatoes, onion, honey-dijon dressing, pickle, French fries ~ 18

Seared Alaska True Cod Sandwich

Bacon, jalapeño-ginger tartar sauce, lemon-cilantro slaw, pickled red onion, brioche bun, French fries ~ 19

Lobster Roll

Lobster meat, celery, green onion, mayo, Old Bay, lemon, hoagie roll, pickled onion, cilantro slaw, French fries ~ 20

Blackened Tacos *

Cilantro-cabbage slaw, chipotle-lime taco sauce, mango salsa, cotija cheese, sour cream, flour or corn tortillas, house-made tortilla chips, pico de gallo
Cod ~ 18 • Salmon ~ 19

Alder Grilled Wild Salmon Sandwich *

Tomatoes, lettuce, red onion, jalapeño-ginger tartar sauce, brioche bun, French fries ~ 20

Classic Ivar's

Ivar's World-Famous Fish 'n Chips

Alaska True Cod, French fries
3pc ~ 21.50 • 4pc ~ 24.50

Cajun Salmon 'n Chips

Alaska wild salmon, French fries
3pc ~ 24.50 • 4pc ~ 27.50

Halibut 'n Chips

Beer batter, breadcrumbs, French fries
2pc ~ 24 • 3pc ~ 29

Fried Northwest Platter

Alaska True cod, surf clam strips, jumbo prawns ~ 24

Prawns 'n Chips

Jumbo prawns, French fries
6pc ~ 20 • 10pc ~ 28