

Appetizers

Crispy Calamari †

Seasoned rice flour, spicy house-made chipotle-lime aioli, crispy spinach leaves **14.50**

Grape Tomato Bruschetta

Aged balsamic vinegar, Greek olive oil, fresh basil leaves, Parmesan, toasted Essential Bakery Fremont bread **12.50**

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette **15**

Classic White Wine Clams †

Garlic broth, shallots, carrots, celery, onions, wine, butter **16**

Orange Sriracha Shrimp †

Wild pink shrimp, orange Sriracha sauce, Calrose rice cake **14**

Coconut Shrimp

Wild pink shrimp, lemongrass Thai chili sauce, pickled carrot and cabbage salad **14**

Golden Seared Crab Cakes

Tomato-fennel chutney, saffron aioli **16**

Coconut Curry Mussels †

Yellow curry coconut sauce, green onions, cilantro **15**

Ivar's Seafood Cocktail †

Oregon shrimp, lemon and coriander poached wild pink shrimp, Fresh Dungeness crab, avocado, shredded horseradish **16**

Chowders

Ivar's Famous Clam Chowder

Northwest style white clam chowder with bacon
Cup **6.50** / Bowl **8.50**

NW Seafood Chowder †

Alaska halibut, True cod, shrimp, clams, hard-wood smoked bacon ~ Cup **6.50** / Bowl **8.50**

House-Smoked Salmon & Corn Chowder*

Red pepper cream, Yukon Gold potatoes
Cup **6.50** / Bowl **8.50**

Chowder Sampler

Can't decide? Try three 4oz samples of our chowders:

Northwest-style White Clam Chowder, Salmon and Corn Chowder and NW Seafood Chowder **9.75**

Salads

Classic Caesar Salad

Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons **8.50**

Mixed Green Salad

Tarragon-white balsamic vinaigrette, grape tomatoes, English cucumber, house-made croutons **7.50**

Beet Salad

Balsamic poached beets, mixed greens, honey-champagne vinaigrette, toasted goat cheese crostini **9**

Heart of Romaine Salad †

Creamy Gorgonzola dressing, crumbled Gorgonzola, candied walnuts, fresh grape tomatoes **9**

Entreés

Ivar's Mixed Grill Trio †*

Orange-tarragon marinated grilled wild pink shrimp; Wild Alaska halibut, tomato-fennel chutney; Wild Alaska salmon, basil pesto, sour cream and green onion mashed red potatoes **37**

House-Smoked Bacon Wrapped Wild Alaska Halibut †*

Sherry wine vinaigrette, garlic roasted baby Yukon Gold potatoes, seasonal vegetable **36**

Dijon and Honey Marinated USDA Organic Draper Valley Chicken Breasts †

Herb marinated grilled portobello mushrooms, garlic roasted baby Yukon Gold potatoes, mushroom-thyme pan sauce **24**

USDA Prime Nebraska 10oz Top Sirloin †*

Red wine shallot sauce, Gorgonzola butter, garlic roasted baby Yukon Gold potatoes, seasonal vegetable **35**

Garlic Roasted Portobello Mushroom Napoleon †

Tomato-basil garlic sauce, Parmesan cheese, sherry braised sweet onions, piquillo peppers, seasonal vegetable, garlic roasted baby Yukon Gold potatoes **19**

Entrée Salads

Spicy Blackened Wild Salmon Caesar Salad *

Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons **25**

Ivar's Fresh Dungeness Crab & Bay Shrimp Louie †

Thousand Island dressing, Roma tomatoes, sliced hard-boiled egg, sweet pepper, cucumbers **25**

Washington Angus Flank Steak and Heart of Romaine Salad †*

Stone ground mustard and rosemary marinated flank steak, creamy Gorgonzola dressing, crumbled Gorgonzola, caramelized onions, candied walnuts, fresh grape tomatoes **25**

NOTE:

† Denotes gluten free menu items. Other items may be made gluten free by modification. Ask your server for details.

* 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 less.
We add a 18% gratuity to parties of 8 or more.

Draft Beer

Pint (16oz.) ~ 6.50

- Pyramid Hefeweizen** Seattle, WA
Silver City Ridgetop Red Ale Silverdale, WA
Maritime Pacific
“Old Seattle Lager” Ballard, WA
Georgetown Manny’s Pale Ale Seattle, WA
Alaskan Brewing White Ale Juneau, AK
Reuben’s IPA Seattle, WA
Seasonal Dark ~ Ask your server!
Seasonal IPA ~ Ask your server!
Seasonal Rotator ~ Ask your server!
Bud Light US 5.50

Bottles & Cans

- Budweiser** 5
Rainier 16oz Can 5
Coors Light 5
Michelob Ultra 5
Corona 5.50
Pike Brewing Space Needle Golden IPA 6
Incline Marionberry Cider 6
Tieton Apple Cider 6
Heineken 5.50
Amstel Light 5.50
Clausthaler NA 5

Specialty Cocktails

- Ivarita** 10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau
Hurricane 9.50
Bacardi Superior, Myers’s Rum, guava purée, pineapple, orange, Angostura Bitters
New York Sour 11
Bulleit Rye, lemon juice, malbec, simple syrup
Italian Mule 10
Amaro Montenegro, Svedka Vodka, ginger beer, lime
Lavender Drop 9
Lavender Honey, vanilla vodka, lemon

Non-Alcoholic

- San Pellegrino**
Sparkling or still 4
San Pellegrino Flavored
Aranciata, Aranciata Rossa, Limonata 4.50
Henry Weinhard’s Gourmet Soda
Root Beer, Vanilla Cream, Black Cherry Cream 4.50
Fresh-Squeezed Lemonade
Regular, Strawberry, Raspberry or Blackberry 4.50

Shellfish Entrées

Acres of Clams †

Two pounds of local Manila clams, garlic-white wine butter broth, baby Yukon Gold potatoes 29

Golden Seared Crab Cakes

Tomato-fennel chutney, saffron aioli, sour cream and green onion smashed red potatoes, seasonal vegetable 29

Pier 54 Cioppino

Clams, mussels, wild pink shrimp, King crab, salmon, halibut and True cod simmered in a tomato fennel broth, grilled Essential Bakery bread 36

Butter Roasted 12oz Maine Lobster Tail †

Drawn butter, sour cream and green onion smashed red potatoes, seasonal vegetable 56

Alaska Red King Crab Legs †

1+ pound King Crab legs, drawn butter, garlic roasted baby Yukon Gold potatoes 60

USDA Prime Nebraska Top Sirloin Surf ‘n Turf *

5 oz center cut, red wine shallot sauce, Gorgonzola butter, sour cream and green onion smashed red potatoes. With your choice:

Grilled Wild Pink Shrimp Skewers † 38

Half Pound Alaska King Crab Legs † 50

Roasted Maine Lobster Tail † 65

Classic Ivar’s

Served with Ivar’s signature tartar or cocktail sauces, and French fries

Ivar’s World-Famous Fish ‘n Chips

Our Alaska True cod is long-line and sustainably caught by Alaskan Leader Seafood
Alaska True Cod, coleslaw 19.50

Shrimp ‘n Chips †

Wild pink shrimp, seasoned rice flour 23

Atlantic Surf Clams ‘n Chips

Wild caught, hand breaded, lightly fried 19

3 Piece Alaska Halibut Fish ‘n Chips

7.5 oz halibut, Manny’s Pale Ale beer batter, coleslaw 29

As a Smart Catch restaurant we are committed to sourcing sustainable seafood. A minimum of 90% of our seafood offerings were so harvested.