

Appetizers

Ivar's Seafood Cocktail

Lemon poached prawns, white rock shrimp, Snow Crab claws, Dungeness crab, mango avocado salad, shredded fresh horseradish

\$11.95

Crispy Herb Dusted Calamari

Nappa slaw, chili aioli

\$8.95

Alder Grilled Globe Artichoke

Steamed, Alder grilled, garlic aioli, olives

\$6.95

Sautéed Manila Clams

Garlic, white wine and thyme butter sauce

\$11.95

Sautéed Penn Cove Mussels

Ulis' Andville sausage, sherry, leek broth, grill Essential Bakery crostini

\$10.95

Warm Crab and Chevre Dip

Dungeness crab, Parmesan and chevre cheeses, French bread toast points

\$12.95

Light Bites

Ivar's World Famous Chowders

Traditional white or salmon, or Seafood Chowder

Cup ~ \$4.50 • Bowl ~ \$5.95

Classic Caesar Salad

Parmesan cheese, house-made garlic Parmesan cheese croutons, anchovy garlic dressing

\$6.95

Hand Tossed Baby Greens Salad

Roma tomatoes, summer cucumber, choice of dressing

\$5.95

Blackened Wild Alaskan Coho Salmon Caesar*

Atop Ivar's Caesar salad

\$13.95

Organic Baby Green Salad

Pike Place Market's Beecher's fresh cheese curds,

Champagne vinaigrette, fresh summer blueberries

\$7.95

Alder Grilled Romaine Salad

Sherry vinaigrette, Manchego cheese, crisp pancetta

\$5.95

Pacific Tuna Salad*

Seared rare Ahi tuna with Asian greens, taro root, tobiko and

enoki mushrooms, honey-wasabi vinaigrette

\$13.95

Alder Grilled Wild Halibut Soba Noodle Salad*

Soy and brown sugar marinated fresh halibut, cool Thai soba noodle salad

\$14.95

Poached Baby White Prawn Louie

Roma tomato, hard boiled egg, sliced sweet pepper, 1,000 Island dressing

\$14.95

We will gladly provide separate checks for parties of 7 or less. 17% gratuity added for parties of 8 or more. *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.

Big Bites

We are proud to feature strictly wild Northwest salmon, rich in healthy Omega 3s and deliciously prepared over our alder wood pit. Come back and take a look for yourself.

Alder Grilled Alaskan Salmon Sampler*

Wild Coho and King salmon, Yukon gold mashed potatoes
\$16.95

Alder Grilled Wild Alaskan Coho Salmon*

Blackened Coho, avocado, house made Gazpacho
\$14.95

Alder Grilled Wild Alaskan Sockeye Salmon*

Corn & red potato mash, pepper sauce
\$14.95

Halibut Tagine

Halibut, oven dried tomatoes, potato, eggplant, coriander rice
\$17.95

Classics

Crispy Pan Fried Oysters*

\$12.95

Ivar's World-Famous Fried True Cod and Chips

\$13.95

Beer Battered Wild Alaskan Halibut and Chips

\$15.95

Fried Seafood Combination and Chips

Breaded true cod, prawns and clams
\$15.95

Fried Plump Tiger Prawns and Chips

\$13.95

Sandwiches

Salmon House Wild Alaskan Salmon Burger*

Hand crafted in our kitchen.

Sliced tomato, sweet onion, romaine lettuce and herbed aioli
\$10.95

Blackened Wild Salmon Sandwich*

Spicy wild salmon, Essential Bakery baguette, herbed garlic mayonnaise
\$12.95

Half Pound Tillamook Cheddar Angus Burger*

Grilled fresh Angus chuck, sliced tomato, sweet onion, crisp romaine lettuce and mayonnaise
\$10.95

Dungness Crab Cake Sandwich

Served on focaccia with stone ground mustard remoulade and balsamic tossed greens
\$14.95

Crab and Shrimp Melt

Griddled Essential Bakery baguette, Roma tomato and Tillamook cheddar cheese
\$12.95