

Starters and Shareables

Crispy Fried Calamari

Seasoned rice flour, spicy house-made chipotle-lime aioli, crispy spinach leaves ~ 13

Pan Seared Northwest Crab Cakes

Mandarin beurre blanc ~ 15

Coconut Crusted Shrimp

Sesame-plum dipping sauce, seaweed salad, sweet chili sauce ~ 14

Seared Rare Ahi Tuna †*

Spicy sesame-red chili crust, seaweed salad, wasabi, pickled ginger ~ 14

Pan Seared Fresh Maine Scallops †*

Baby arugula, bacon-onion jam, citrus vinaigrette ~ 15

Andouille Sausage Stuffed Mushrooms

Pike Place Market's Famous Uli's sausage, citrus arugula salad ~ 13

Crispy Hood Canal Oysters

Jalapeño-ginger aioli ~ 12

Appetizer Tower

Choose three of the above appetizers to create your very own tower ~ 36

Ivar's Classic Seafood Cocktail †

Oregon Bay shrimp, Dungeness crab, lemon-coriander poached white shrimp, fresh avocado ~ 16

Dungeness Crab and Shrimp Dip

A house favorite with artichoke, Parmesan cheese, rosemary crackers ~ 16

Soups and Salads

Ivar's Famous Clam Chowder

Northwest-style white clam chowder, bacon ~ Cup 6.50 • Bowl 8 • Sourdough Bread Bowl ~ 12

Dungeness Crab Bisque

Cream, sherry, corn, tomatoes ~ Cup 8 • Bowl 10 • Sourdough Bread Bowl ~ 14.50

Ivar's Wild Alaska Smoked Salmon Chowder

Cup ~ 7 • Bowl ~ 8.50 • Sourdough bread bowl ~ 13

Landing House Salad

Mixed greens, tomato, carrot, red onion, cucumber, garlic-herb croutons, choice of dressing ~ 7 • Entrée Size ~ 11.50

Knife and Fork Salad †

Goat cheese gremolata, toasted almonds, bacon, spiralized beets, mandarin-white balsamic vinaigrette ~ 10
Entrée Size ~ 15

Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese, house-made garlic-herb croutons ~ 8
Entrée Size ~ 13

Add To Any Salad:

- Bay Shrimp ~ 3 • Dungeness Crab ~ 9 • Grilled Sockeye Salmon* ~ 11 • Grilled Chicken ~ 6
- Grilled Halibut* ~ 16 • House-Smoked Sea Scallops* ~ 15 • Pork Belly ~ 8

Clam Chowder and Salad Combination

Bowl of Ivar's Famous Clam Chowder with your choice of Classic Caesar or Landing House Salad ~ 13
Substitute: Wild Alaska Salmon Chowder ~ 2 • Dungeness Crab Bisque ~ 4

Entrée Salads

Northwest Seafood Cobb Salad †

Blackened Northwest salmon, Oregon bay shrimp, smoked sea scallops, avocado, tomato, hazelnuts, hard-boiled egg, Oregonzola crumbles, Green Goddess dressing ~ 22

Ivar's Classic Louie †

Tomatoes, sliced hard-boiled egg, sweet pepper, cucumbers, Thousand Island dressing
Dungeness Crab ~ 26 • Oregon Bay Shrimp ~ 16 • Combo Louie ~ 21

Northwest Selections

Ivar's features wild caught fish from sustainable fisheries, and supports renewable resources and fresh local produce when in season.

Pan Seared Alaska Halibut †*

Oyster mushroom-pork belly relish, pesto vinaigrette, Yukon Gold roasted garlic mashed potatoes, sautéed spinach ~ 25

Pan Seared Northwest Crab Cakes

Dungeness and Snow crab, tangerine butter sauce, Rio Medley rice, seasonal vegetable ~ 21

Cedar Planked Wild Sockeye Salmon *

Mandarin beurre blanc, cornbread pudding, seasonal vegetable ~ 22

Grilled Northwest Coho Salmon *

Delicata squash-curry purée, herb oil, Rio Medley rice, seasonal vegetable ~ 22

Alaska Halibut Cheeks en Brochette *

Creamy Dungeness crab and Delicata squash risotto ~ 25

Pan Seared Razor Clams

Panko crusted, jalapeño-ginger aioli, roasted red potatoes, seasonal vegetable ~ 22

4oz Center Cut Prime Filet Mignon Steak †*

Balsamic glaze, sautéed spinach, roasted red potatoes, chef's butter ~ 26
Add: Sautéed Mushrooms ~ 3 • Bacon Onion Jam ~ 3

Cucina Fresca Goat Cheese Caramelized Onion Ravioli

Mushrooms, red peppers, balsamic reduction, arugula-basil pesto ~ 14
Add: • Grilled Chicken ~ 6 • Sautéed Shrimp ~ 10
• Grilled Sockeye* ~ 11 • Manila Clams ~ 10 • Pork Belly ~ 8

Sandwiches

Served with French fries (unless noted)

Pan Seared Blackened Tacos*

Red cabbage slaw, black beans, lime-cilantro vinaigrette, pineapple-mango salsa, queso fresco, sour cream, tortilla chips
Alaska True Cod ~ 13 • Ahi Tuna ~ 15

Landing Half Pound Prime Grade Burger*

Tillamook cheddar, smoked onion aioli, lettuce, tomato, red onion ~ 15
Add Bacon ~ 2 • Add Bacon-Onion Jam ~ 3

Grilled Wild Sockeye Salmon Sandwich*

Brioche bun, jalapeño-ginger aioli, lettuce ~ 15

Mukilteo Landing Prime Rib Dip*

Panzanella bakery rustic roll, au jus, creamy horseradish, kosher pickle and choice of: Caramelized onions, sautéed mushrooms, provolone or cheddar, sautéed pepper, tomato ~ 18

Classic Ivar's

Served with Ivar's signature tartar or cocktail sauces, and French fries (unless noted)

Ivar's World-Famous Fish 'n Chips

Alaska True Cod, coleslaw ~ 16.50

Alaska Halibut Fish 'n Chips

Mac and Jack's beer batter, crispy panko crust, coleslaw ~ 20

Fried Northwest Platter

Alaska True Cod, surf clam strips, shrimp ~ 17.50

Crispy Hood Canal Oysters

Jalapeño-ginger aioli, Rio Medley rice, seasonal vegetable ~ 17

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

* The Snohomish 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.