

*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 Alaska Red King Crab Legs ~ 48

## **Steamed Alaska Red King Crab Legs\***

Melted butter, lemon, roasted fingerling potatoes, sautéed spinach  
Half Pound ~ 40 • Full Pound ~ 60

# 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

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*As a Smart Catch restaurant we are committed to sourcing sustainable seafood. A minimum of 90% of our seafood offerings were so harvested.*

**\*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.*