# Lunch

# **Starters & Shareables**

#### **Bread Basket**

Four Macrina Bakery sourdough rolls, herb-sea salt rolls, or 2 and 2, whipped butter  $\sim 6$ 

#### Ceviche GF

Shrimp, red onion, tomatoes, serrano pepper, lemon, orange juice, cilantro, cucumber  $\sim 19$ 

#### **Penn Cove Mussels**

Coconut yellow curry, basil, grilled baguette ~ 20

#### Calamari

Fried spinach, spicy aioli, lemon ~ 19

#### Prawn Cocktail GF

Four jumbo prawns, celery, cocktail sauce ~ 17

#### Sautéed Manila Clams

White wine, butter, shallots, garlic, carrot, onion, celery, grilled baguette  $\sim 20$ 

#### Seared Ahi Tuna

Seared Yellowfin tuna, Cajun remoulade, cucumber-carrot salad, crostinis, lemon  $\sim 20$ 

# Soup & Salads

## Ivar's Clam Chowder

Northwest style white chowder with bacon Cup  $\sim 8.50$  | Bowl  $\sim 10$ 

# Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese, croutons  $\sim 10$ Entrée Size  $\sim 17$ 

#### Field Green Salad GF

Spring mix, citrus vinaigrette, roasted beets, pine nuts, onion  $\sim 13$ 

#### Farro & Arugula Salad

Fennel, cucumber, tomato, garlic, mint, capers, lemon vinaigrette  $\sim 11$ 

#### **Blackened Salmon Caesar\***

Spicy blackened seasoning, anchovy-garlic dressing, Parmesan cheese, croutons ~ 22

#### Seafood Cobb GF

Crab, prawns, bacon, blue cheese dressing, hard boiled egg, cucumber, tomato, avocado, mixed cheeses  $\sim 33$ 

#### Add On To Any Salad

5oz Blackened or Grilled Wild Alaska Salmon  $\sim$  14 • 2oz Bay Shrimp  $\sim$  6 2oz Dungeness Crab  $\sim$  15 • Anchovies  $\sim$  3 • 5oz Grilled Chicken  $\sim$  8 Herb Marinated Prawn Skewers  $\sim$  9 • 6oz Grilled Top Sirloin  $\sim$  18 • 5oz Halibut • 23

#### All of our steaks and fish are cooked to medium unless otherwise specified.

\* Salmon and steak may be cooked to customer preference. Regarding the safety of consuming fresh partially cooked fish, information is available upon request. Consuming raw or undercooked steak may increase your risk of foodborne illness.

We add a 18% gratuity to parties of 8 or more.

# Lunch



# **Entreés**

Ivar's fish is sustainably caught, guaranteeing future populations of ocean wildlife.

## Newport Pride Natural Steak & Frites \*GF

6 oz Newport Pride Top Sirloin, herb butter, French fries, house salad  $\sim 32$ 

#### **Acres of Clams**

1-lb local Manila clams, fennel, potatoes, onion, carrot, celery, white wine, grilled baguette  $\sim 28$ 

## Pier 54 Cioppino

Salmon, halibut, cod, prawns, clams, mussels, grilled baguette Full  $\sim$  38 | Half  $\sim$  24

#### Seafood Mixed Trio \*GF

Alaska halibut, salmon, herb marinated prawns, seeded mustard-honey sauce, red skinned mashed potatoes, seasonal vegetable ~ 45

## Crab & Shrimp Pasta

Butter blend, shrimp, red crab, Parmesan, Havarti cream sauce, grape tomatoes, farfalle pasta, green onion ~ 35

#### Orange-Fennel Seared Salmon \*GF

Orange segments, fennel seed, pickled fennel-beet chutney, red skinned mashed potatoes, seasonal vegetable ~ 32

#### Pan Crusted Hazelnut Halibut \*

Panko, hazelnut-orange zest, lemon-butter sauce, red skinned mashed potatoes, seasonal vegetable  $\sim 35$ 

#### Grilled Alaska Salmon \*GF

Cauliflower-coconut purée, Brussels sprouts, sweet chili sauce ~ 31

#### Chicken Saltimbocca GF

Alder grilled chicken breast, prosciutto, smoked mozzarella, roasted pear, fresh sage, lemon-butter sauce, red skinned mashed potatoes, seasonal vegetable ~ 22

#### **Vegetable Curry GF**

Yellow curry, seasonal vegetable, white rice ~ 22 Add: Salmon ~ 14 • Chicken ~ 8

# Sandwiches

# Acres Newport Pride Natural Bacon Burger\*

Newport Pride ½ pound burger bacon, Tillamook cheddar, lettuce, tomato, 1000 Island, red onion, pickle chips, French fries ~ 20

## **Cod Beach Tacos**

Two tacos, cod lightly battered and fried, corn tortillas, cabbage, Mexican crema, pico de gallo, cilanto, tortilla chips and salsa ~ 21

#### **CBLT Sandwich**

Grilled chicken breast, avocado-mayo, bacon, tomato, lettuce, ciabatta bread, swiss cheese, crispy onion rings, French fries ~ 19

# **French Dip Sliders**

Caramelized onion, au jus, horseradish cream, French fries  $\sim 18$ 

## Artisan Grilled Gruyère Cheese Sandwich & Soup

Grilled sourdough bread, avocado-mayo, cup of tomato bisque ~ 17

Add Bacon Strips ~ 1.50

#### **Blackened Halibut Sandwich**

Seasoned garlic butter, ciabatta bread, Cajun remoulade, spring mix, tomato slice, French fries ~ 22

# **Ivar's Classics**

# Ivar's World Famous True Cod Fish 'n Chips

Alaska True Cod 3 piece  $\sim 21.50 \bullet 4$  piece  $\sim 24.50$ 

#### Alaska Halibut Fish n' Chips

Beer battered panko crusted 2 piece ~ 24 • 3 piece ~ 29

# Fried Prawns & Chips

Cocktail sauce, tartar, lemon 6 pc  $\sim 20 \cdot 10$  pc  $\sim 28$ 

#### **Fried Northwest Platter**

Alaska True Cod, Alaska halibut, surf clam strips, shrimp, French fries  $\sim 29$