

# Starters and Shareables

## **Crispy Fried Calamari**

Preserved lemon-basil aioli ~ 15

## **Pan Seared Northwest Crab Cakes**

Caramelized pineapple beurre blanc ~ 16

## **Coconut Crusted Shrimp**

Sesame-plum dipping sauce, seaweed salad, sweet chili sauce ~ 15

## **Seared Rare Ahi Tuna †\***

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

## **Dungeness Crab and Shrimp Dip**

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

## **Andouille Sausage Stuffed Mushrooms**

Citrus vinaigrette, spinach ~ 13

## **Crispy Hood Canal Oysters**

Preserved lemon-basil aioli ~ 12

## **Appetizer Tower**

Choose three of the above appetizers to create your very own tower ~ 38

## **Ivar's Classic Seafood Cocktail †**

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

## **Pan Seared Fresh Maine Scallops †\***

Bacon-onion jam, caramelized pineapple butter sauce ~ 16

# Soups and Salads

## **Ivar's Famous Clam Chowder**

Northwest-style white clam chowder, bacon ~ Cup 6.75 • Bowl 8.25 • Sourdough Bread Bowl ~ 12

## **Dungeness Crab Bisque**

Cream, sherry, corn, tomatoes ~ Cup 8.50 • Bowl 10.50 • Sourdough Bread Bowl ~ 14.50

## **Ivar's Wild Alaska Smoked Salmon Chowder**

Cup ~ 7.50 • Bowl ~ 9 • Sourdough bread bowl ~ 13

## **Landing House Salad**

Mixed greens, tomato, carrot, red onion, cucumber, garlic-herb croutons, choice of dressing ~ 7.50 • Entrée Size ~ 11.50

## **Knife and Fork Salad †**

Local Bibb lettuce, fresh berries, shaved red onion, toasted almonds, strawberry vinaigrette, goat cheese ~ 10  
Entrée Size ~ 15

## **Classic Caesar Salad**

Anchovy-garlic dressing, Parmesan cheese, house-made garlic-herb croutons ~ 8.50  
Entrée Size ~ 13

## **Add to Any Salad:**

- Bay Shrimp ~ 5 • Dungeness Crab ~ 9 • Grilled Coho\* ~ 11 • Grilled Chicken ~ 7
- Grilled Halibut\* ~ 16 • Pan Seared Scallops\* ~ 16

## **Clam Chowder and Salad Combination**

Bowl of Ivar's Famous Clam Chowder with your choice of Classic Caesar or Landing House Salad ~ 14  
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 ~ 23

## **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 †\***

Maverick Mix Tomato relish, balsamic glaze,  
Yukon Gold roasted garlic mashed potatoes, asparagus ~ 25

## **Pan Seared Northwest Crab Cakes**

Dungeness and Rock crab, caramelized pineapple butter sauce, InHarvest rice, asparagus ~ 21

## **Cedar Planked Wild Sockeye Salmon \***

Blueberry compote, strawberry vinaigrette, cornbread pudding, asparagus ~ 22

## **Grilled Northwest Coho Salmon \***

Apricot-thyme gastrique, herb oil, InHarvest rice, asparagus ~ 22

## **Possession Sound Paella †**

Andouille sausage, halibut, salmon, shrimp, mussels, clams, chicken, rice, saffron ~ 20

## **Pan Seared Razor Clams**

Panko crusted, preserved lemon-basil aioli, roasted red potatoes, asparagus ~ 22

## **Fresh Lagana Orecchiette Pasta**

Shiitake mushrooms, zucchini, yellow squash, goat cheese, Marsala ~ 15  
Add: • Grilled Chicken ~ 7 • Sautéed Shrimp ~ 10 • Grilled Alaska Halibut ~ 16  
• Grilled Coho\* ~ 11 • Manila Clams ~ 10 • Seafood Combination ~ 10

## **6 oz Country Natural Center Cut Top Sirloin Steak**

Roasted red potatoes, asparagus, Chef's butter, balsamic syrup ~ 26

# 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

## **1/2 Pound Country Natural Beef Burger\***

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

## **Grilled Coho Salmon Sandwich\***

House made focaccia bread, preserved lemon-basil aioli, tomato relish, 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 ~ 17

## **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 ~ 18

## **Crispy Hood Canal Oysters**

Preserved lemon-basil aioli, InHarvest rice, asparagus ~ 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.