

Starters and Shareables

Ivar's Seafood Cocktail

Lemon poached white prawns, white shrimp, Snow Crab claws, Dungeness Crab, along with a mango avocado salad. Garnished with shredded fresh horseradish ~ 13

Crispy Calamari

Lightly dusted with seasoned flour. Quickly fried and served with our chipotle-lime aioli ~ 10

Fresh Oyster Shooters

Featuring shucked fresh oysters with Ivar's Classic Cocktail Sauce ~ 1.50 each • 12 for 15

Dungeness Crab and Goat Cheese Dip

Featuring a mixture of creamy melted Parmesan and goat cheeses served with toasted Essential Bakery baguette ~ 13

Fresh Sautéed Manila Clams

Locally grown Hood Canal Manila clams cooked in a flavorful broth made with fresh garlic, shallots, carrots, celery, onions, wine and butter ~ 12

Seared Dungeness Crab Cakes

Cooked to a golden brown and served with stone ground mustard aioli, balsamic and basil marinated tomatoes ~ 14

Fresh Sautéed Penn Cove Mussels

Presented in a coconut yellow curry sauce and garnished with fresh cilantro ~ 11

Ahi Tuna Duo

Pacific Ahi Tuna seared rare and tartare with avocado, taro chips, pickled ginger and fresh wasabi ~ 11

Appetizer Trio (Serves 3-4)

Dungeness crab cakes with stone ground mustard aioli, crispy calamari with chipotle-lime aioli and grilled orange marinated prawns ~ 25

Soups and Salads

Ivar's Famous Clam Chowder

The ones we are known for! Choose from our distinctive Northwest style white clam chowder with a smoky hint of bacon or our original red clam chowder ~ Cup 5 • Bowl 6.50

Ivar's Wild Alaskan Smoked Salmon Chowder

Grand prize winner of the 2010 Alaska Symphony of Seafood Award! A slightly spicy flavored chowder made with smoked Alaskan salmon ~ Cup 6 • Bowl 7.50

NW Seafood Chowder

This house-made chowder is loaded with Alaska halibut, wild salmon, white shrimp, clams and hard-wood smoked bacon ~ Cup 5.50 • Bowl 7

Classic Caesar Salad

Made with our own anchovy garlic dressing, Parmesan cheese ribbons and house-made croutons ~ 6

Baby Greens Salad

Tossed with your choice of house-made dressing ~ 5

Roasted Baby Beet Salad

Walnut vinaigrette, candied walnuts, creamy Bavaria blue cheese, baby arugula ~ 7.50

Classic Ivar's

Ivar's World-Famous Fish 'n Chips

An original since 1938! Served with Ivar's famous tartar sauce and French fries ~ 4 pc for 15 • 5 pc for 17

Crispy Fried Hood Canal Oysters

Served with Ivar's tartar and cocktail sauces, and French fries ~ 17

Alaska Halibut Fish 'n Chips

Dipped in our house-made beer batter and crunchy Asian-style rice panko. Cooked to a golden color and served with Ivar's famous tartar sauce and French fries ~ 3 pc for 19

Jumbo Prawns 'n Chips

Enjoy 10 white prawns, lightly breaded and fried to perfection. Served with Ivar's signature tartar and cocktail sauces, and French fries ~ 19.50

Fried Northwest Platter

Featuring our original Alaska True Cod, wild salmon, scallops and prawns. Served with Ivar's signature tartar and cocktail sauces, and French fries ~ 22.50

Northwest Selections

Pier 54 Seafood Bounty

A taste of Ivar's Acres of Clams! Featuring Dungeness crab, local Manila clams, Penn Cove mussels, Alaska halibut, coho salmon, lingcod, prawns all simmered together in a tomato fennel broth. Served with a grilled Essential Bakery bread ~ 32

Acres of Clams

A full two pounds of tender local Manila clams simmered with baby Yukon potatoes in garlic-white wine butter sauce ~ 26

Ivar's Mixed Grill Trio

Featuring marinated grilled white prawns; Alaska halibut with balsamic and basil marinated tomatoes; and Wild coho salmon with basil pesto. Served with sour cream-green onion mashed red potatoes ~ 29.75

Bacon Wrapped Alaskan Halibut Fillet

Wrapped in our house-smoked, maple cured bacon. Quickly seared and presented with a delicate sherry wine vinaigrette and garlic roasted Yukon gold potatoes ~ 35

Seafood Fettuccine

Sautéed white prawns, scallops, mussels, roasted cauliflower and carrots in a lobster cream sauce ~ 26

Ivar's Combinations

Choose one item from each column to create your ideal dinner combination! ~ 35

5oz Wild King Salmon	1/2 Dungeness Crab
5oz Wild Alaska Lingcod	1/2 lb King Crab Legs
6oz Prime Top Sirloin	8 Grilled White Prawns

Marsala Clam Linguine with Uli's Chorizo

Fresh Manila clams sautéed with Uli's Spanish chorizo sausage, grilled fennel and onion, finished with Marsala wine and butter ~ 19

Simply Grilled Finfish Fillets

Char-grilled over an open flame. Served with roasted baby Yukon potatoes, fresh seasonal vegetable and lemon

	Regular	Petite
Wild Coho Salmon	23	19
Wild King Salmon	28	24
Wild Alaska Halibut	33	28
Wild Alaska Lingcod	25	21

All Natural Draper Valley Chicken

Herb marinated chicken breasts, Uli's Spanish chorizo sausage and roasted yam hash, thyme jus and sautéed spinach ~ 18

Prime 10oz Top Sirloin

Dry aged prime Nebraska beef grilled to order and served with a red wine shallot sauce and sour cream-green onion mashed red potatoes ~ 27.50

One Pound King Crab Legs

Sweet, moist, succulent and rich in flavor. The most prized crab of the Alaska species. Served steamed with drawn butter ~ 45

Butternut Squash Ravioli

Sage brown butter sauce, toasted almonds, shaved parmesan, fennel and baby arugula ~ 16

We will gladly provide separate checks for parties of 7 or less. We add a 17% gratuity to parties of 8 or more. The Snohomish 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.