

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

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

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 ~ 18

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

Warm Seafood Spinach Salad

Salmon, halibut, cod, baby prawns, bay scallops and calamari sautéed in a sherry-herb vinaigrette with artichoke hearts, mushrooms, tomatoes and balsamic grilled red onions ~ 15

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 ~ 20 • Oregon Bay Shrimp Louie ~ 14 • Combo Louie ~ 16

Soup and Salad Combination

A bowl of your favorite white or red chowder along with your choice of Landing House Salad, Classic Caesar, Coleslaw or Potato salad ~11

Select the Baby Greens Salad for \$1 more or choose Wild Alaskan Smoked Salmon Chowder or Dungeness Crab Bisque for \$1.5

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

Classic Mukilteo Seafood Sauté

Alaska's finest salmon, halibut, True cod, scallops and prawns, sautéed with mushrooms and zucchini. Finished with a rich, creamy tarragon-crab butter sauce and 12 Star balsamic syrup ~ 15

Cedar Planked Alaska Sockeye Salmon

Served with our own blackberry ketchup and cornbread pudding ~ 16

Wild Alaskan King Salmon

With lemon-thyme beurre blanc, fried capers, herb oil, and Yukon Gold mashed potatoes ~ 18

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 ~ 19

Seafood Fettuccine Ala 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 ~ 16

Wild Alaskan Halibut

Delicate, mild white fillet, herb crusted and pan roasted. Served with three citrus honey vinaigrette, our special house blend rice and sautéed spinach ~ 20

Ivar's World Famous Fish 'n Chips

An original since 1938! Enjoy 3 pieces of lightly breaded Alaska True Cod ~ 12

Alaska Halibut Fish 'n Chips

Enjoy 2 pieces, lightly breaded with panko and dipped in our Mac and Jack's "African Amber" beer batter ~ 14

Jumbo Prawns 'n Chips

Lightly breaded and fried to perfection. Served with Ivar's signature tartar and cocktail sauces ~ 13

True Cod Fish Tacos

Cradled in warm tortillas with shredded lettuce, tomato, cheddar cheese, sour cream and our special taco sauce ~ 11

Pan Fried Washington Yearling Oysters

Served lightly breaded with an herbed panko and accompanied by Ivar's signature tartar and cocktail sauces ~ 13

Ivar's Fried Seafood Combo

Featuring our original Alaska True Cod, baby prawns and tender clam strips. Served with onion rings, French fries and Ivar's signature tartar and cocktail sauces ~ 15

Sandwiches

All sandwiches come with your choice of fries, red potato salad, Greek salad or coleslaw

The Mukilteo Dungeness Crab Melt

Succulent Dungeness crab meat and Oregon bay shrimp blended with Tillamook cheddar. Melted and served atop toasted French baguette ~ 13.5

Grilled Draper Valley Teriyaki Chicken Sandwich

With sautéed mushrooms, Swiss cheese, lettuce, tomato, and wasabi mayo piled high on Panzanella focaccia ~ 13

Melt In Your Mouth Slow Roasted Pork Sandwich

Our lively secret spiced, rubbed and roasted pork, with sautéed onions and peppers, Swiss cheese, chipotle-lime mayonnaise on a toasted Panzanella roll ~ 13.5

Anjou Pear and Brie Sandwich

Grilled pears topped with baby greens, red onion, tarragon mayonnaise on Panzanella Three Seed bread ~ 13

Half Sandwich and Soup or Salad Combination

Any of the above sandwiches with your choice; cup of white or red chowder, or House Salad or Caesar ~ 12

Baby Greens Salad add \$1 • Wild Alaskan Salmon Chowder or Dungeness Crab Bisque add \$1.5

USDA Prime Landing Burger

Prime ground chuck, lightly seasoned and flame grilled. Served on toasted bakery fresh sesame bun with our secret recipe bistro sauce, Tillamook cheddar, crisp lettuce, fresh tomato and Kosher dill ~ 11

Smoked Alaskan Coho Salmon Club

Dijon Lemon-caper mayonnaise, Dijon-maple baste, bacon, Tillamook cheddar, lettuce and tomato on fresh baked sesame bun ~ 13