Ivar’s Restaurants Fact Sheet

About: Privately held Ivar’s, Inc. is the parent company to a number of food-based businesses, most notably Ivar’s Seafood Restaurants and Seafood Bars, the longest-standing seafood restaurant chain in Washington’s Puget Sound area and a go-to favorite for tourists and locals alike.

It all began in 1938 when Ivar Haglund opened one of Seattle’s first aquariums on Pier 3 (now Pier 54) and began selling seafood dishes and chowder to satisfy hungry patrons. Seattle couldn’t get enough of the fresh, delicious seafood. Today, more than 50 restaurant locations bear Ivar’s name. Award-winning chowders, soups and sauces are sold internationally, and the colorful “flounder’s” legacy lives on as Ivar’s thrives as one of the Northwest’s most iconic and historically-rich brands.

Divisions: Ivar’s Restaurants operates the following:

Ivar’s Full-Serve Restaurants: three restaurants featuring fine, yet casual sit-down dining, lively lounges with happy hours, soaring waterfront views and a wide menu of Pacific Northwest contemporary favorites lined with Ivar’s classics. Ivar’s draws upon a bounty of local ingredients, including high-quality Alaska True Cod, Dungeness Crab, deepwater Alaska halibut, wild Alaska Salmon, fresh local oysters and clams, and other Northwest delights.

- Ivar’s Acres of Clams: Ivar’s original location at Pier 54 on Seattle’s historic waterfront
- Ivar’s Salmon House: on the shore of Seattle’s Lake Union, modeled after a Native-American longhouse
- Ivar’s Mukilteo Landing: adjacent to the Mukilteo Ferry Landing (30 minutes north of Seattle), boasting remarkable views of Possession Sound

Ivar's Seafood Bars: 22 fast-casual restaurants throughout Washington, featuring Ivar’s famous chowder and fish ’n chips, as well as fresh, grilled seafood entrees and salads at most locations. The restaurants serve nearly three million customers annually.

Ivar’s Sports and Entertainment: Ten Ivar’s walk-up counters (and 16 additional multi-brand concepts) located throughout four regional stadiums including Safeco Field, CenturyLink Field, Husky Stadium and Cheney Stadium. The locations serve nearly one million fans annually.

Ivar's Seafood, Soup and Sauce Company: Located in Mukilteo, Wash., the company produces a full range of delicious soups, chowders, sauces and frozen seafood selections for wholesale, private label and retail sale.

Personnel: Bob Donegan, President
Ivar’s Restaurants employs more than 1,000 people system-wide.

Contact: www.Ivars.com
1001 Alaskan Way, Suite 109 | Seattle, WA 98104
(206) 587-6500 | Webmail@KeepClam.com
Ivar’s Makes History

The Northwest dining legacy that is Ivar’s began with one very entrepreneurial spirit –Ivar Haglund. Haglund was a true Seattle icon, known as an entertainer, folksinger, restaurateur and ultimately, the "King" of the Seattle waterfront. In 1938, 33-year old Haglund opened Seattle’s first aquarium on Pier 3 (now Pier 54). As droves of people lined up to view the Puget Sound sea life Haglund had collected, he noticed his patrons were working up an appetite. Haglund quickly began to sell clam chowder and fish ‘n chips from what is now known as Ivar’s Pier 54 Fish Bar. An instant success, Ivar’s Restaurants were born.

Since Haglund was a well-known radio personality, Ivar’s Acres of Clams and Pier 54 Fish Bar received plenty of on-air promotion. Known for his outrageous stunts and buzz-building antics, Haglund was also a sound businessman and able to see opportunities where others could not.

In 1945, Haglund turned a messy situation (a train car spilling corn syrup all over the street in front of Ivar’s) into an advantage by heading into the spillage with pancakes, a big spoon and a camera – creating headlines by telling crowds and reporters, “Eat at Ivar’s. We don’t spare the syrup!” In 1947, Ivar’s crowned the first IPFSACECA (The International Pacific Free Style Amateur Clam Eating Contest Association) World Champion Clam Eater – Richard Watson, a Seattle cabdriver, who gulped down 110 clams in 10 minutes!

