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Historic Pier 54 and Ivar's Acres of Clams Unveils Whale of Transformation this July

Undergoing largest pier renovation in its history, the iconic waterfront restaurant will reopen its doors just in time for summer

SEATTLE – May 28, 2015 – Seattle's storied waterfront restaurant, Ivar's Acres of Clams and Fish Bar, is set to finish the most significant remodel in its 77-year history when it reopens this July. The down-to-studs \$20 million transformation will add significantly more space, including a massive outdoor patio, boosting seating from 440 to approximately 600. Other changes include the addition of retail and office space for future leasing tenants, expanded state-of-the art kitchen and completely refreshed interior that still pays homage to the iconic restaurant's roots.

"When the city and waterfront businesses agreed to close last year for the seawall construction, we saw it as an opportunity to modernize and streamline operations at our full-service restaurant and fish bar while enhancing the waterfront experience," said Bob Donegan, President and Co-owner of Ivar's Restaurants. "We've done minor touch ups over the years, and one fairly extensive renovation in 1982, but nothing to this scale. When we reopen, our guests will be astounded by the difference in the new Ivar's Acres of Clams."

Ivar's Acres of Clams will feature a stunning new outdoor dining deck, fireplaces built from reclaimed wood from the original restaurant, a new Kalakala-themed banquet room and unobstructed waterfront views. The indoor dining space itself is also being restructured with a central bar, exposed fir beams – which show off a refurbished Galbraith-Bacon & Co. sign painted by the pier's original tenants – and a new walnut blasted ceiling that will give the space a more open feel and lend to the airy, nautical atmosphere.

The building's enhancements, led by local firms Mithun and CB Anderson Architects, include the following:

- An additional 160 seats inside Ivar's Acres of Clams, including banquet space for 114, bringing the grand total to approximately 600 seats
- A newly added waterside patio, located on the southwest corner of the pier, will have a panoramic vista overlooking Washington State Ferries and Alki Beach plus breathtaking views of

Elliott Bay and the Olympic Mountains. More than 100 guests on the patio will be able to enjoy fireside tables and retractable awnings for al fresco seats in the shade or sun.

- A newly installed kitchen will double in size compared to the previous one, allowing the Ivar's crew to serve roughly twice as many diners as before
- Fresh entry way and lobby with "Ivar's" in lights on the ceiling as well as flat-screen TVs with video that bring to life vintage film and clips of Ivar's "flounder" to greet guests upon arrival
- A full wall of retractable windows on the south side of the restaurant, which will be open during the warmer summer months giving guests the opportunity to experience al fresco dining with the comforts of the interior restaurant

In addition, the transformation will consist of a complete overhaul to the 55,000 square-foot structure, including reinforcement with more than 135,000 pounds of galvanized steel, a refreshed Fish Bar, the return of the much-beloved Ye Olde Curiosity Shop, additional retail space, and more than 20,000 square-feet of office space which will be housed on the upper floor.

To keep afloat of all the details leading up to Ivar's Acres of Clam's summer reopening, follow Ivar's on [Facebook](https://www.facebook.com/IvarsRestaurants) (www.facebook.com/IvarsRestaurants), [Twitter](https://twitter.com/IvarsClam) (<https://twitter.com/IvarsClam>) and [Instagram](https://instagram.com/ivarsclam/) (<https://instagram.com/ivarsclam/>) or visit Ivar's website at www.ivars.com.

About Ivar's

Ivar's Seafood Restaurants began on Seattle's waterfront in 1938. Today, there are 23 Ivar's fast casual Seafood Bars and three full-service restaurants: Ivar's Acres of Clams, Ivar's Salmon House and Ivar's Mukilteo Landing. Ivar's Seafood, Soup and Sauce Company markets and sells its award-winning soups, chowders and sauces both nationally and internationally. The company also operates regional stadium concessions including Safeco Field, CenturyLink Field, Alaska Airlines Arena, Husky Stadium and Cheney Stadium. Learn more at www.ivars.com or Follow Ivar's on [Facebook](https://www.facebook.com/IvarsRestaurants), [Twitter](https://twitter.com/IvarsClam), [Pinterest](https://www.pinterest.com/IvarsRestaurants/) or [Instagram](https://instagram.com/ivarsclam/).

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