



Starters & Shareables

Ivar's Clam Chowder

Northwest style white clam chowder with bacon
Cup **7** / Bowl **9**

Coconut Shrimp

Lemongrass Thai chili sauce, green cabbage **15**

Classic White Wine Manila Clams †

Garlic broth, shallots, carrots, celery, onions,
wine, butter **18**

Mixed Green Salad

Tarragon-white balsamic vinaigrette, grape tomatoes,
carrot threads, sliced cucumbers, sliced red onions,
house-made croutons **8**

Classic Caesar Salad

Anchovy garlic dressing, Parmesan cheese,
house-made croutons **8.75**

[Add to any salad: Grilled Wild Salmon \$11; Grilled Chicken \$6]

Entrées

Ivar's World-Famous True Cod Fish 'n Chips

Alaska True Cod, coleslaw ~ 3 piece **19** | 4 piece **23**

Alaska Halibut Fish 'n Chips

Alaska halibut, panko crusted, coleslaw
2 piece **23** | 3 piece **29.50**

Grilled Fresh Wild Alaska Coho Salmon †*

Pinot Noir butter, seasonal vegetable, roasted red potatoes
5oz **21** | 7oz **26**

Grilled Fresh Wild Alaska Coho Salmon *

Vanilla bean vinaigrette, seasonal vegetable,
savory cornbread pudding
5oz **21** | 7oz **26**

Buttermilk Fried Chicken Breast Strips

Buttermilk soaked and hand breaded chicken breast strips,
dipper fries, cole slaw, honey mustard dipping sauce
3 piece **15** | 5 piece **19**

Acres of Clams †

Local Manila clams, garlic-white wine butter broth,
roasted red potatoes 1-lb **21** | 2-lb **33.50**

House-Smoked Bacon Wrapped Fresh Alaska Halibut *

Sherry wine vinaigrette, seasonal vegetable,
savory cornbread pudding ~ 5oz **27** | 7oz **36**

Spicy Blackened Wild Salmon Caesar Salad *

Anchovy garlic dressing, Parmesan cheese,
house-made croutons
5oz **20.50** | 7oz **26**

Grilled Wild Alaska Salmon Sandwich *

Pesto mayo, bacon, Romaine lettuce, tomato, French fries **19**

Kids Entrées

For kids 12 and under. All entrées come with a choice of milk, soft drink, apple juice or orange juice

Grilled Wild Salmon *

Simply grilled salmon, roasted red potatoes,
seasonal vegetable **9.50**

Ivar's True Cod Fish 'n Chips

Two pieces of our original recipe cod,
French fries and tartar sauce **7.50**

Grilled USDA Organic Chicken Breast

Roasted red potatoes, seasonal vegetable **8**

Grilled Cheese Sandwich

Classic sandwich and French fries **5.50**

Cheeseburger *

Lettuce, tomato, mayonnaise, American cheese,
French fries **6.75**

Chicken Strips

Two pieces of crispy chicken, French fries,
barbecue sauce **6.75**

† 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 add a 18% gratuity to parties of 8 or more. We will gladly provide separate checks for parties of 7 or less.



Draft Beer

Pint (16oz.) ~ 6⁷⁵

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	
Tieton Seasonal Cider Yakima, WA	
Georgetown Bodhizafa IPA Seattle, WA	
Fremont Lush IPA, Seattle, WA	
Elysian Superfuzz Pale Ale, Seattle, WA	
Rainier US	5 ⁷⁵

Bottles & Cans

Budweiser	5 ⁵⁰
Coors Light	5 ⁵⁰
Corona	6
Incline Marionberry Cider	6 ²⁵
Tieton Apple Cider	6 ²⁵
Heineken	6
Ghost Fish Grapefruit IPA †	6
Clausthaler NA	5 ²⁵

Specialty Cocktails

Autumn Pear Martini	12
Svedka Vodka, Lillet, pear puree, lemon, simple syrup, rosemary spritz	
Pier 54 Manhattan	14
Makers Mark, Antica vermouth, black walnut bitters, luxardo cherry	
Grand Clam	11
Dry Fly Vodka, iced tea, fresh-squeezed lemonade, lemon	
Ivarita	10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, cointreau	
Pomegranate Sage Mule	11
Tito’s Vodka, pomegranate sage syrup, lemon, ginger beer	
Fall Sangria	9 ⁵⁰
Syrah, brandy, pear purée, basil, Martinelli’s Sparkling Cider	

Non-Alcoholic

San Pellegrino	
Sparkling or still	4.50
Henry Weinhard’s Gourmet Soda	
Root Beer, Vanilla Cream, Black Cherry Cream	4.50
Fresh-Squeezed Lemonade	
House-made Strawberry or Raspberry. One refill with purchase	4.75

White Wine

Pinot Gris	Glass	Bottle
Lange “Ivar’s” Willamette Valley, OR <i>Orange zest, baking spice, ginger, pear</i>	10 ⁵⁰	40
Townshend Columbia Valley, WA <i>Pear, citrus, light herbal notes, clean finish</i>	9 ⁵⁰	36

Chardonnay		
Ryan Patrick “Naked” Washington <i>Stainless steel, crisp, citrus</i>	9 ⁵⁰	36
Kendall Jackson ‘Vintner’s Reserve’ CA <i>Citrus, tropical fruit, vanilla, oak</i>	11	42

Sauvignon Blanc		
Oyster Bay Markborough, New Zealand <i>Passion fruit, floral, crisp</i>	10 ⁵⁰	40

Additional Whites		
Thurston Wolfe PGV Columbia Valley, WA <i>Tangerine, Mango, light floral notes, crisp finish</i>	10 ⁵⁰	40
Alexandria Nicole a2 Rosé Horse Heaven Hills, WA <i>Fresh strawberry, watermelon, honeydew, clean acidity</i>	10	38
Ryan Patrick Riesling Columbia Valley, WA <i>Fresh acidity, fruit driven</i>	9 ⁵⁰	36

Sparkling/Bubbles		
CSM Rosé Columbia Valley, WA	9	34
CSM Brut Columbia Valley, WA	8 ⁵⁰	32
Vandori Prosecco Italy	8 ⁵⁰	32

Red Wine

Pinot Noir		
Lange “Ivar’s Reserve” Willamette Valley, OR <i>Rich, raspberries, cherries, hint of licorice</i>	13	50
Erath “Resplendent” Willamette Valley, OR <i>Black cherry, mixed berry, sarsaparilla</i>	12	46

Merlot		
Charles Smith “Velvet Devil” Washington <i>Red plums, bittersweet cocoa, hints of smoke</i>	9 ⁵⁰	36

Cabernet Sauvignon		
Freakshow Lodi, CA <i>Full body, big and spicy, dark, ripe, plump fruit</i>	12 ⁵⁰	48
Revelry Columbia Valley, WA <i>Red fruit, dark chocolate, balanced acidity, silky smooth</i>	11	42

Additional Reds		
Edmeades Zinfandel Mendocino, CA <i>Velvety tannins, dark berries, spices, dark chocolate</i>	10	38
La Linda Malbec Argentina <i>Delicate, nice tannin, dried cherry, hint of coffee</i>	9 ⁵⁰	36
Murphy Blend California <i>Rich yet soft mouthfeel, raspberries, Bing cherries</i>	9	34

Desserts

Strawberry Shortcake	
Orange-blackberry compote, lemon pound cake, Cointreau whipped cream cheese mousse	9
Carrot Cake	
Cream cheese frosting, caramel sauce	9
Snoqualmie Ice Creams	
French Vanilla, Salted Caramel, Mukilteo Mud	5