Folly ensued through the years. In 1957, the Seafair Pirates stopped for lunch at Ivar’s and missed their big event, the burning of King Neptune’s Flagship in Elliott Bay. Newspaper captions read that the Pirates had been fiddling around at Ivar’s when they were actually just up to their ears in Ivar’s delicious clam chowder! Hilarious television commercials in the 1980s and 1990s elevated Ivar’s to pop culture status, as did Ivar’s friendly Dancing Clams, making their first public appearance in 1985.

In January 1985 – just shy of his 80th birthday – Ivar Haglund passed away. He was posthumously voted by the public as “the person who best exemplified Seattle.” A group of longtime friends commissioned a statue in his honor and placed it next to his first restaurant, Ivar’s Pier 54 Fish Bar. Haglund proudly boasted Seattle was the jewel of the Northwest and his motto “KEEP CLAM” lives on.
Ivar’s Milestones

1905: Ivar Haglund is born in West Seattle

1938: Ivar’s was established. Ivar Haglund, a 33-year old Seattle native, opened Seattle’s first aquarium on Pier 3 (now Pier 54). Quick to notice that visitors were hungry to see the attractions and eat, Haglund began to sell chowders, fish ‘n chips and seafood cocktails on site, an immediate success. He named the restaurant Ivar’s Fish Bar, which still operates from its original location on Seattle’s waterfront.

1964: Ivar’s began sponsoring the annual Fourth of Jul-Ivar’s celebration, and continued to light up the sky over Elliott Bay for more than 40 years.

1970: Ivar’s Salmon House opened on Lake Union.

1979: The first “franchise store” opened, paving the way for Ivar’s Seafood Bars.

1985: Ivar Haglund passed away just short of his 80th birthday.


1992: Ivar’s third full-serve restaurant, Ivar’s Mukilteo Landing, opened.

1992: Ivar’s chowder retail operation originated. Customers include: Safeway, QFC and Thriftway grocery stores in Western Washington and Costco stores throughout the Northwest.

1994: Ivar’s launched its food service operation, Ivar’s Seafood, Soup & Sauce Company, providing its award-winning soups and sauces to local employers, cafeterias and area retailers. Ivar’s world-famous chowder can now be found as far away as Mexico and Japan.

1999: Ivar’s opened at Safeco Field.

2003: Ivar’s Mukilteo Landing restaurant is destroyed in what was called “The Ivar’s Storm,” and is under construction.

2004 Ivar’s opens at Qwest Field, now known as CenturyLink Field.

2005: Ivar’s Mukilteo Landing holds its grand reopening and Ivar’s Seafood Bar opens in Sea-Tac airport’s new Pacific Marketplace.

2008: Ivar’s remodels and reopens at Southcenter Mall with the mall’s grand reopening.

2009: Ivar’s debuts world shortest Super Bowl Commercial at a half second. Don’t blink! Ivar’s Underwater Billboards discovered in Puget Sound. Fact or fiction? You be the judge.

2010 Ivar’s celebrates its 2038 Centennial…28 years early!

2011 Ivar’s debuts in Puyallup, Wash.

2013 Ivar’s debuts in Cheney Stadium and reopens at Husky Stadium with the grand unveiling of the new football field.

2015 Ivar’s Acres of Clams and Pier 54 Fish Bar reopen after a 273-day closure and $20 million renovation; the largest renovation is the history of the Seattle waterfront!
Ivar’s Future Milestones

2012  Ivar’s humorously quipped that they installed a **Centennial Time Capsule** filled with rare Ivar’s artifacts and predictions for the future by Seattle citizens. The capsule is displayed as a countdown to the restaurant’s 100-year celebration in 2038. The capsule still has not been verified to date.

2015  Ivar’s introduced its elusive **I-Spoon technology** which instantly registers customers’ award-winning Ivar’s chowder experience and synchronizes via USB to any social network. Rumor has it, it’s still in beta testing.

2016  Ivar’s introduces the first ever **Seagull Advertising Squadron** to entertain hungry Seattlites as they spell out Ivar’s advertising messages and paint pictures in pure water vapor. Best of all, they love to work for fries!

2021  A delicious victory in education, Ivar’s launches the **University Brainfood Program** in universities. Yes, college credit for eating Ivar’s chowder! That’s major.

