

*All meals served with freshly baked cornbread or sourdough bread*

## Starters and Shareables

### **Crispy Calamari**

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

### **Sesame Seared Rare Ahi Tuna**

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

### **Dungeness Crab and Mango Salad\***

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

### **Dungeness Crab and Goat Cheese Dip**

Parmesan and goat cheeses,  
toasted Essential Bakery baguette ~ 15

### **Seafood Cocktail\***

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

### **Fresh Sautéed Manila Clams\***

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

### **Jumbo Coconut Crusted Prawns**

Orange marmalade dipping sauce ~ 14

### **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

## Soups and Salads

### **Ivar's Famous White Clam Chowder**

Northwest-style clam chowder with bacon  
Cup ~ 6.50 • Bowl ~ 8.50 • Sourdough bread bowl ~ 12.50

### **Ivar's Wild Alaska Smoked Salmon Chowder**

Slightly spicy chowder, smoked Alaska salmon pieces  
Cup ~ 7 • Bowl ~ 8.50 • Sourdough bread bowl ~ 12.50

### **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  
With blackened Sockeye salmon ~ 16

### **Bourbon-Honey Glazed Sockeye Salmon Salad**

Fresh baby spinach, roasted beets, shaved fennel, goat cheese, seasonal berry salsa,  
toasted hazelnuts and balsamic vinaigrette ~ 18

### **Bacon and Blue "Knife and Fork" Salad\***

Romaine hearts, Rogue River blue cheese, candied walnuts,  
crispy bacon, red onion, Fuji apples ~ 10

With Simply Grilled Coho ~ 18 • 6oz Prime Nebraska Top Sirloin ~ 20

### **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

### **Soup and Salad Combo**

A cup of Ivar's white clam chowder and our Classic Caesar Salad ~ 14  
With Blackened Sockeye ~ 18.50 • With Dungeness Crab ~ 21  
With sourdough bread bowl ~ 18

# 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 ~ 26

## **Cedar Plank Sockeye Salmon**

Local berry salsa, cornbread pudding, seasonal vegetables ~ 21

## **Coho “Silver” Salmon\***

Simply grilled, Yukon Gold mashed potatoes, sautéed spinach, charred lemon ~ 19

## **Salmon Sampler\***

Coho and Sockeye salmon, lemon-fennel beurre blanc, Yukon Gold garlic mashed potatoes, seasonal vegetables ~ 23

# Sandwiches, Tacos and Wraps

## **Alder Grilled Sockeye Salmon Sandwich**

Sockeye salmon filet, fresh tomatoes, seasonal greens, red onion, basil-pesto aioli, brioche bun, sweet potato waffle fries ~ 16

*Substitute Chicken Breast or Portobello Mushroom*

## **Half Pound “Prime Ground” Cheese Burger**

Tillamook cheddar, bistro sauce, lettuce, tomato, red onion ~ 15

*Substitute with Chicken Breast or Portobello Mushroom*

## **Blackened Rockfish Tacos**

Spicy blackened Pacific rockfish, cilantro-cabbage slaw, sweet chili taco sauce, mango salsa, flour tortillas, house-made tortilla chips, pico de gallo ~ 15

## **Alaska Halibut B.L.A.T.**

Panko breaded halibut filet, alder smoked bacon, fresh tomato, avocado, romaine lettuce, Tillamook cheddar, jalapeño tartar, toasted Essential Bakery Panino Roll ~ 19

# 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 ~ 16

## **Alaska Halibut ‘n Chips**

Beer batter, panko bread crumbs, coleslaw ~ 19

## **Fried Northwest Platter**

Alaska True Cod, surf clam strips, jumbo prawns, French fries ~ 19

## **Salmon House Seafood Medley**

Alaska salmon, halibut, jumbo prawns, scallops, Penn Cove Manila clams and mussels, tomato-saffron-fennel sauce, grilled cornbread pudding ~ 21

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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.