

Starters & Shareables

Local Penn Cove Mussels

Sautéed in a flavorful red curry broth with sake, ginger and cilantro ~ 12

Crispy Calamari Fritti

Lightly dusted with seasoned flour. Served with our spicy house-made chipotle-lime aioli ~ 11

Jumbo Coconut Prawns

Served with sesame-plum dipping sauce and cucumber-seaweed salad ~ 12

Warm Dungeness Crab Dip

A rich mixture of delectable Dungeness crab meat and Oregon bay shrimp, blended with artichoke hearts, Parmesan and cream cheeses. Served with toasted crostini and sliced Gala apple ~ 13

Ivar's Famous Seafood Cocktails

Your choice served with Ivar's signature cocktail sauce ~ Dungeness Crab 13 • Oregon Bay Shrimp 7

Steamed Washington Manila Clams

Locally grown and sautéed in a classic white wine sauce with garlic, lemon, clam nectar and butter ~ 13

Ahi Tuna

Rubbed with Cajun spices and seared to rare. Served chilled with pickled ginger, wasabi and a fiery orange-chili sauce ~ 11

Bacon Wrapped Jumbo Sea Scallops

Pan seared and finished on an alder plank. Served with a lemon-thyme beurre blanc and 12 Star balsamic syrup ~ 14

Pacific Oysters Rockefeller

Baked in their shells with a creamed spinach, Sambuca liqueur and herbed bread crumbs
3 for \$9 • 6 for \$16 • 12 for \$22

Appetizer Tower

Three tiers of our finest served to share! Featuring Dungeness Crab Cakes with a papaya-ginger beurre blanc, Coconut Prawns with a sesame-plum dipping sauce, and apple smoked Weathervane Scallops with a tarragon-garlic sauce ~ 24

Soups and Salads

Ivar's Famous Clam Chowder

The Classic! Distinctive Northwest style white clam chowder with a smoky hint of bacon ~ Cup 5 • Bowl 6.5

Ivar's Wild Alaskan Smoked Salmon Chowder

A slightly spicy flavored chowder made with smoked Alaska salmon ~ Cup 6 • Bowl 7.5

Dungeness Crab Bisque

Our signature soup! A creamy house-made soup with a rich lobster base, highlighting rich Dungeness Crab, accented with a corn and tomato relish ~ Cup 6 • Bowl 7.5

Landing House Salad

Greens topped with tomato, spun carrot, house-made garlic croutons and your choice of dressing ~ 6

Baby Greens Salad with Herbed Laura Chenel's Chevre

Grilled Anjou pear atop organically grown greens tossed in a balsamic vinaigrette ~ 8

Classic Caesar Salad

Made with our own anchovy-garlic dressing, Parmesan cheese and house-made garlic croutons ~ 6.5

Bacon and Bleu Knife and Fork Salad

The Northwest's own Rogue River Gorgonzola, crispy hickory bacon, spun carrots, tomato, red onion, garlic herb croutons and bleu cheese dressing ~ 8

To Any Salad Add:		
2 oz. Bay Shrimp \$1.5	1 oz. Dungeness Crab \$3	5 oz. Grilled Chicken \$5
4 oz. Grilled Salmon \$8	1 oz. Bleu Cheese \$2	Make it an Entrée Size \$5

Northwest Seafood Cobb Salad

A bounty of flavors with blackened Coho salmon, fresh Oregon bay shrimp and smoked Weathervane scallops. Accented with avocado, tomato, toasted hazelnuts, hard cooked egg, bleu cheese and our house-made Green Goddess dressing ~ 20

Seafood Louie

Showcasing the finest of the Northwest, this classic salad features your choice of seafood atop a bed of Romaine, with hard cooked egg, peppers, cucumber, tomato and our house-made Thousand Island dressing ~ Dungeness Crab Louie ~ 25 • Oregon Bay Shrimp Louie ~ 17 • Combo Louie ~ 20