2023  Coined the “BIG Clam Dig,” in Seattle, Ivar’s installs the first **Ivar’s drive through in the Alaskan Way Tunnel** and receives local praise for making traffic jams a little tastier.

2027  At one time, the power of Ivar’s clam nectar was thought of as an invigorating elixir for men. In 2027, Ivar’s unveils a rejuvenating line of women’s **luxury clam nectar products** with her health and beauty in mind.

2030  To fulfill the lifelong dream of Ivar Haglund, Ivar’s Salmon House finally beats the litigation and **launches into Lake Union** to become the city’s first floating restaurant.

2032  Ivar’s decides to **reinstall underwater billboards** first submerged in 1955 as submarine commuting finally takes hold and leads the way in underwater advertising in Puget Sound.

2035  Turbines are installed under Ivar’s Acres of Clams on Pier 54, marking **Seattle’s first 100% Tide-powered restaurant** and starting a powerful new dining trend in the Northwest.

2038  Ivar’s debuts a new Water Polo Team, **the Ivar’s Seahorses**, who train under Pier 54 and are rumored to be strong contenders for the upcoming Winter Olympics.
Ivar’s Dancing Clams

About
In 1985, Ivar’s Dancing Clams were conceptualized by Terry Heckler, who also helped create the famous Running Rainiers. Known o-fish-ally as Clem and Clara, the Ivar’s Clams were named after the characters that appeared in the Ivar’s whimsical comic strips from the 1950s. Ivar’s hired acclaimed designer, Mike Dillon from Dillon Works long before the launch of his company. In fact, Ivar’s was one of his first clients. It has been claimed that he built the “first generation” clams out of his garage and this early version had the build-in option of water propulsion – where the clam would squirt water.

Once the Clams washed ashore, they began to make appearances throughout the Northwest and in California. Since then, they’ve shown up on TV, in commercials, at Mariners games and Seattle Children's Hospital, and have made a shell load of visits to various community festivals and events.

Clem the Clam
Clem’s shell perches atop his mascot handler with a girth of five feet wide by three feet high. Clem is the larger of the Clams and weighs approximately 50 very awkward pounds.

Clara the Clam
Known as the “baby clam,” Clara is approximately three feet wide and close to two feet high, and weighs in at a more petite 30 pounds.

Likes
Long walks on very sandy Northwest beaches

Dislikes
Very hot water, steam baths or invitations to a clam bake

As Seen On
Ivar’s 75th anniversary commercials
- Wedding, Girls Night Out and Family Adventure
- Chefzotic, Law Office, Mattress Exchange, Simulon Pearls Clamiversary Surprise
Ivar’s historic commercials
- Ivar’s Centennial Predictions
- Back to Clam Future
- Chariots of Clams
- Come on Home to Ivar’s
- Ivar’s Dances with Clams
- Clam Corale
- Chowderheads

Other TV or online videos
- Emerald Downs Mascot Dash
- Banner Bank, “Seattle” commercial
- Seattle Chamber of Commerce, “It’s Time for Business”
- King County Health, “Mascot Flu Prevention” PSA
- And many, many more!

Executive Bio

Bob C. Donegan, President

Bob became President on September 11, 2001 when the managing partner at Ivar’s died of a heart attack and the other three partners asked him to step in. He now manages Ivar’s Seafood Soup and Sauce Company, as well as the maintenance, information technology, marketing, human resources departments, and backs up Frank Madigan and Jim Seaver who manage operations, insurance and real estate.

Five years after graduating from Yale’s School of Management, Bob jumped from the stability of American Can, a Fortune 100 company, back into the exciting chaos of his own consulting business and moved to Seattle so his wife could teach in the business school at University of Washington. In the next 10 years, he helped about 40 start-up and growth companies raise (and spend) about $70 million dollars, and big organizations develop and implement corporate strategy (Sears, Ameritech, Corning Glass, the Port of Seattle). In 1992, Bob got involved in the emerging specialty coffee business, helping the founders of Starbucks raise $3 million to start a new coffee roaster and retailer in Washington, D.C. Bob helped merge the D.C. company into Peet’s Coffee in Berkeley and then became the Executive VP and CFO of Peet’s.

Four years later, after $6 million of new equity, building a new roasting plant, opening 13 new stores, and developing a national growth plan, Bob left Peet’s. He returned to Seattle and joined Ivar’s as the CFO to help grow its restaurant and chowder businesses (wholesale and retail soups).

