Lunch

Starters & Shareables

Bread Basket
Four Macrina Bakery sourdough rolls,
whipped butter ~ 6

Panko Crusted Crab Cakes
Tomato relish,
chipotle-lime aioli ~ 24

Coconut Crusted Shrimp
Sweet chili sauce ~ 21

Seared Fresh Ahi Tuna **GF*
Sesame-red chili crust, sweet chili sauce,
wasabi, pickled ginger ~ 22

Fresh Sautéed Manila Clams
White wine, butter, fennel, mirepoix,
grilled toast points ~ 24

Crispy Calamari
Chipotle-lime aioli ~ 21

Crab & Goat Cheese Dip
Parmesan cheese, cream cheese,
panko, garlic crostini ~ 23

Fried Brussels Sprouts *GF*
Balsamic glaze, Parmesan cheese ~ 17

Soup & Salads

Scan for Vegetarian Menu

Ivar's Famous White Clam Chowder
Northwest-style clam chowder with bacon
Cup ~ 10 • Bowl ~ 13 • Bread Bowl ~ 20

House Green Salad
Spring mix, grape tomatoes, English cucumber, carrot threads,
balsamic vinaigrette dressing ~ 11
Entrée size ~ 18

Classic Caesar Salad
Romaine lettuce, anchovy-garlic dressing, shredded Parmesan cheese,
croutons, Parmesan crisps ~ 12
Entrée size ~ 20

Wedge Salad *GF*
Iceberg lettuce, grape tomatoes, blue cheese crumbles,
crispy bacon, blue cheese dressing ~ 13

PNW Protein Cobb *GF*
Dungeness and rock crab, smoked scallops, bay shrimp, bacon,
blue cheese crumbles, grape tomatoes, English cucumbers, sliced egg,
avocado, Thousand Island dressing ~ 38

From the Sea & Grill: Add-On Proteins
5oz Grilled or Blackened Wild Alaska Coho ~ 18 • 5oz Steelhead ~ 16 • 2oz Bay Shrimp ~ 8
2oz Rock Crab ~ 12 • 2oz Dungeness Crab ~ 16 • Grilled Prawn Skewer ~ 15
5oz Grilled Chicken ~ 9 • 6oz Top Sirloin ~ 25 • 8oz Wagyu Blend Beef Patty ~ 15

Classic Ivar's

Ivar's Fish 'n Chips
3 piece ~ 24 • 4 piece ~ 27

Beer Battered Alaska Halibut 'n Chips
2 piece ~ 31 • 3 piece ~ 38
4 piece ~ 46

Cajun Salmon 'n Chips
3 piece ~ 25 • 4 piece ~ 28

Fried Northwest Platter
Rockfish, surf clam strips, jumbo prawns,
Cajun salmon, French fries ~ 30

Jumbo Prawns 'n Chips
6 piece ~ 24 • 10 piece ~ 31

Lunch

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

Many items can easily be Gluten Friendly. Just ask!

Alaska's Finest, Simply Prepared

Served with red skinned mashed potatoes, seasonal vegetable. *GF*
Halibut ~ 37 • Coho Salmon ~ 32 • Weathervane Scallops ~ 35
King Salmon ~ 36 • Salmon Duo: King & Coho Salmon ~ 35
Mixed Grill of Halibut & King Salmon ~ 39

Hollandaise Sauce ~ 3 • Lemon-Thyme Beurre Blanc ~ 2
Balsamic Reduction ~ 2 • Roasted Red Pepper Compound Butter ~ 3

Bring more protein to the plate: Add a 3.5oz piece of Halibut, Coho, or King ~ 10

Northwest Favorites

Acres of Clams
2-lb local Manila clams, onion, fennel, potato,
carrot, celery, white wine, grilled toast points ~ 38

Seafood Linguine
Shrimp, clams, scallops, spicy marinara sauce,
crispy garlic, parsley, grilled toast points ~ 29

Panko Crusted Crab Cakes
Tomato relish, chipotle-lime aioli, red skinned mashed potatoes,
seasonal vegetable ~ 36

Pan Seared Crab Crusted Alaska Halibut *
Lemon-thyme beurre blanc, balsamic reduction, house specialty rice,
seasonal vegetable ~ 39

Seared Chicken Piccata
Lightly breaded, panko, Parmesan cheese, lemon-butter sauce,
white wine, capers, parsley, spaghetti, seasonal vegetable ~ 27

King Crab Legs *GF*
Red skinned mashed potatoes, seasonal vegetable, drawn butter
1/2-lb ~ 60 • 1-lb ~ 120

Hand Helds

Substitue salad or cup of chowder ~ 5

Wagyu Blend Half Pound Cheeseburger *
Tillamook Cheddar, Thousand Island, lettuce, tomato, red onion,
pickle, brioche bun, French fries ~ 25
Add: Bacon ~ 3 • Fried Egg ~ 3

Grilled Columbia River Steelhead BLT *
Bacon, lettuce, fresh tomatoes, jalapeño-ginger
tartar sauce, brioche bun, pickle, French fries ~ 22

Crab Cake Sandwich
Chipotle-lime aioli, lettuce, tomato,
brioche bun, pickle, French fries ~ 24

French Dip Sandwich
Caramelized onion, provolone, French roll,
creamy horseradish, Au jus, fries ~ 25
Add: Sautéed mushrooms ~ 4

Fish Tacos
Lightly battered and fried, flour tortillas, Napa
cabbage, Mexican crema, pico de gallo, cilantro,
tortilla chips and salsa ~ 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.*

An 18% gratuity will be added to parties of 8 or more.