

## 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

**Add to any salad:** Grilled Wild Salmon \$10;  
Grilled Wild Pink Shrimp \$8; Grilled Chicken \$6

### 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

### House-Smoked Bacon Wrapped Wild Alaska Halibut †\*

Sherry wine vinaigrette, garlic roasted baby Yukon Gold potatoes, seasonal vegetable **25**

### Spicy Blackened Wild Salmon Caesar Salad \*

Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons **18.50**

### Coho Salmon and Crab Cake Combo \*

Wild Coho salmon, basil pesto;

Golden seared Crab Cake, tomato-fennel chutney, sour cream and green onion mashed red potatoes **22**

### 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 **17**

### Fresh Dungeness Crab & Bay Shrimp Louie †

Thousand Island dressing, Roma tomatoes, sliced hard-boiled egg, sweet pepper, cucumbers **22**

### Washington Angus Flank Steak and Heart of Romaine Salad †\*

Stone ground mustard and rosemary marinated flank steak, Gorgonzola dressing, crumbled Gorgonzola, caramelized onions, candied walnuts, fresh grape tomatoes **18**

## Sandwiches

### Apple Wood Smoked Prime Burger \*

Bacon, Tillamook cheddar, mayonnaise, sweet onion, tomato, Romaine lettuce, Essential Bakery brioche bun **15**

### Grilled Salmon BLT \*

Basil aioli, bacon, tomato, Romaine lettuce, Essential Bakery brioche bun **17**

### Grilled Chicken Breast Sandwich

Dijon and honey-marinated Draper Valley chicken breast, house-smoked bacon and bourbon jam, smoked mozzarella, avocado, Romaine lettuce, mayonnaise, Essential Bakery brioche bun **15**

### Fish Tacos †

Spicy seared rockfish, lime-cilantro sour cream, green cabbage, jalapeño pickled carrots **15**

#### 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.

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

## 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** †  
One pound of local Manila clams, garlic-white wine butter broth, baby Yukon Gold potatoes 19.50  
**Golden Seared Crab Cakes**  
Tomato-fennel chutney, saffron aioli, sour cream and green onion smashed red potatoes, seasonal vegetable 19  
**Pier 54 Cioppino**  
Clams, mussels, wild pink shrimp, salmon, halibut and True cod, tomato fennel broth, grilled Essential Bakery bread 21  
**Butter Roasted 12oz Maine Lobster Tail** †  
Drawn butter, sour cream and green onion red potatoes, seasonal vegetable 56  
**Alaska Red King Crab Legs** †  
1+ pound King Crab legs, drawn butter, garlic roasted baby Yukon Gold potatoes 60

## 2 Course Lunch Combos

[ \$18<sup>50</sup> Each ]

~ Starter (choose one) ~

### Classic Caesar Salad

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

### Cup of Chowder

Choice of Ivar’s Famous Clam Chowder, NW Seafood Chowder† or House-Smoked Salmon & Corn Chowder†

### Mixed Green Salad

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

~ Entrée (choose one) ~

### Orange Tarragon Marinated Wild Pink Shrimp Skewer

 †

Tomato-fennel chutney, sour cream and green onion mashed red potatoes, seasonal vegetable

### 3oz Grilled Wild Salmon

 †\*

Thyme jus, garlic roasted baby Yukon Gold potatoes, seasonal vegetable

### 3 oz Grilled Washington Angus Flank Steak\*

Red wine shallot sauce, caramelized onions, roasted baby Yukon Gold potatoes, seasonal vegetable

## Classic Ivar’s

With Ivar’s signature tartar or cocktail sauces, & 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 17.50

### Shrimp ‘n Chips

 †

Wild pink shrimp, seasoned rice flour 18

### Atlantic Surf Clams ‘n Chips

Wild caught, hand breaded, lightly fried 17

### 2 Piece Alaska Halibut Fish ‘n Chips

5 oz halibut, Manny’s Pale Ale beer batter, coleslaw 24