Bob grew up in Milwaukee and earned undergraduate degrees in economics and journalism from the University of Wisconsin. In Seattle, he chaired the corporate advisory board of the United Negro College Fund for the Northwest region; has worked with the advisory board of a Native Claims Corporation in Anchorage; and serves on the boards of the Seattle Chamber of Commerce, the Chief Seattle Chapter of the Boy Scouts, the Seattle Sports Commission, the Seattle Aquarium, the Seattle Historic Waterfront Association and The Washington Hospitality Association.

Donegan lives in Shoreline, Wash. with his wife.
Ivar’s Acres of Clams

About: Ivar’s Acres of Clams has been a Seattle tradition since 1946. The casual, yet fine dining restaurant opened on Pier 54 just eight years after the successful launch of Ivar’s Pier 54 Fish Bar, a fish and chips counter founded by the late Ivar Haglund, who also established one of Seattle’s first aquariums. Today, Ivar’s Acres of Clams full-service restaurant still stands at Pier 54 on Seattle’s historic waterfront and is an attractive experience along Elliott Bay.

A favorite for tourists and locals alike, the location boasts stellar waterfront views of Puget Sound and its active harbor. It is situated next to Coleman Dock, home of Washington State Ferries and Fire Station 5 entitling diners to watch ferries come and go along with fire boats. The restaurant name is borrowed from a line in the song “The Old Settler,” which Ivar—a colorful local character—often sang on the radio:

No longer a slave to ambition, I laugh at the world and its shams
As I survey my happy condition, surrounded by acres of clams.

Menu: Dine on wild Alaskan salmon, deep-water halibut, Alaskan King Crab, Dungeness Crab, jumbo prawns, Manila clams and Weathervane scallops – just to name a few. Due to Ivar’s longstanding relationships with fisheries, boats and families, the menu regularly includes fresh market catches showcasing seafood exclusive to the Northwest. Patrons can also depend on traditional favorites including fresh steamed clams, fish ‘n chips, oysters, Ivar’s famous Puget Sound-style clam chowder and much more.

Seating: Seats approximately 600 guests total, 148 are on the outdoor patio. Private banquets of up to 120 are offered in the Kalakala Room.

Perks: Extended Happy Hour: 3 p.m. until close every night! Consistently listed as a top happy hour in local guides; it’s a secret no one can keep clam about. Happy hour includes special pricing on signature cocktails, wells, drafts and select wines and discounted appetizers.

Ivar’s Pier 54 Fish Bar: Located on the street side of the restaurant, the Fish Bar offers take-out service and casual outdoor dining until 10 p.m. There, diners can take part in local lore by sharing their fries with hungry seagulls.

Chef: Chris Garr, Executive Chef

Raised in Eastern Washington, Chef Chris Garr started his cooking career as a prep cook in Winthrop, Wash. at Sun Mountain Lodge. Shortly after starting at the lodge, he knew he’d found his life’s passion and moved to Spokane to attend Spokane Community College where he graduated in 1998 at the top of his culinary class. In the years following, Garr expanded his expertise working at The Winged Lion, The Italian Kitchen and for a brief time, as a pastry chef.
In 2001, Chris moved to Seattle to work at Salty’s on Alki where he was quickly promoted to Sous Chef under the tutelage of Chef Byron Shultz. After three years, he followed Chef Shultz to his next two restaurants, Wolfgang Puck Catering at Benaroya Hall, and ultimately to Ivar’s Acres of Clams where he was appointed Executive Chef in April 2007.

**Hours:**  
*Monday–Thursday:* 11 a.m. to 9 p.m.  
*Friday – Saturday:* 11 a.m. to 10 p.m.  
*Sunday:* 11 a.m. to 9 p.m.  
*Happy Hour:* 3 p.m. to close nightly

*Reservations are accepted at Ivars.com or (206) 624-6852*

**Contact:** Seattle waterfront at Pier 54 | Seattle, WA 98104 | (206) 624-6852 | www.Ivars.com
Ivar’s Salmon House

About: Opened in 1970, Ivar’s Salmon House is a beautiful cedar replica of a Northwest Indian Longhouse, complete with an open-pit Native American-style barbecue famous for creating delectable alder-smoked entrees. Guests enjoy memorable meals surrounded by native Northwest artifacts or dine on the deck and take in spectacular views of Lake Union set against the city skyline. Consistently ranked a top Seattle spot for outdoor dining, happy hour and group dining, seafood enthusiasts walk, bike and boat (free moorage is provided for visiting guests) to get their favorite catch of the day. The adjacent outdoor Fish Bar offers casual streetside as well as lakeside dining or a quick take-out option.

