



## Starters & Shareables

### Ivar's Clam Chowder

Northwest style white clam chowder with bacon  
Cup **7** / Bowl **9**

### Dipper Fry Nachos

Cheese, bacon bits, green onions, sour cream,  
side of roasted tomato salsa **10**

### Crispy Calamari

Spicy house-made chipotle-lime aioli **16**

### Classic White Wine Manila Clams †

Garlic broth, shallots, carrots, celery, onions, wine,  
butter **18**

### King Crab Dip

Parmesan and goat cheeses, Essential Bakery baguette **17**

### Coconut Shrimp

Lemongrass Thai chili sauce, green cabbage **15**

### Mixed Green Salad

Tarragon-white balsamic vinaigrette, grape tomatoes,  
carrot threads, sliced cucumbers, sliced red onions,  
house-made croutons **8**

### Classic Caesar Salad

Anchovy garlic dressing, Parmesan cheese,  
house-made croutons **8.75**

**Add to any salad:** Grilled Wild Salmon \$11; Grilled Chicken \$6

## Entrées

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

Alaska True Cod, coleslaw  
3 piece **19** | 4 piece **23**

### Alaska Halibut Fish 'n Chips

Alaska halibut, panko crusted, coleslaw  
2 piece **23** | 3 piece **29.50**

### Grilled Fresh Wild Alaska Coho Salmon †\*

Pinot Noir butter, seasonal vegetable, roasted red potatoes  
5oz **21** | 7oz **26**

### Grilled Fresh Wild Alaska Coho Salmon \*

Vanilla bean vinaigrette, seasonal vegetable, savory cornbread  
pudding ~ 5oz **21** | 7oz **26**

### Buttermilk Fried Chicken Breast Strips

Buttermilk soaked and hand breaded chicken breast strips,  
dipper fries, cole slaw, honey mustard dipping sauce  
3 piece **15** | 5 piece **19**

### Smoked Salmon Pasta

House-smoked salmon, sun-dried tomatoes, tarragon cream  
sauce, roasted onions, cavatappi pasta **20**

### Spicy Blackened Wild Salmon Caesar Salad \*

Anchovy garlic dressing, Parmesan cheese,  
house-made croutons ~ 5oz **20.50** | 7oz **26**

### Acres of Clams †

Local Manila clams, garlic-white wine butter broth,  
roasted red potatoes  
1-lb **21** | 2-lb **33.50**

### Center Cut Top Sirloin †\*

Gorgonzola butter, seasonal vegetable, roasted red potatoes  
5oz **21** | 10oz **38**

### Country Natural Beef Burger \*

Bacon jam, Tillamook cheddar, mayonnaise, red onion,  
tomato, Romaine lettuce, Essential Bakery Yukon Gold  
potato bun, French fries **16**

### Grilled Wild Alaska Salmon Sandwich \*

Bacon jam, pesto mayo, Romaine lettuce, tomato,  
Essential Bakery Yukon Gold potato bun, French fries **19**

### Red King Crab Legs †

1+ pound King Crab legs, drawn butter, seasonal vegetable,  
roasted red potatoes **65**

### Butter Roasted 12oz Maine Lobster Tail †

Drawn butter, roasted red potatoes, seasonal  
vegetable **55**

**Add to either:** 5oz Center Cut Top Sirloin **15**

## Kids Entrées

*For kids 12 and under. All entrées come with a choice of milk, soft drink, apple juice or orange juice*

### Grilled Wild Salmon \*

Simply grilled salmon, roasted red potatoes,  
seasonal vegetable **9.50**

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

Two pieces of our original recipe cod,  
French fries and tartar sauce **7.50**

### Grilled USDA Organic Chicken Breast

Roasted red potatoes, seasonal vegetable **8**

### Grilled Cheese Sandwich

Classic sandwich and French fries **5.50**

### Cheeseburger \*

Lettuce, tomato, mayonnaise, American cheese,  
French fries **6.75**

### Chicken Strips

Two pieces of crispy chicken, French fries,  
barbecue sauce **6.75**

† 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 add a 18% gratuity to parties of 8 or more. We will gladly provide separate checks for parties of 7 or less.**



## Draft Beer

Pint (16oz.) ~ 6<sup>75</sup>

<b>Pyramid Hefeweizen</b> Seattle, WA	
<b>Silver City Ridgetop Red Ale</b> Silverdale, WA	
<b>Maritime Pacific</b>	
<b>“Old Seattle Lager”</b> Ballard, WA	
<b>Georgetown Manny’s Pale Ale</b> Seattle, WA	
<b>Tieton Seasonal Cider</b> Yakima, WA	
<b>Georgetown Bodhizafa IPA</b> Seattle, WA	
<b>Seasonal Dark ~ Ask your server!</b>	
<b>Seasonal IPA ~ Ask your server!</b>	
<b>Seasonal Rotator ~ Ask your server!</b>	
<b>Rainier</b> US	5 <sup>75</sup>

