

## 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 **15**

### **Orange Sriracha Shrimp** †

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

### **Coconut Shrimp**

Wild pink shrimp, lemongrass Thai chili sauce, wakame 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 **9.50**

## 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 **8.50**

### **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 **36**

### **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 **24**

### **Ivar's Fresh Dungeness Crab & Bay Shrimp Louie** †

Thousand Island dressing, Roma tomatoes, sliced hard-boiled egg, sweet pepper, cucumbers **24**

### **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 & Cider

Pint (16oz.) ~ 6

- 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
- Bud Light** US
- Seattle Cider Co.**
- Semi-Sweet Hard Cider** Seattle, WA
- Reuben’s IPA** Seattle, WA
- Seasonal Dark** ~ Ask your server!
- Seasonal IPA** ~ Ask your server!
- Seasonal Rotator** ~ Ask your server!

# Bottles & Cans

- Budweiser** 4<sup>50</sup>
- Rainier 16oz Can** 4<sup>50</sup>
- Coors Light** 4<sup>50</sup>
- Michelob Ultra** 4<sup>50</sup>
- Corona** 5<sup>50</sup>
- Pike Brewing Space Needle Golden IPA** 6
- Angry Orchard Hard Cider** 5
- Heineken** 5<sup>50</sup>
- Amstel Light** 5<sup>50</sup>
- Clausthaler NA** 5

# Specialty Cocktails

- Cinnamon Johnny**  
Svedka Vanilla, cinnamon whiskey, apple cider, cream 9
- Caramel Toddy**  
Crown Apple, caramel, honey, lemon 9
- Not Your Daughter’s Cocoa**  
Frangelico, cocoa, Bushmills 9
- Copper Press**  
Copperworks Gin or Vodka, St. Germaine, Sprite 10
- Can’t Beet That**  
Sauza Blue Tequila, mint, lime, beet shrub 9
- Ivarita**  
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau 9<sup>50</sup>

# Non-Alcoholic

- San Pellegrino**  
Sparkling or still 4
- San Pellegrino Flavored**  
Aranciata, Aranciata Rossa, Limonata 4
- Henry Weinhard’s Gourmet Soda**  
Root Beer, Vanilla Cream, Black Cherry Cream 4
- Fresh-Squeezed Lemonade**  
Regular, Strawberry, Raspberry or Blackberry 4<sup>50</sup>

# 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 27
- 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 35
- Butter Roasted 12oz Maine Lobster Tail** †  
Drawn butter, sour cream and green onion smashed red potatoes, seasonal vegetable 54
- 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 † 62

# 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
- Shrimp ‘n Chips** †  
Wild pink shrimp, seasoned rice flour 22
- 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 28

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