Menu: In addition to the world-famous chowders and fish ‘n chips associated with the Ivar’s name, Ivar’s Salmon House has earned its own notoriety for the open-pit barbeque that results in a moist flavorful dish that has a delicious smoky flavor to its entrées. Alaskan and Northwest-caught salmon, Alaskan halibut, prawns and chicken can all come simply grilled or straight off the alder-smoke planks, served alongside fresh, seasonal vegetables and sides. Ivar’s Salmon House has become known as the source for a variety of fresh salmon from a variety of regions and species.

Seats: Seats 540 people (380 inside the restaurant and 160 on various outside decks). There are also six rooms available for brunch or plated seating, and reception style:
- Brunch seating: 32 to 104
- Plated seating: 40 to 130
- Reception style: 32 to 120
- Private, semi-private and view of the lake and cityscape

Perks: Outdoor Deck: When weather permits, the deck is a crowd favorite for boat watching, happy hour, dining or sipping a signature “Lake Union Water” cocktail, a tribute to the beloved murky lake water concocted with vodka, Midori, Blue Curacao and pineapple. The picturesque patio, or the “barge,” was an actual WWII fueling barge before Ivar’s purchased it!

Chef: James Somerville, Executive Chef

Growing up watching Julia Child and The Galloping Gourmet, Graham Kerr, Somerville knew he wanted to be part of the restaurant industry from a very young age. He first learned Northwest cuisine working as a prep cook at Mendel’s Port of Tacoma Inn in 1983, and by the age of 18, he had worked his way up to sous chef at Johnny’s Dock restaurant. He held his first executive chef position in Seattle at Mama Melina’s/Leo Melina Ristorante, where Melina Varchetta – Mama Melina herself – mentored him throughout his tenure. From there, Somerville held the executive
chef role at several Seattle area restaurants, including Umberto’s Ristorante, The Wedge Catering, Pro Sports Club, Sodexo USA, Palomino Restaurant and Anthony’s at SeaTac International Airport.

Drawing from his experience as well as Seattle’s thriving restaurant scene, Somerville has developed a cooking style that’s both innovative and traditional. As executive chef of Ivar’s Salmon House, he brings a passion to produce the finest quality Northwest seafood dishes in honor of the vision that Ivar Haglund brought to Seattle back in 1938.

**Hours:**  
*Monday to Saturday:* 11 a.m. to 10 p.m.  
*Sunday:* 10 a.m. to 10 p.m.  
*Happy Hour:* 3 p.m. to close nightly

*Reservations are accepted at Ivars.com or (206) 632-0767*

**Contact:**  
401 NE Northlake Way | Seattle, WA 98105 | (206) 632-0767 | www.Ivars.com
Ivar’s Mukilteo Landing

About: In 1991, Ivar's purchased Taylor's Landing and rebranded it appropriately to Ivar's Mukilteo Landing when it reopened in 1992. The building has a storied history. It started out as a tiny lunch room built by Howard Jos offering food, fishing tackle and bait. It became part of the landscape by the 1920s and evolved into the “Ferry Lunch Room.” Edgar and Richard Taylor purchased it in the late 1940s and continued to run it as the Ferry Lunch Room for 22 years. They finally changed the name in 1970 simply using what customers were already calling it, “Taylor’s Landing.”

Ivar’s Mukilteo Landing is pleasantly situated on the water next to the ferry dock in historic Mukilteo, just 30 minutes north of Seattle. From the scenic dining room and outside deck, diners enjoy aquatic attractions while savoring delectable seafood and a wide assortment of Ivar’s original favorites. Open for lunch and dinner, Mukilteo Landing also offers quick, delicious take-out service at the outdoor Fish Bar.

