

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**

Achiote Shrimp Skewer †

Black bean-corn salsa and avocado cream **12**

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 prawns, 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**

Berry Salad †

Seasonal berries, mixed greens, toasted almonds, vanilla bean vinaigrette and French goat cheese **9**

Heart of Romaine Salad †

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

Entreés

House-Smoked Bacon Wrapped Alaska True Cod †*

Sherry wine vinaigrette, garlic roasted baby Yukon Gold potatoes, seasonal vegetable **19**

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 *

Bacon, pesto mayonnaise, tomato, Romaine lettuce, Essential Bakery Fremont sourdough **17**

Grilled Chicken Breast Sandwich

Lemon-basil marinated Draper Valley chicken, bacon, sherry braised onions, French goat cheese and tomato fennel chutney, 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
House-made Strawberry, Raspberry, Blueberry or Blackberry.
One refill with purchase 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 21
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

[\$18⁵⁰ 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

4oz Seared Alaska True Cod

 †*

Lemon-garlic butter, seasonal vegetable, Yukon Gold mashed potatoes

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