

Starters and Shareables

Bread Basket

Choose from: Mesquite Cornbread Muffins with lavender honey butter;
Sourdough Rolls with butter; OR a combination of the two ~ 4

Crispy Calamari

Seasoned flour, house-made chipotle-lime aioli, crispy spinach leaves ~ 15

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette ~ 15

Seafood Cocktail †

Dungeness crab, Oregon bay shrimp, poached white shrimp, cocktail sauce, avocado, fresh horseradish ~ 16

Sesame Seared Rare Ahi Tuna*

Soy-ginger sauce, wasabi-mirin crème, pickled ginger, seaweed salad ~ 16

Coconut Crusted Shrimp

Orange marmalade dipping sauce ~ 14.50

Fresh Sautéed Manila Clams

Local Manila clams, garlic broth, shallots, carrots, celery, onions, wine, butter, garlic toast points ~ 16

Mini Crab Cakes

Golden fried Dungeness crab cakes, traditional coleslaw, chipotle aioli ~ 16

Appetizer Tower (serves 3-4)*

Calamari; Coconut Crusted Shrimp; Sesame Seared Rare Ahi Tuna ~ 32

Soups and Salads

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 6.75 • Bowl ~ 8.75

Ivar's Wild Alaska Smoked Salmon Chowder

Slightly spicy chowder, smoked Alaska salmon pieces
Cup ~ 7.25 • Bowl ~ 8.75

Dungeness Crab Bisque

Charred corn and Dungeness crab relish, chive crème fraiche
Cup ~ 9 • Bowl ~ 11

Mixed Greens Salad

Tomato, cucumber, spun carrots, red onion, croutons, choice of dressing ~ 7.50

Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese ribbons, house-made croutons ~ 8.50

Bacon and Blue "Knife and Fork" Salad †

Romaine hearts, Rogue River blue cheese, candied walnuts, crispy bacon, red onion, Fuji apples ~ 10

Entrée Salads

Spicy Blackened Wild Salmon Caesar Salad*

Anchovy-garlic dressing, Parmesan cheese ribbons, house-made croutons ~ 25

Beef and Blue Salad †*

5oz Center Cut Country Natural Beef Top Sirloin, romaine hearts, Rogue River blue cheese, candied walnuts, crispy bacon, red onion, Fuji apples ~ 25

Ivar's Classic Louie †

Roma tomatoes, sliced hard boiled egg, sweet pepper, cucumbers, Thousand Island dressing
Dungeness Crab ~ 30 • Oregon Bay Shrimp ~ 19 • Combo Louie ~ 25

† 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.

Alder Wood Grilled

We specialize in live fire cooking over our open pit style grill using only local Alder wood. This classic Native American cooking technique imparts a subtle, yet distinct smoky flavor.

Wild Alaska Chinook “King” Salmon †*

Black truffle crème, fresh grated horseradish, golden Jasmine rice pilaf, seasonal vegetable ~ 36

Wild Salmon Sampler †*

King, Coho and Sockeye, lemon-fennel beurre blanc, Yukon Gold roasted garlic mashed potatoes, seasonal vegetable ~ 36

Cedar Plank Wild Sockeye “Red” Salmon *

Local huckleberry relish, cornbread pudding, seasonal vegetable ~ 35

Wild Alaska Halibut †*

Pink Himalayan sea salt and cracked black pepper crust, Yukon Gold roasted garlic mashed potatoes, preserved lemon-fennel beurre blanc, seasonal vegetable, charred lemon ~ 37

Wild Coho “Silver” Salmon †*

Simply grilled, Yukon Gold mashed potatoes, sautéed spinach, charred lemon ~ 33

House Favorites

Taste of the Northwest †*

Alder grilled Coho salmon, Alaska halibut and seared Alaska Weathervane scallops, herb butter sauce, shallot roasted fingerling potatoes, seasonal vegetable, charred lemon ~ 37

Wild Sockeye Salmon and Crab Cake Combo *

Alder grilled wild Sockeye fillet, fried Dungeness crab cakes, preserved lemon-fennel beurre blanc, Yukon Gold roasted garlic mashed potatoes, seasonal vegetable ~ 37

Salmon House Seafood Medley

Salmon, halibut, shrimp, scallops, Penn Cove Manila clams, tomato-saffron-fennel broth, grilled cornbread pudding ~ 33

Shrimp and Mushroom Sauté †

Garlic herb butter, white wine, roasted fingerling potatoes, sautéed spinach, charred lemon ~ 28

Chicken Saltimbocca †

Alder grilled chicken breast, Prosciutto, smoked mozzarella, roasted pear, fresh sage, lemon butter sauce, Yukon Gold mashed potatoes, sautéed spinach ~ 25

King Crab Legs †

1-lb King Crab legs, melted butter, lemon, roasted fingerling potatoes, sautéed spinach ~ 60

Classic Ivar’s

Ivar’s World-Famous Fish ‘n Chips

Our Alaska True Cod is long-line and sustainably caught by Alaskan Leader Seafood

Original recipe since 1938!

Alaska True Cod, coleslaw ~ 20

Fried Northwest Platter

Alaska True Cod, Alaska halibut, surf clam strips, shrimp, French fries ~ 26

Alaska Halibut ‘n Chips

Beer batter, panko bread crumbs, coleslaw ~ 28

Pan Fried Pacific NW Oysters

Yukon Gold mashed potatoes, seasonal vegetable, cocktail sauce ~ 22



We are proud to partner with a true and unique cooperative of family owned ranches throughout our region with a mission of producing healthy and wholesome beef through sustainable farming practices. Absolutely no antibiotics or growth hormones ever, GAP (Global Animal Partnership) certified for animal welfare, and cattle are fed a 100% vegetarian diet.

5oz Center Cut Top Sirloin Surf 'n Turf *

With your choice:

Seared Scallops ~ 42 • King Salmon ~ 40
Garlic Shrimp ~ 38 • Half Pound Red King Crab Legs ~ 55

- Substitute 10oz Top Sirloin ~ Add 15
- Substitute 6oz Filet Mignon ~ Add 20

10oz Center Cut Top Sirloin *

Dijon horseradish butter, green peppercorn Espagnole, crispy onion strings, shallot roasted fingerling potatoes, seasonal vegetable ~ 38

6oz Center Cut Filet Mignon *

Smoked cured bacon and chive cream, fresh grated horseradish, roasted garlic Yukon Gold mashed potatoes, sautéed spinach ~ 43