Menu: With a lunch and dinner menu dedicated to the season’s freshest catches and traditional Northwest fare, Ivar’s Mukilteo Landing has extensive offerings to please any palate. Seafood lovers enjoy wild Alaskan salmon, King crab legs or halibut cheeks, while delicious steak and chicken dishes round out the menu. Ivar’s Mukilteo Landing offers grilled, broiled cedar plank roasted and apple wood preparations. As a result of Ivar’s long-standing relationship with fishermen, the fresh catch sheet boasts the finest seafood around.

Seats: Seats approximately 250 people (205 interior and 44 on the deck), and the Fireside Room is available for special banquets (seats 50 dining-style, 60 reception-style, 25 conference-style, 55 theater-style).

Perks: Stormy Seas: While the location makes for a great storm-viewing platform, one storm, now called the “Ivar’s Storm” destroyed the restaurant in 2003; it was rebuilt in 2005.

Beat the Tide: Stop in the restaurant any weekday between 3 and 5 p.m. and get the choice of a starter, entrée and dessert for just $19.38 (the year Ivar’s was founded)! A sample of entrees include: Wild Alaskan Salmon, Alaska Halibut and Dungeness Crab Cakes.

Chef: Craig Breeden, Executive Chef

Craig started with Ivar’s Restaurants in 2002 as the chef at Ivar’s Mukilteo Landing and now as the executive chef of the restaurant. He oversees kitchen operations, develops seasonal and promotional menus along with daily specials, and develops recipes utilizing the freshest, most local and seasonal produce and seafood available. He is known for his signature creation of Horseradish Crusted Alaska King Salmon with Blackberry-Pinot Noir gastrique, apple-fennel slaw and roasted fingerling potatoes.
Hailing from Helena, Mont., Chef Craig Breeden began his cooking career at age 17 as a prep cook at the city’s well-loved The Night Owl Restaurant. Knowing that a culinary career was something he wanted to pursue, Craig decided to attend the West Culinary Institute in Portland, Ore. where he graduated with honors in 1989. In the years following, he held tenures at Portland Golf and Country Club in Portland, Ore., Epitome Restaurant in Sun Valley, Ida., Salishan Lodge in Lincoln City, Ore., Sun Mountain Lodge in Winthrop, Wash., and Emory’s in Silver Lake, Wash. before heading to the Emerald City.

**Hours:**

- **Monday – Thursday:** 11 a.m. – 9 p.m.
- **Friday & Saturday:** 11 a.m. – 10 p.m.
- **Sunday:** 11 a.m. – 10 p.m.

**Happy Hour:** 3 to 6:00 p.m. and 9 p.m. to close nightly

**Lounge:** open until 11 p.m. nightly

Reservations are accepted at Ivars.com or (425) 742-6180

**Contact:** 701 Front Street | Mukilteo, WA 98275 | (425) 742-6180 | www.Ivars.com
Ivar’s Seafood Bars

About: The very first Ivar’s Seafood Bar launched in 1938 when the late Ivar Haglund opened Seattle’s first aquarium on Pier 54 and began selling seafood dishes and chowder to satisfy hungry patrons. Today, there are 22 Ivar’s Seafood Bars throughout Washington state, serving delicious fish ‘n chips and seafood fare to nearly three million customers annually.

Menu: Ivar’s Seafood Bars feature fast casual seafood dining for dine-in or take out. Serving fresh, grilled seafood entrées and salads as well as traditional favorites such as Ivar’s award-winning chowders and fish ‘n chips, the menu prices range from $3.79 to $22.99. For its fin fish, Ivar’s Seafood Bars only uses wild North Pacific deep water halibut, Alaska salmon and Pacific True cod caught from Alaskan Leader Fisheries. Each Seafood Bar hand-cuts and breads its fish daily and is proud to abide by the original recipes Ivar Haglund established in 1938.

Green: Ivar’s Seafood Bars rely on nature for its ingredients, and preserving the environment is of particular importance to each location. As a sustainable establishment, Ivar’s adheres to the following best practices:
- When it comes to Ivar’s most prized possession – seafood – all of its fin fish are wild and most are harvested in Alaska, where sustainable fisheries are required by law.
- Ivar’s worked closely with the nation’s leaders in composting, reusable packaging and restaurant operations to establish best practices for recycling. All of Ivar’s to-go food packaging is recyclable.
- Ivar’s also stringently recycles all of its cooking oils, cardboard, papers, bottles, glass and stainless steel used throughout the Seafood Bars.

