

All meals served with freshly baked cornbread or sourdough bread

Starters and Shareables

Crispy Calamari

House-made chipotle-lime aioli,
crispy spinach leaves ~ 14

Sesame Seared Rare Ahi Tuna *

Soy-ginger sauce, wasabi-mirin crème,
pickled ginger, seaweed salad ~ 14

Dungeness Crab and Mango Salad †

Dungeness crab, mango-lime salsa, wasabi
aioli, cilantro, Belgian endive leaves ~ 16

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses,
toasted Essential Bakery baguette ~ 15

Seafood Cocktail †

Dungeness crab, Oregon shrimp,
jumbo prawns, cocktail sauce, avocado,
fresh horseradish ~ 15

Fresh Sautéed Manila Clams †

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

Jumbo Coconut Crusted Prawns

Orange marmalade dipping sauce ~ 14

Fresh Sautéed Penn Cove Mussels

Chuckanut Pilsner, garlic, basil, butter ~ 15

Dungeness Crab Bruschetta

Basil pesto-mascarpone spread, Italian Roma tomato salsa,
toasted Essential Bakery crostini ~ 16

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

Bourbon-Honey Glazed Sockeye Salmon Salad *

Fresh baby spinach, roasted beets, shaved fennel, goat cheese, seasonal berry salsa,
toasted hazelnuts and balsamic vinaigrette ~ 18

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 Coho * ~ 18 • 6oz Prime Nebraska Top Sirloin * ~ 20

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 Sockeye * ~ 18.50 • With Dungeness Crab ~ 21
With sourdough bread bowl ~ 18

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 †*

Avocado salsa, chive crème fraiche, roasted fingerling potatoes, seasonal vegetables ~ 26

Cedar Plank Sockeye Salmon*

Local berry salsa, cornbread pudding, seasonal vegetables ~ 21

Coho “Silver” Salmon †*

Simply grilled, Yukon Gold mashed potatoes, sautéed spinach, charred lemon ~ 19

Salmon Sampler †*

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

Sandwiches, Tacos and Wraps

Alder Grilled Sockeye Salmon Sandwich *

Sockeye salmon filet, fresh tomatoes, seasonal greens, red onion, basil-pesto aioli, brioche bun, sweet potato waffle fries ~ 16

Substitute Chicken Breast or Portobello Mushroom

Half Pound “Prime Ground” Cheeseburger *

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

Substitute with 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 Halibut B.L.A.T. *

Panko breaded halibut filet, alder smoked bacon, fresh tomato, avocado, romaine lettuce, Tillamook cheddar, jalapeño tartar, toasted Essential Bakery Panino Roll ~ 19

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 ~ 16

Alaska Halibut ‘n Chips

Beer batter, panko bread crumbs, coleslaw ~ 19

Fried Northwest Platter

Alaska True Cod, surf clam strips, jumbo prawns, French fries ~ 19

Salmon House Seafood Medley

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

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.