## Bottles & Cans

<b>Budweiser</b>	5 <sup>50</sup>
<b>Bud Light</b>	5 <sup>50</sup>
<b>Coors Light</b>	5 <sup>50</sup>
<b>Michelob Ultra</b>	5 <sup>50</sup>
<b>Corona</b>	6
<b>Pike Space Needle Golden IPA</b>	6 <sup>25</sup>
<b>White Claw Hard Seltzer</b> Grapefruit, Black Cherry, Mango	6
<b>Incline Marionberry Cider</b>	6 <sup>25</sup>
<b>Tieton Apple Cider</b>	6 <sup>25</sup>
<b>Heineken</b>	6
<b>Ghost Fish Grapefruit IPA †</b>	6
<b>Clausthaler NA</b>	5 <sup>25</sup>

## Specialty Cocktails

<b>Watermelon Martini</b>	12
Cucumber-mint infused Svedka Vodka, fresh watermelon puree, lemon, simple syrup	
<b>High Tide</b>	13
Naked Grouse Scotch, cherry liquor, Antica Vermouth, blood orange purée	
<b>Grand Clam</b>	11
Grey Goose Vodka, iced tea, fresh-squeezed lemonade, lemon	
<b>Ivarita</b>	10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, cointreau	
<b>Strawberry Kentucky Mule</b>	9
Evan Williams Whiskey, strawberry, ginger beer, lime	
<b>Fall Sangria</b>	9 <sup>50</sup>
Syrah, brandy, pear purée, basil, Martinelli’s Sparkling Cider	

## Non-Alcoholic

<b>San Pellegrino</b> Sparkling or still	4.50
<b>Henry Weinhard’s Gourmet Soda</b> Root Beer, Vanilla Cream, Black Cherry Cream	4.50
<b>Fresh-Squeezed Lemonade</b> House-made Strawberry or Raspberry. One refill with purchase	4.75

## White by the Glass

### Pinot Gris

<b>Lange “Ivar’s”</b> Willamette Valley, OR <i>Orange zest, baking spice, ginger, pear</i>	10 <sup>50</sup>	40
<b>Townshend</b> Columbia Valley, WA <i>Pear, citrus, light herbal notes, clean finish</i>	9 <sup>50</sup>	36

### Chardonnay

<b>Ryan Patrick “Naked”</b> Washington <i>Stainless steel, crisp, citrus</i>	9 <sup>50</sup>	36
<b>Michael David Freakshow</b> Lodi, CA <i>Fruit forward, buttery, coconut and vanilla finish</i>	11 <sup>50</sup>	44

### Sauvignon Blanc

<b>Oyster Bay</b> Markborough, New Zealand <i>Passion fruit, floral, crisp</i>	10 <sup>50</sup>	40
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### Additional Whites

<b>Thurston Wolfe PGV</b> Columbia Valley, WA <i>Tangerine, Mango, light floral notes, crisp finish</i>	10 <sup>50</sup>	40
<b>Alexandria Nicole a2 Rosé</b> Horse Heaven Hills, WA <i>Fresh strawberry, watermelon, honeydew, clean acidity</i>	10	38
<b>Ryan Patrick Riesling</b> Columbia Valley, WA <i>Fresh acidity, fruit driven</i>	9 <sup>50</sup>	36

### Sparkling/Bubbles

<b>CSM Rosé</b> Columbia Valley, WA	9	34
<b>CSM Brut</b> Columbia Valley, WA	8 <sup>50</sup>	32
<b>Vandori Prosecco</b> Italy	8 <sup>50</sup>	32

## Red by the Glass

### Pinot Noir

<b>Lange “Ivar’s Reserve”</b> Willamette Valley, OR <i>Rich, raspberries, cherries, hint of licorice</i>	13	50
<b>Erath “Resplendent”</b> Willamette Valley, OR <i>Black cherry, mixed berry, sarsaparilla</i>	12	46
<b>Kings Ridge</b> Willamette Valley, OR <i>Tobacco, smoke, earthy, black fruit</i>	11	42

### Merlot

<b>CSM Indian Wells</b> Columbia Valley, WA <i>Full body, jammy-ripe berry fruit flavors</i>	11	42
<b>Charles Smith “Velvet Devil”</b> Washington <i>Red plums, bittersweet cocoa, hints of smoke</i>	9 <sup>50</sup>	36

### Cabernet Sauvignon

<b>Freakshow</b> Lodi, CA <i>Full body, big and spicy, dark, ripe, plump fruit</i>	12 <sup>50</sup>	48
<b>Revelry</b> Columbia Valley, WA <i>Red fruit, dark chocolate, balanced acidity, silky smooth</i>	11	42

### Additional Reds

<b>Edmeades Zinfandel</b> Mendocino, CA <i>Velvety tannins, dark berries, spices, dark chocolate</i>	10	38
<b>La Linda Malbec</b> Argentina <i>Delicate, nice tannin, dried cherry, hint of coffee</i>	9 <sup>50</sup>	36
<b>Murphy Blend</b> California <i>Rich yet soft mouthfeel, raspberries, Bing cherries</i>	9	34

## Desserts

### Rosemary Ganache Lava Cake

Huckleberry compote, French Vanilla ice cream **9**

### Strawberry Shortcake

Orange-blackberry compote, lemon pound cake, Cointreau  
whipped cream cheese mousse **9**

### Carrot Cake

Cream cheese frosting, caramel sauce **9**

### Snoqualmie Ice Creams

French Vanilla, Salted Caramel, Mukilteo Mud **5**