Awards & Recognitions:
- 2017 Seattle A-list Awards – Best Seafood
- Top 10 Best Airport Grab-And-Go Dining option, USA Today’s 10Best
- 14 Restaurants That are Worth a Layover, Huffington Post
- 2017 Herald’s Reader Choice – Best Fish & Chips
Locations: Ivar’s Seafood Bars are conveniently located with stores from Bellingham to Tacoma. Each location has a personality all its own, with many offering al fresco dining options. The original Pier 54 Fish Bar is a well-loved attraction for diners feeding French fries to seagulls, while the Salmon House Fish Bar offers stunning views of North Lake Union.

Bellevue
1505 156th Avenue NE
Bellevue, WA 98007
(425) 747-6433
Sunday-Thursday 11 a.m. to 10 p.m.
Friday-Saturday 11 a.m. to 11 p.m.

Bellingham
#1 Bellis Fair Parkway
Bellingham, WA 98226
(360) 734-9169
Monday-Saturday 10 a.m. to 9 p.m.
Sunday 11 a.m. to 6 p.m.

Bothell
24016 Bothell Everett Hwy
Bothell, WA 98011
(425) 892-8807
Sunday-Thursday 10:30 a.m. to 10 p.m.
Friday-Saturday 10:30 a.m. to 11 p.m.

Burien
125D SW 148th Street
Burien, WA 98166
(206) 242-3281
Sunday-Thursday 11 a.m. to 10 p.m.
Friday-Saturday 11 a.m. to 11 p.m.

Edmonds
9910 Edmonds Way
Edmonds, WA 98020
(425) 672-2640
Sunday-Thursday 11 a.m. to 10 p.m.
Friday-Saturday 11 a.m. to 11 p.m.

Everett
1520 41st Street
Everett, WA 98201
(425) 252-9292
Sunday-Thursday 10:30 a.m. to 10 p.m.
Friday-Saturday 10:30 a.m. to 11 p.m.

Federal Way
2004 S. 320th St.
Federal Way, WA 98003
(253) 941-7321
Sunday-Thursday 10:30 a.m. to 10 p.m.
Friday-Saturday 10:30 a.m. to 11 p.m.

Kent
25405 104th SE
Kent, WA 98031
(253) 854-4334
Sunday-Thursday 11 a.m. to 10 p.m.
Friday-Saturday 11 a.m. to 11 p.m.

Marysville
9726 State Ave. (Highway 99)
Marysville, WA 98270
(360) 653-7734
Monday-Thursday/Sun 10:30 a.m. to 9:30 p.m.
Friday-Saturday 10:30 a.m. to 10 p.m.

Mukilteo Fish Bar
Located in front of Ivar’s Mukilteo Landing
710 Front Street (next to the Ferry Terminal)
Mukilteo, WA 98275
(425) 348-9812
Monday - Sunday 10 a.m. to 11 p.m.

Puyallup
13101 Meridian Avenue East
Puyallup, WA 98373
(253) 604-4979
Sunday-Thursday 10:30 a.m. to 10 p.m.
Friday-Saturday 10:30 a.m. to 11 p.m.

Renton
1201 Lake Wash. Blvd. Ste B
Renton, WA 98055
(425) 226-2122
Every day 10 a.m. to 8 p.m.

Seatac Airport-Pacific Market Place
PO Box 69243
Seattle, WA 98168
(206) 248-0012
Every day 4:30 a.m. to 11 p.m.
**Aurora**
13448 Aurora Avenue N
Seattle, WA 98133
(206) 365-2131
Sunday-Thursday 10:30 a.m. to 10 p.m.
Friday-Saturday 10:30 a.m. to 11 p.m.

**Northgate Mall**
416 Northgate Mall
Seattle, WA 98125
(206) 367-4820
Monday-Saturday 10 a.m. to 9 p.m.
Sunday 11 a.m. to 7 p.m.

**Pier 54 Fish Bar**
Located in front of Ivar’s Acres of Clams on Seattle’s Waterfront
Seattle, WA 98104-1028
(206) 467-8063
Every day 10:30 a.m. to 10 p.m.

