

Dinner

Starters & Shareables

Bread Basket

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

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted Essential Bakery baguette ~ 19

Golden Seared Crab Cakes

Mango salsa, citrus beurre blanc ~ 20

Fresh Sautéed Manila Clams *

Local Manila clams, garlic butter, shallots, carrots, celery, onions, wine, clam nectar, alder grilled toast ~ 20

Crispy Calamari

House-made chipotle-lime aioli, crispy spinach leaves ~ 19

Seared Weathervane Scallops *GF*

Bacon jam, bourbon glaze, micro greens ~ 21

Curry Mussels

Mire poix, green onions, cilantro, curry broth, alder grilled toast ~ 20

Seared Rare Ahi Tuna **GF*

Spicy sesame red pepper crust, pickled ginger, wasabi, seaweed salad, sweet chili sauce ~ 20

Coconut Crusted Shrimp

Sesame-plum dipping sauce, seaweed salad, sweet chili sauce ~ 19

Appetizer Tower (serves 3-4) ~ 42

Choose any 3 items:

Seared Ahi Tuna

Dungeness Crab Cake

Seared Weathervane Scallops

Coconut Crusted Shrimp

Crispy Fried Calamari

Soup & Salads

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 8.50 • Bowl ~ 10
Bread Bowl ~ 15

Dungeness Crab Bisque

Charred corn and Dungeness crab relish, chive crème fraiche
Cup ~ 9 • Bowl ~ 11 • Bread Bowl ~ 16

Add On To Any Salad

Blackened or Grilled Wild Alaska Salmon ~ 13 • Bay Shrimp ~ 8 • Anchovies ~ 4
Dungeness Crab ~ 15 • Grilled Chicken ~ 9 • Ember Crusted Halibut • 23

Mixed Greens Salad

Tomato, cucumber, spun carrots, red onion, house-made croutons, choice of dressing ~ 9.50
Entrée Size ~ 17

Classic Caesar Salad

Anchovy-garlic dressing, shredded Parmesan cheese, croutons ~ 10
Entrée Size ~ 17

Bacon and Blue "Knife and Fork" Salad *GF*

Romaine hearts, Rogue River blue cheese, candied walnuts, crispy bacon, shaved red onion, carrot, Fuji apples, blue cheese dressing ~ 12

Roasted Beets & Cyprus Grove Humboldt Fog Salad

Pomegranate vinaigrette, shaved red onions, toasted hazelnuts, Tsanos bread sticks ~ 14

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.



Dinner

Alder Wood Grilled

Many items can easily be gluten free... just ask!

Ivar's fish is sustainably caught, guaranteeing future populations of ocean wildlife. We specialize in classic Native American open pit Alder wood cooking, imparting a subtle, smoky flavor. Simply grilled available on request.

Taste of the Northwest *GF**

Alder grilled King salmon, Alaska halibut, seared Alaska Weathervane scallops, citrus beurre blanc, balsamic reduction, garlic-shallot-rosemary roasted baby red potatoes, seasonal vegetable ~ 45

Alder Grilled King Salmon **GF*

Rock crab-prawn relish, blood orange vinaigrette, cilantro-ginger infused jasmine rice, seasonal vegetable ~ 45

Alder Grilled Wild Alaska Coho Salmon **GF*

Roasted corn relish, red pepper coulis, Romanesco, red peppers, onions, red potatoes ~ 40

Cedar Plank Wild Alaska Sockeye Salmon *

Bourbon glaze, bacon-onion jam, house-made signature cornbread pudding, seasonal vegetable ~ 41

Alder Grilled Wild Salmon Sampler **GF*

King, Sockeye and Coho salmon, citrus beurre blanc, balsamic reduction, red skinned mashed potatoes, seasonal vegetable ~ 41

Entrées

Northwest Crab Cakes

Dungeness and Rock crab, mango salsa, citrus beurre blanc, red skinned mashed potatoes, seasonal vegetable ~ 40

Crab Stuffed Alaska Halibut *

Citrus beurre blanc, balsamic reduction, red skinned mashed potatoes, seasonal vegetable ~ 45

Salmon Penne Pasta

Grilled salmon, wild mushrooms, tomato-cream sauce, mirepoix, roasted garlic-cherry tomato relish, shredded Parmesan, alder grilled toast ~ 34

Crab & Shrimp Louie

Romaine lettuce, cherry tomatoes, cucumbers, red bell pepper rings, sliced egg, Kalamata olives, Thousand Island dressing ~ 32

Ivar's Seafood Stew

Salmon, halibut, jumbo prawns, crab, baby prawns, baby scallops, manilla clams, mussels, tomato-saffron broth, cilantro-ginger infused Jasmine rice ~ 38

Spicy Blackened Wild Salmon Caesar *

Wild salmon filet, anchovy-garlic dressing, shredded Parmesan, house-made croutons ~ 32

Chicken Saltimbocca *GF*

Alder grilled chicken breast, prosciutto, smoked mozzarella, roasted pear, fresh sage, lemon-butter sauce, red skinned mashed potatoes, seasonal vegetable ~ 33

King Crab Legs

Roasted red skin potatoes, whole shucked corn
Half Pound ~ 40
One Pound ~ 75

Newport Pride 10oz New York Strip Steak *

Dijon horseradish butter, balsamic reduction, crispy onion strings, Romanesco, red peppers, onions, red potatoes ~ 50

Filet Mignon

Truffle butter, red skinned potatoes, sautéed spinach ~ 72

Surf 'n Turf *

Newport Pride 6 oz Top Sirloin, crispy onion straws, garlic-shallot-rosemary roasted baby red potatoes with:

Grilled Sockeye ~ 50 • Pan Seared Weathervane Scallops ~ 56
Garlic Shrimp ~ 48 • Northwest Crab Cakes ~ 53 • King Crab Legs ~ 56

Want More? Make it a 10oz New York ~ +20

Classic Ivar's

Ivar's World-Famous Fish 'n Chips

Alaska True cod, French fries
4pc ~ 24.50 • 5pc ~ 27.50

Cajun Salmon 'n Chips

Alaska wild salmon, French fries
4pc ~ 27.50 • 5pc ~ 30.50

Fried Northwest Platter

Alaska True Cod, Alaska halibut, surf clam strips, shrimp, French fries ~ 29

Halibut 'n Chips

3pc, beer batter, panko breadcrumbs, French fries ~ 29

Prawns 'n Chips

Jumbo prawns, French fries
6pc ~ 20 • 10pc ~ 28