

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

### Sesame Seared Rare Ahi Tuna \*

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

### 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 bay shrimp, poached white shrimp, cocktail sauce, avocado, fresh horseradish ~ 16

### Fresh Penn Cove Mussels †

Spicy tomato oil, white wine, fresh basil, crispy shallots ~ 15

### Coconut Crusted Shrimp

Orange marmalade dipping sauce ~ 14

### Mini Crab Cakes

Golden seared Dungeness crab cakes, traditional coleslaw, chipotle aioli ~ 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

### Dungeness Crab Bisque

Charred corn and Dungeness crab relish, chive crème fraiche  
Cup ~ 9 • Bowl ~ 11 • Sourdough bread bowl ~ 15

### 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 wild salmon \* ~ 16

### Bacon and Blue "Knife and Fork" Salad †

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

With Simply Grilled Wild Salmon \* ~ 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

### Soup and Salad Combo

A cup of Ivar's white clam chowder and our Classic Caesar Salad ~ 14

With Blackened Wild Salmon \* ~ 18.50 • With Dungeness Crab ~ 21

With Grilled Portobello ~ 17 • With Grilled Flank Steak\* ~ 18.50

With sourdough bread bowl ~ 18

† 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 ~ 26

## **Wild Coho “Silver” Salmon †\***

Simply grilled, Yukon Gold mashed potatoes, sautéed spinach, charred lemon ~ 23

## **Cedar Plank Wild Sockeye “Red” Salmon \***

Local huckleberry relish, cornbread pudding, seasonal vegetable ~ 25

## **Wild Salmon Duo †\***

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

# Sandwiches, Tacos and Wraps

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

## **Alder Grilled Wild 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, chipotle-lime taco sauce, mango salsa, flour tortillas, house-made tortilla chips, pico de gallo ~ 15

## **Alaska True Cod BLT**

Panko breaded True Cod fillet, 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, shrimp, French fries ~ 19

## **Pan Fried Pacific NW Oysters**

French fries, tartar, cocktail sauce ~ 17

## **Salmon House Seafood Medley**

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

## **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 ~ 27

## **Shrimp and Mushroom Sauté †**

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