*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.*

Pacific Northwest Seafood

Taste of the Northwest

Featuring Washington apple wood smoked coho salmon, wild Alaska halibut and Dungeness crab cake. Served with papaya-ginger beurre blanc, fiery orange-chili sauce and Yukon gold mashed potatoes ~ 28

Dungeness Crab Crusted Alaska Halibut

The best of both worlds! Fresh tender halibut fillet encrusted with Dungeness crab and pan roasted to perfection. Served atop Yukon gold-garlic mashed potatoes with a Roma tomato-shallot fondue ~ 29

Possession Sound Seafood Stew

Loaded with Dungeness crab, jumbo prawns, clams, mussels, salmon, halibut and cod, simmered together in a light white wine-tomato-saffron broth. Served with toasted garlic bread for dipping ~ 30

Cedar Planked Alaska Sockeye Salmon

Served with our own blackberry ketchup and cornbread pudding ~ 5 oz 20 • 7 oz 24

Classic Mukilteo Seafood Sauté

Alaska's finest salmon, halibut, True cod and scallops, sautéed with baby and jumbo prawns, mushrooms and zucchini. Finished with creamy tarragon-crab butter sauce and 12 Star balsamic syrup ~ 22

Wild Alaskan King Salmon

With lemon-thyme beurre blanc, fried capers, herb oil, and Yukon gold mashed potatoes ~ 5 oz 22 • 7 oz 26

USDA Prime Steaks

We feature only 28 day aged USDA Prime Nebraska corn fed beef

Center Cut Top Sirloin Steak

Served with shallot roasted fingerling potatoes and sautéed spinach ~ 6 oz 23 • 10 oz 29

Filet Mignon

Served with green beans and shallot roasted fingerling potatoes ~ 6 oz 35 • 8 oz 42

Sirloin Surf 'n Turf

A 6 oz prime top with your selection of the following:

Bacon Wrapped Scallops ~ 30 • Dungeness Crab Cakes ~ 32 • King Salmon ~ 29

Jumbo Prawn Skewer ~ 28 • Half Pound Alaska King Crab Legs ~ 42

Steak Toppers

Sautéed Mushrooms ~ 3 • Oregonzola Crumbles ~ 2
Balsamic Grilled Onions ~ 2 • Bearnaise Butter ~ 2 • Onion Rings ~ 3

Slow Roasted Prime Rib

(Every Friday and Saturday evening)

Rubbed with coffee and apple wood smoked sea salt, mustard, garlic and thyme then slow roasted. Served with creamed horseradish, au jus and smashed red potatoes topped with sour cream, bacon and fried onions
~ 10oz Cut 28 • 12 oz Cut 32

Signature Entrées

Wild Alaska Red King Crab Legs

Served simply steamed with melted butter ~ Half Pound 32 • Full pound 48

Fresh Draper Valley Farms Chicken Breast

Pan fried and served with a balsamic bleu cheese cream sauce and Yukon gold mashed potatoes ~ 20

Seafood Fettuccine a la Mukilteo

Cucina Fresca fresh made fettuccine with salmon, halibut, cod, baby prawns, and bay scallops sautéed in shallots and a garlic cream sauce. Topped with zesty vegetable ratatouille and grilled balsamic red onions ~ 21

Ivar's World-Famous Fish 'n Chips

An original since 1938! Enjoy 4 pieces of lightly breaded Alaska True cod ~ 16

Alaska Halibut Fish 'n Chips

Enjoy 3 pieces, lightly breaded with panko and dipped in our Mac and Jack's "African Amber" beer batter ~ 19

Jumbo Prawns 'n Chips

Enjoy 8 tiger prawns, lightly breaded and fried to perfection. ~ 18

Pan Fried Washington Yearling Oysters

Served lightly breaded with an herbed panko ~ 18

Ivar's Fried Seafood Combo

Featuring our original Alaska True cod, salmon, halibut, jumbo prawns and tender clam strips. Served with onion rings, French fries and Ivar's signature tartar and cocktail sauces ~ 22