

## 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 flash 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 ~ 12

### 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

### 2 Course Lunch Combinations

Choose one item from each column to create your ideal lunch combination ~ 13.50

Salmon BLT

Cup of Chowder: Original Clam or NW Seafood

Crab Cake Slider

Caesar Salad or Baby Greens Salad

Salmon Caesar

Roasted Baby Beet Salad

Chowder Bread Bowl

Baby Shrimp Cocktail

## 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 garlic cheese 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

### Spicy Blackened Wild Salmon Caesar Salad

Wild Alaska Coho salmon dusted with a mixture of spices and served atop Ivar's Caesar salad ~ 13

### Dungeness Crab and Shrimp Louie

This classic seafood salad is rounded out with Roma tomatoes, hard boiled sliced egg, sweet pepper and Thousand Island dressing ~ 16 • Dungeness Crab Louie ~ 18 • Shrimp Louie ~ 14

*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.*

## Northwest Selections

### **Pier 54 Seafood Bounty**

Featuring Dungeness crab, local Manila clams, Penn Cove mussels, Alaska halibut, coho salmon, lingcod and prawns all simmered together in a tomato fennel broth. Served with a grilled Essential Bakery bread ~ 18.50

### **Acres of Clams**

One pound of tender local Manila clams simmered with baby Yukon potatoes in a garlic-white wine and butter sauce ~ 14

### **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 ~ 23

### **Simply Grilled Finfish Fillets**

Served with roasted baby Yukon potatoes, vegetables and lemon

Wild Coho Salmon ~ 15 • Wild King Salmon ~ 19

Wild Alaska Halibut ~ 22 • Wild Alaska Lingcod ~ 17

### **Seafood Fettuccine**

Sautéed white prawns, scallops, mussels, roasted cauliflower and carrots in a lobster cream sauce ~ 19

### **Butternut Squash Ravioli**

Sage brown butter sauce, toasted almonds, shaved parmesan, fennel and baby arugula ~ 13

### **Grilled Draper Valley Chicken**

Uli's Spanish chorizo sausage and yam hash, thyme jus ~ 14

### **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 ~ 17

### **Prime 6 oz Top Sirloin**

Dry aged prime Nebraska beef grilled to order. Served with red wine shallot sauce and sour cream-green onion mashed red potatoes ~ 18

## *Sandwiches*

*All Sandwiches and Classics served with French fries. Taco served with tortilla chips.  
Substitute Baby Green Salad for \$2*

### **Wild Salmon BLT**

Wild Alaska Coho salmon fillet topped with smoked bacon, crisp lettuce, tomato and mayo. Served on a Macrina Bakery brioche bun ~ 14

### **Dungeness Crab Cake Sandwich**

Golden crab cake with stone ground mustard aioli, crispy onions and lemon dressed napa cabbage on a Macrina Bakery brioche bun ~ 14

### **Prime Nebraska Cheddar Bacon Burger**

Mesquite smoked prime grade beef topped with sweet onions, romaine lettuce and tomato ~ 10

### **Ivar's Fresh Oyster Po' Boy**

Fried oysters served between crusty French bread with Dijon mayonnaise, tomatoes and lettuce ~ 13

### **Ivar's Seafood Tacos**

*Your choice of blackened True cod or grilled achiote marinated white prawns,* with lime cilantro crème fraiche, shredded napa cabbage, avocado and pico de gallo ~ 11

## *Classic Ivar's*

### **Crispy Fried Hood Canal Oysters**

Served with Ivar's tartar and cocktail sauces ~ 14

### **Fried Seafood Combination**

Breaded true cod, battered clam strips and shrimp ~ 13

### **Fried Jumbo Prawns 'n Chips**

6 white prawns, lightly breaded and fried to perfection. Served with Ivar's tartar and cocktail sauces ~ 14

### **Ivar's World Famous Fried Fish 'n Chips**

*An Ivar's Classic since 1938!* ~ 3 pc for 12 • 4 pc for 15

### **Wild Alaska Halibut 'n Chips**

Dipped in our house-made beer batter and crunchy Asian-style rice panko. Served with Ivar's famous tartar sauce ~ 2 pc for 16