

# Ivar's Famous Soups & Chowders

Created locally at our Chowder Kitchens in Mukilteo. Look for your favorites online at [www.ivalschowders.com](http://www.ivalschowders.com) or at your favorite local retailer!

## **Ivar's Puget Sound White Clam Chowder**

*The one we are known for!*

Distinctive Northwest style white Clam chowder with a smoky hint of bacon ~ 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 Alaska salmon pieces ~ Cup \$5.50 • Bowl \$7.00

## **Ivar's Chicken Coconut Curry Soup**

*Our newest addition to our retail soup line.*

Made with red curry, coconut milk, lemongrass, ginger and Thai basil  
Cup \$5 • Bowl \$6.50

## Salads

### **Baby Greens Salad**

Organically grown greens tossed with your choice of house-made dressings ~ \$6

### **Classic Caesar Salad**

Made with our own Anchovy garlic dressing, Parmesan cheese and house-made Parmesan croutons ~ \$6

### **Blackened Alder Smoked Alaska Coho Caesar Salad**

Wild caught fillets of Alaska Coho salmon. Dusted with a mix of spices and slowly cooked over our open alder wood grill ~ \$15

### **Ivar's Seafood Caesar Salad**

Featuring succulent Northwest Dungeness crab meat, poached baby prawns and plump jumbo prawns ~ \$19

## Starters

### **Fresh Oyster Shooters**

Another Ivar's tradition. Featuring shucked fresh oysters  
With Ivar's Classic Cocktail Sauce ~ \$1.50 each • 12 for \$15

### **Northwest Dungeness Crab Meat and Artichoke Dip**

Succulent Dungeness crab meat baked with artichoke hearts, Parmesan cheese and chevre goat cheese. Presented with toasted French bread ~ \$12

### **Fresh Manila Clams**

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

### **Crispy Calamari Rings and Tentacles with Chipotle Aioli**

Lightly dusted. Quickly flash fried and served with our house-made chipotle aioli ~ \$11

### **The Salmon House Carpaccio Trio**

Made in house. Thin slices of King, Coho and Sockeye salmon drizzled with a blood orange vinaigrette. Served with wild greens and fresh orange segments ~ \$14

### **Ivar's Seafood Cocktail**

Lemon poached Prawns, Rock shrimp, Snow crab claws and Dungeness Crab meat along with a mango avocado salad. Garnished with fresh horseradish ~ \$13

\*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. We will gladly provide separate checks for parties of 7 or fewer.  
17% gratuity added for parties of 8 or more.

# Alder Wood Smoked

*The following items are all slow cooked over our special alder wood fire*

## **Alaskan Salmon Sampler**

*A taste of Ivar's Salmon House!* Featuring 3 oz pieces of wild caught Alaskan King, Sockeye and Coho salmon fillets cooked over our alder wood fires ~ \$29.50

## **Alder Smoked Alaska Coho Salmon Fillet**

Also known as Silver salmon. These fillets have a milder flavor and are leaner than Sockeye or King salmon fillets  
6 oz \$23 • 8 oz \$25

## **Alder Smoked Alaska Sockeye Salmon Fillet**

These fillets are known for their firm texture and brilliant red color. Sometimes referred to as red salmon ~ 6 oz \$24 • 8 oz \$26

## **Alder Smoked Alaska Red King Salmon Fillet**

Succulent in flavor and high in oil content, these fillets are perfect for cooking over the alder wood fires. Chinook salmon have the highest healthy Omega 3's of all the salmon  
6 oz \$28 • 8 oz \$31

## **Alder Smoked Sitka Sound White King Salmon Fillet**

These rare White King salmon fillets have the same high Omega-3 level as a Red King salmon, with a lighter, more delicate flavor  
6 oz \$27 • 8 oz \$30

## **Alder Smoked Alaska Halibut Fillet**

Caught in the icy waters of Alaska. Low in fat, mild flavor. Slowly cooked over our alder wood fire ~ 6 oz \$29 • 8 oz \$32

## **10 oz USDA Prime Grade Top Sirloin Steak**

Cooked to taste. Presented with maitre'd butter ~ \$27  
*For just \$3 more, add any of the following: Crumbled Oregon blue cheese, sautéed mushrooms or sautéed onions*

## **Rotisserie Smoked Draper Valley Chicken**

A half chicken roasted over our alder wood fire. Marinated with fresh herbs and slowly roasted over our alder wood fire ~ \$18

## **Ivar's Salmon House Mixed Grill**

Featuring a 6 oz USDA Prime Grade top sirloin steak along with your choice: Alder wood smoked Red King Salmon. Fried prawns. Or, alder wood smoked Alaskan Coho Salmon ~ \$29

# Salmon House Favorites

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

*An Ivar's original since 1938!*  
Lightly cooked Alaska True Cod. Served with Ivar's famous tartar sauce and French fries. 4 pc \$15 • 5 pc \$17

## **Ivar's Beer Battered Alaskan Halibut '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 ~ 4 pc \$24.50

## **Fresh Northwest Oysters**

Locally grown and harvested, these fresh shucked oysters have a delicious delicate flavor. Available lightly dusted and pan fried, sautéed with white wine and butter, or quickly fried ~ \$19

## **Alaska Red King Crab Legs**

Sweet, moist, succulent and rich in flavor. The most prized crab of the Alaska species. Served steamed with drawn butter  
Half pound \$35 • Full pound \$45

## **Ivar's Fried Seafood Combination Platter**

Featuring our original Alaska True cod, jumbo prawns and tender clam strips. Served with Ivar's famous tartar sauce and French fries ~ \$21