

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

Fresh Sautéed Manila Clams †

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

Seafood Cocktail †

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

Sailor-Style Penn Cove Mussels †

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

Soups and Salads

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 6.50 • Bowl ~ 8.50 • Sourdough bread bowl ~ 12.50

Ivar's Wild Alaska Smoked Salmon Chowder

Slightly spicy chowder, smoked Alaska salmon pieces
Cup ~ 7 • Bowl ~ 8.50 • Sourdough bread bowl ~ 12.50

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
With blackened Sockeye salmon * ~ 16

Knife and Fork Salad †

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

With Simply Grilled Alaska Sockeye * ~ 18 • 6oz Prime Nebraska Top Sirloin * ~ 22

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

Soup and Salad Combo

A cup of Ivar's white clam chowder and our Classic Caesar Salad ~ 14
With Blackened Sockeye * ~ 18.50 • With Dungeness Crab ~ 21
With Grilled Portobello ~ 17 • With Grilled Flank Steak* ~ 18.50
With sourdough bread bowl ~ 18

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 ~ 26

Coho “Silver” Salmon †*

Simply grilled, Yukon Gold mashed potatoes, sautéed spinach, charred lemon ~ 22

Salmon Sampler †*

Coho and Sockeye salmon, lemon-fennel beurre blanc, Yukon Gold garlic mashed potatoes, seasonal vegetable ~ 23

Alaska Halibut †*

Pink Himalayan sea salt and cracked black pepper crusted, preserved lemon-fennel beurre blanc, Yukon Gold mashed potatoes, broccolini ~ 27

Cedar Plank Sockeye Salmon*

Local berry salsa, cornbread pudding, seasonal vegetable ~ 21

Sandwiches, Tacos and Wraps

(Add avocado to any of these items \$1.50)

Alder Grilled Sockeye Salmon Sandwich *

Fresh tomatoes, seasonal greens, red onion, basil-pesto aioli, brioche bun, sweet potato waffle fries ~ 17

Substitute Chicken Breast or Portobello Mushroom

Half Pound “Prime Ground” Cheeseburger *

Tillamook cheddar, bistro sauce, lettuce, tomato, red onion ~ 15

Substitute Chicken Breast or Portobello Mushroom

Blackened Rockfish Tacos *

Spicy blackened Pacific rockfish, cilantro-cabbage slaw, sweet chili taco sauce, mango salsa, flour tortillas, house-made tortilla chips, pico de gallo ~ 15

Alaska True Cod BLT

Panko breaded True Cod filet, alder smoked bacon, fresh tomato, romaine lettuce, jalapeño tartar, toasted Essential Bakery sourdough, French fries ~ 16

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 ~ 17.50

Alaska Halibut ‘n Chips

Beer batter, panko bread crumbs, coleslaw ~ 22

Fried Northwest Platter

Alaska True Cod, surf clam strips, wild pink shrimp, French fries ~ 19

Pan Fried Pacific NW Oysters

French fries, tartar, cocktail sauce ~ 17

Salmon House Seafood Medley

Alaska salmon, halibut, wild pink shrimp, scallops, Penn Cove Manila clams and mussels, tomato-saffron-fennel sauce, grilled cornbread pudding ~ 21

Wild Pink Shrimp and Mushroom Sauté †

Garlic herb butter, white wine, roasted fingerling potatoes, sautéed spinach ~ 20

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 ~ 27