**Salmon House Fish Bar**
Located in front of Ivar’s Salmon House
401 NE Northlake Way
Seattle, WA 98105
(206) 632-7223
Sunday-Thursday 11 a.m. to 9 p.m.
Friday-Saturday 11 a.m. to 10 p.m.

**Spokane Valley Mall**
14700 E Indiana Ave
Space 2018
Spokane, WA 99216
(509) 892-0616
Monday-Saturday 10 a.m. to 9 p.m.
Sunday 11 a.m. to 6 p.m.

**James Center**
1820 South Mildred
Tacoma, WA 98409
(253) 565-5196
Sunday-Thurs 10:30 a.m. to 10 p.m.
Friday-Saturday 10:30 a.m. to 11 p.m.

**Southcenter Mall**
633 Southcenter Mall
Tukwila, WA 98188
(206) 243-0608
Monday-Saturday 10 a.m. to 9 p.m.
Sunday 11 a.m. to 7 p.m.
Ivar’s Sports & Entertainment

About: Ivar’s serves up its award-winning chowders, fish ’n chips and more to nearly one million hungry sports fans every year. Ivar’s leapt into the sports and entertainment world in 1999, opening two stands at Safeco Field, home of the Seattle Mariners. The division has now expanded to four locations, including Safeco Field, CenturyLink Field, Husky Stadium, Cheney Stadium and Alaska Airlines Arena.

Menu: From its classic fish ’n chips and clam chowder, to traditional stadium fare like hot dogs and pizza, Ivar’s offers a variety of dishes at each of its Sports & Entertainment locations.

Most notable, the special IvarDog (available only at Ivar’s stadium locations) is consistently recognized as one of the best stadium foods in the country! The IvarDog starts with a deep-fried cod fillet and is then topped with coleslaw and tartar sauce and served on a fresh-baked bun.

Another menu favorite is the Grounders World-Famous Garlic Fries, which are hand-tossed and seasoned with chopped garlic, parsley and kosher salt and served alongside a Washington apple wedge. In 2007, Mariners broadcaster Mike Blowers introduced the garlic fries as “Rally Fries” after presenting the fries to a fan that dropped his after reaching up to snag a foul ball. During every Mariners home game, “Rally Fries” are presented to fans in the fifth inning and the Mariners always rally to score!

Give Back: Since 1999, Ivar’s has provided a very unique opportunity for area non-profits to raise funds through Ivar’s concession stands at local sporting venues. Volunteers from a group can sign up to help “run” the stand for a night, and earn $75 per person.

Awards & Recognitions:
- MLB’s Best Ballpark Food, Fox Sports, 2016
- All-Star Food at CenturyLink Field, Eater, 2015
- Best Stadium Food Across the Country, The Daily Meal, 2011
- 10 Great Places for Stadium Food, USA Today, 2011
Locations:

- **Safeco Field**
  - Ivar’s
    - Main Level - 1st Base side
    - Third Level - 3rd Base side
  - Kidd Valley
    - Main Level - Left Field
    - Upper Level - Right Field
  - Grounders
    - Main Level - Right Field
    - Upper Level - Right Field

- **CenturyLink Field**
  - Ivar’s
    - Field Level - Near Team Store
    - Upper Level - West side
  - Kidd Valley
    - Hawks Nest - North End Zone
    - Main Level - East side
    - Upper Level - East side
  - Grounders
    - Main Level - South side
  - Big Foot Hot Dogs/12th Clam
    - Upper Level - North East End zone
    - Upper Level - North West End Zone

- **Husky Stadium**
  - Ivar’s
    - Chowder House - Upper Level north side stand and mid-level north side stand
    - Ivar’s Seafood & Chowder - South side upper; south side main level; main level north side
  - Kidd Valley
    - South side upper and south side main level; main level north side
  - Grounders
    - South side upper and south side main level
  - Flying Taco
    - Southeast main level

- **Cheney Stadium**
  - Ivar’s
    - First base concession stand
  - Kidd Valley
    - First base concession stand
  - Grounders
    - First base concession stand
  - Flying Taco
    - Third base concession stand
  - Fowl Territory
    - Third base concession stand
  - Ivar’s at the Summit Club

**More Information:** www.Ivars.com