

All meals served with freshly baked cornbread or sourdough bread

Starters and Shareables

Crispy Calamari

Seasoned flour, house-made chipotle-lime aioli, crispy spinach leaves ~ 14.50

Coconut Crusted Shrimp

Wild pink shrimp, orange marmalade dipping sauce ~ 14

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette ~ 15

Sailor-Style Penn Cove Mussels †

Hard apple cider and leek broth, butter, lemon and crème fraiche ~ 15

Seafood Cocktail †

Dungeness crab, Oregon shrimp, wild pink shrimp, cocktail sauce, avocado, fresh horseradish ~ 16

Fresh Sautéed Manila Clams †

Local Manila clams, garlic broth, shallots, carrots, celery, onions, wine, butter ~ 15

Sesame Seared Rare Ahi Tuna*

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

Mini Crab Cakes

Golden seared Dungeness crab cakes, traditional coleslaw, chipotle aioli dipping sauce ~ 15

Appetizer Tower (serves 3-4)*

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

Soups and Salads

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 6.50 • Bowl ~ 8.50

Ivar's Wild Alaska Smoked Salmon Chowder

Slightly spicy chowder, smoked Alaska salmon pieces
Cup ~ 7 • Bowl ~ 8.50

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

Knife and Fork Salad †

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

Entrée Salads

Spicy Blackened Wild Sockeye Salmon Caesar Salad*

Anchovy-garlic dressing, Parmesan cheese ribbons, house-made croutons ~ 22

Beef and Blue Salad †*

6oz prime 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

Dungeness Crab and Watermelon Salad †

Seasonal greens, romaine, tarragon, Feta cheese, Moroccan preserved lemon vinaigrette ~ 25

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

† 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.

Chinook “King” Salmon*

Willamette Valley Pinot Noir-dried cherry beurre rouge, coconut infused Jasmine rice, seasonal vegetable, crispy shallots ~ 36

Coho “Silver” Salmon †*

Simply grilled, Yukon Gold mashed potatoes, sautéed spinach, charred lemon ~ 30

Cedar Plank Sockeye Salmon *

Local berry salsa, cornbread pudding, seasonal vegetable ~ 31

Salmon Sampler †*

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

Alaska Halibut †*

Pink Himalayan sea salt and cracked black pepper crusted, preserved lemon-fennel beurre blanc, Yukon Gold mashed potatoes, broccolini ~ 37

USDA Prime Nebraska 10oz Top Sirloin *

Dijon horseradish butter, dried cherry demi, crispy onion strings, shallot roasted fingerling potatoes, seasonal vegetable ~ 35

House Favorites

Taste of the Northwest †*

Alder grilled Coho salmon, Alaska halibut and seared sea scallops, garlic herb butter sauce, Yukon Gold mashed potatoes, charred lemon ~ 36

Sockeye Salmon and Crab Cake Combo*

Alder grilled Sockeye salmon, pan fried Dungeness crab cakes, preserved lemon-fennel beurre blanc, Yukon Gold garlic mashed potatoes, seasonal vegetables ~ 37

Salmon House Seafood Medley

Alaska salmon, halibut, wild pink shrimp, scallops, Penn Cove Manila clams and mussels, tomato-saffron-fennel sauce, grilled cornbread pudding ~ 33

Wild Pink Shrimp and Mushroom Sauté †

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

Chicken Saltimbocca

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

Prime Nebraska 6oz Top Sirloin Surf ‘n Turf *

With your choice:

Seared Scallops ~ 42 • King Salmon ~ 40
Garlic Shrimp ~ 38 • Half Pound Alaska Red King Crab Legs ~ 48

Alaska Red King Crab Legs †

1+ pound 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, wild pink 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