

Appetizers

Crispy Calamari †

Seasoned rice flour, spicy house-made chipotle-lime aioli, crispy spinach leaves **14.50**

Grape Tomato Bruschetta

Aged balsamic vinegar, Greek olive oil, fresh basil leaves, Parmesan, toasted Essential Bakery Fremont bread **12.50**

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette **15**

Classic White Wine Clams †

Garlic broth, shallots, carrots, celery, onions, wine, butter **17**

Cold Smoked Alaska Weathervane Scallops †

Pink peppercorn vinaigrette, goat cheese mousse, shaved fennel, baby arugula, house bacon **14**

Coconut Shrimp

Lemongrass Thai chili sauce, green cabbage **14**

Golden Seared Crab Cakes

Tomato-fennel chutney and buttermilk fried onions **16**

Coconut Curry Mussels †

Yellow curry coconut sauce, green onions, cilantro **15**

Ivar's Seafood Cocktail †

Oregon shrimp, lemon and coriander poached white shrimp, Dungeness crab, avocado, shredded horseradish **16**

Chowders

Ivar's Famous Clam Chowder

Northwest style white clam chowder with bacon
Cup **6.50** / Bowl **8.50**

NW Seafood Chowder †

Alaska halibut, True cod, shrimp, clams, hard-wood smoked bacon ~ Cup **6.50** / Bowl **8.50**

House-Smoked Salmon & Corn Chowder †

Red pepper cream, Yukon Gold potatoes
Cup **6.50** / Bowl **8.50**

Chowder Sampler

Can't decide? Try three 4oz samples of our chowders:
Northwest-style White Clam Chowder, Salmon and Corn Chowder and NW Seafood Chowder **9.75**

Entreés

Ivar's Mixed Grill Trio †*

Orange-tarragon marinated grilled shrimp;
Wild Alaska halibut, tomato-fennel chutney;
Wild Alaska salmon, basil pesto, sour cream and
green onion mashed red potatoes **37**

Sage and Mustard Marinated USDA Organic Chicken Breasts †

Thyme pan sauce, cranberry chutney, seasonal vegetable,
butter mashed Yukon Gold potatoes **24**

Garlic Roasted Portobello Mushroom Napoleon †

Tomato-basil garlic sauce, Parmesan cheese, sherry
braised sweet onions, piquillo peppers, seasonal
vegetable, garlic roasted baby Yukon Gold potatoes **19**

USDA Prime Nebraska 10oz Top Sirloin †*

Red wine shallot sauce, Gorgonzola butter, garlic roasted
baby Yukon Gold potatoes, seasonal vegetable **35**

Salads

Classic Caesar Salad

Anchovy garlic dressing, Parmesan cheese ribbons,
house-made croutons **8.50**

Mixed Green Salad

Tarragon-white balsamic vinaigrette, grape tomatoes,
cucumber, house-made croutons **7.50**

Beet Salad

Mixed greens, rock salt rosemary roasted beets, vanilla
bean vinaigrette, goat cheese crostini **9**

Spicy Blackened Wild Salmon Caesar Salad *

Anchovy garlic dressing, Parmesan cheese ribbons,
house-made croutons **25**

Ivar's Fresh Dungeness Crab & Bay Shrimp Louie †

Thousand Island dressing, Roma tomatoes,
sliced hard-boiled egg, sweet pepper, cucumbers **27**

NOTE:

† 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.

Draft Beer

Pint (16oz.) ~ 6.50

- Pyramid Hefeweizen** Seattle, WA
Silver City Ridgetop Red Ale Silverdale, WA
Maritime Pacific "Old Seattle Lager" Ballard, WA
Georgetown Manny's Pale Ale Seattle, WA
Tieton Cranberry Cider Yakima, WA
Reuben's IPA Seattle, WA
Seasonal Dark ~ Ask your server!
Seasonal IPA ~ Ask your server!
Seasonal Rotator ~ Ask your server!
Rainier US 5.50

Bottles & Cans

- Budweiser** 5
Bud Light 5
Coors Light 5
Michelob Ultra 5
Corona 5.50
Pike Brewing Space Needle Golden IPA 6
Incline Marionberry Cider 6
Tieton Apple Cider 6
Heineken 5.50
Amstel Light 5.50
Clausthaler NA 5

Specialty Cocktails

- Ivarita** 10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau
- Huckleberry Drop** 10
44 North Huckleberry Vodka, fresh lemon juice, simple syrup, huckleberries
- Autumn Mule** 9
Tito's Vodka, Martinelli's Sparkling Cider, ginger beer, bitters
- Snow Cap** 12
Hendrick's Gin, muddled mint and lime, Chartreuse
- Cherry Old Fashion** 11
Marker's Mark, Luxardo Maraschino Liqueur, walnut bitters. Served over a large rock or hot
- Sparkling Cranberry Sangria** 9
Red Blend, Effen Blood Orange Vodka, Calvados, cinnamon, oranges, cranberries, Tieton Cranberry Cider

Non-Alcoholic

- San Pellegrino**
Sparkling or still 4
- Henry Weinhard's Gourmet Soda**
Root Beer, Vanilla Cream, Black Cherry Cream 4.50
- Fresh-Squeezed Lemonade**
House-made Strawberry, Raspberry, Blueberry or Blackberry. One refill with purchase 4.50

Shellfish Entrées

Acres of Clams †

Two pounds of local Manila clams, garlic-white wine butter broth, baby Yukon Gold potatoes 32

Clam Linguine

Marsala butter sauce, Uli's sausage, tarragon, roasted sweet onions and sun-dried tomatoes 32

Pier 54 Cioppino

Clams, mussels, shrimp, King crab, salmon, halibut and True cod simmered in a tomato-fennel broth, grilled Essential Bakery bread 36

Butter Roasted 12oz Maine Lobster Tail †

Drawn butter, sour cream and green onion smashed red potatoes, seasonal vegetable 56

Red King Crab Legs †

1+ pound King Crab legs, drawn butter, garlic roasted baby Yukon Gold potatoes 60

USDA Prime Nebraska Top Sirloin Surf 'n Turf *

5 oz center cut, red wine shallot sauce, Gorgonzola butter, sour cream and green onion smashed red potatoes. With your choice:

Grilled Shrimp Skewers † 38

Half Pound Red King Crab Legs † 50

Roasted Maine Lobster Tail † 65

Classic Ivar's

Served with Ivar's signature tartar or cocktail sauces, and French fries

Ivar's World-Famous Fish 'n Chips

Our Alaska True cod is long-line and sustainably caught by Alaskan Leader Seafood
Alaska True Cod, coleslaw 19.50

Shrimp 'n Chips †

Seasoned rice flour 23

Atlantic Surf Clams 'n Chips

Wild caught, hand breaded, lightly fried 19

3 Piece Alaska Halibut Fish 'n Chips

7.5 oz halibut, Manny's Pale Ale beer batter, coleslaw 29