

All meals served with freshly baked cornbread or sourdough bread

Starters and Shareables

Crispy Calamari

House-made chipotle-lime aioli,
crispy spinach leaves ~ 14

Dungeness Crab and Mango Salad*

Dungeness crab, mango-lime salsa, wasabi
aioli, cilantro, Belgian endive leaves ~ 16

Seafood Cocktail*

Dungeness crab, Oregon shrimp,
jumbo prawns, cocktail sauce, avocado,
fresh horseradish ~ 15

Jumbo Coconut Crusted Prawns

Orange marmalade dipping sauce ~ 14

Sesame Seared Rare Ahi Tuna

Soy-ginger sauce, wasabi-mirin crème,
pickled ginger, seaweed salad ~ 14

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses,
toasted Essential Bakery baguette ~ 15

Fresh Sautéed Manila Clams*

Local Penn Cove Manila clams,
garlic broth, shallots, carrots, celery,
onions, wine, butter ~ 15

Fresh Sautéed Penn Cove Mussels

Chuckanut Pilsner, garlic, basil, butter ~ 15

Dungeness Crab Bruschetta

Basil pesto-mascarpone spread,
Italian Roma tomato salsa, toasted
Essential Bakery crostini ~ 16

Appetizer Tower (serves 3-4)

Calamari; Jumbo Coconut Crusted Prawns;
Sesame Seared Rare Ahi Tuna ~ 30

Soups and Salads

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 6.50 • Bowl ~ 8.50

Ivar's Wild Alaska Smoked Salmon Chowder

Slightly spicy chowder, smoked Alaska salmon pieces
Cup ~ 7 • Bowl ~ 8.50

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

Entrée Salads

Spicy Blackened Wild Sockeye Salmon Caesar Salad

Anchovy-garlic dressing, Parmesan cheese ribbons,
house-made croutons ~ 22

Prime Top Sirloin "Knife and Fork" Salad*

Romaine hearts, Rogue River blue cheese, candied walnuts,
crispy bacon, red onion, Fuji apples ~ 24

Bourbon-Honey Glazed Sockeye Salmon Salad

Fresh baby spinach, roasted beets, shaved fennel, goat cheese, seasonal berry salsa,
toasted hazelnuts and balsamic vinaigrette ~ 22

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

Alder Wood Grilled

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.

Chinook “King” Salmon*

Avocado salsa, chive crème fraiche, roasted fingerling potatoes, seasonal vegetables ~ 36

Cedar Plank Sockeye Salmon

Local berry salsa, cornbread pudding, seasonal vegetables ~ 31

Coho “Silver” Salmon*

Simply grilled, Yukon Gold mashed potatoes, sautéed spinach, charred lemon ~ 29

Salmon Sampler*

King, Coho and Sockeye salmon, lemon-fennel beurre blanc, Yukon Gold garlic mashed potatoes, seasonal vegetables ~ 36

Prime Nebraska 10oz Top Sirloin Steak

Dijon horseradish butter, dried cherry demi, crispy onion strings, shallot roasted fingerling potatoes, seasonal vegetables ~ 35

House Favorites

Taste of the Northwest*

Alder grilled Coho salmon, Alaska halibut and seared sea scallops, herb butter sauce, Yukon Gold mashed potatoes, charred lemon ~ 36

Salmon House Seafood Medley

Alaska salmon, halibut, jumbo prawns, scallops, Penn Cove Manila clams and mussels, tomato-saffron-fennel sauce, grilled cornbread pudding ~ 33

Smoked Chicken Radiatori

Fresh Draper Valley Farms breast of chicken, radiatori pasta, button mushrooms, Roma tomatoes, peperoncini, smoked mozzarella, garlic, demi-glace, sweet cream ~ 23

Substitute grilled Portobello Mushroom Cap

Prime Nebraska 6oz Top Sirloin Surf ‘n Turf

With your choice:

Seared Scallops ~ 42 • King Salmon ~ 40
Garlic Prawns ~ 38 • Half Pound Red King Crab Legs ~ 48

Steamed Red King Crab Legs*

Melted butter, lemon, roasted fingerling potatoes, sautéed spinach
Half Pound ~ 40 • Full Pound ~ 55

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 ~ 20

Fried Northwest Platter

Alaska True cod, Alaska halibut, surf clam strips, jumbo prawns, French fries ~ 26

Alaska Halibut ‘n Chips

Beer batter, panko bread crumbs, coleslaw ~ 26

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

We will gladly provide separate checks for parties of 7 or less. We add a 18% gratuity to parties of 8 or more. 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.