

# Lunch

## Shellfish Starters

### Locally Grown Penn Cove Steamers

Manila Clams, Mussels or Combination.

With garlic bread. Choose from:

Classic white wine-butter sauce, **OR**  
Thai red curry-coconut-lime broth ~ 20

### Fresh Oysters on the ½ Shell \*GF

Apple cider mignonette

3 ~ 11 • 6 ~ 21 • 9 ~ 30 • 12 ~ 38

### Ivar's Classic Cocktail \*GF

Dungeness Crab ~ 24 • Shrimp ~ 10 • Prawn ~ 12

### Dungeness Crab & Artichoke Dip

Bay shrimp, cream cheese, red peppers, celery, green onion, crackers and crostini ~ 20

### Dungeness Crab GF

Half crab, Ivar's classic cocktail sauce drawn butter ~ 28

## Starters & Shareables

### Bread Basket

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

### Northwest Crab Cakes

Meyer lemon beurre blanc, apple-fennel slaw, sweet chili sauce ~ 22

### Seared Rare Ahi Tuna \*GF

Sesame-red chili crust, sweet chili sauce, wasabi, seaweed salad ~ 18

### Pan Seared Alaska Weathervane Scallops \*GF

Romanesco purée, pea tendrils, blood orange gastrique, bacon-onion jam, spring peas ~ 22

### Appetizer Tower

Select 3 items  
50

### Coconut Crusted Shrimp

Sesame-plum dipping sauce, seaweed salad ~ 20

### Crispy Fried Calamari

Chipotle-lime aioli, spinach ~ 19

### Blackened Prawns

Grilled focaccia, chipotle aioli ~ 18

### Fried Brussels Sprouts & Fries GF

Bacon-onion aioli, French fries ~ 15

## Soups & Salads

*House-made dressings*

### Ivar's Famous White Clam Chowder

Northwest-style white clam chowder, bacon

Cup ~ 8.50 • Bowl ~ 10

Bread Bowl ~ 15

### Crab Bisque

Cream, sherry, corn, tomato, sour cream

Cup ~ 9.50 • Bowl ~ 12.50

Bread Bowl ~ 16.50

### Fresh Spring Mix Salad

Grape tomato, shaved red onion, carrot, croutons, choice of dressing ~ 9.50

Entrée Size ~ 17

### Ivar's Classic Caesar Salad

Fresh cut hearts of romaine,

Parmesan cheese, croutons ~ 10

Entrée Size ~ 17

### Knife & Fork Salad

Iceberg lettuce, Gorgonzola crumbles, Bleu cheese dressing, bacon, candied walnuts, apples, carrots, red onion ~ 12

### Add On To Any Salad

Blackened or Grilled Wild Alaska Salmon ~ 13

Bay Shrimp ~ 8 • Dungeness Crab ~ 15

Anchovies ~ 4 • Grilled Chicken ~ 9

## Entrée Salads

### Ivar's World Famous Clam Chowder & Salad Combo

Bowl of our award-winning Clam Chowder with choice of Caesar Salad or Mixed Greens Salad ~ 18

### Northwest Seafood Cobb Salad GF

Blackened Alaska salmon, Oregon bay shrimp, smoked sea scallops, avocado, tomato, hazelnuts,

hard-boiled egg, Gorgonzola crumbles,

Green Goddess dressing ~ 28

### Ivar's Bay Shrimp & Dungeness Crab Louie GF

Fresh hearts of Romaine, grape tomato, sliced hard-boiled egg, black olives, cucumbers,

Thousand Island dressing ~ 29

**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.



# Lunch

## Northwest Selections

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

### Northwest Crab Cakes

Meyer lemon beurre blanc, apple-fennel slaw, sweet chili sauce, roasted garlic mashed potatoes, asparagus ~ 28

### Cucina Fresca Seafood Fettucine \*

Arugula pesto cream sauce, sun-dried tomatoes, carrots, crispy prosciutto, Parmesan, garlic bread ~ 25  
Vegetarian with Foraged Mushrooms ~ 21

### Pistachio Crusted Alaska True Cod \*

Mango salsa, roasted garlic mashed potatoes, grilled asparagus, balsamic glaze ~ 26

### Clam Linguine

Fresh, local Manilla clams, fresh herbs, garlic-white wine cream sauce, Parmesan ~ 24

### Chicken Marsala

Wild mushrooms, roasted garlic mashed potatoes, asparagus ~ 22

### Seafood Risotto \*GF

Saffron risotto, spring peas, fresh tomato, peavines, spinach, Parmesan ~ 26  
Vegetarian ~ 20

## Sandwiches

### Grilled Alaska Sockeye Salmon Sandwich \*

Bacon-onion jam, apple-fennel slaw, tomato, chipotle-lime aioli, house-made focaccia bun ~ 20

### Alder Smoked Prime Rib Dip Sandwich

Caramelized onion, provolone, house-made French roll, creamy horseradish, Au jus, fries ~ 22

### Crab Cake Sandwich

House-made sourdough, Tillamook cheddar and provolone cheese, served with Crab Bisque and House Salad ~ 22

### Newport Pride 1/2 Pound Beef Burger

Bacon, applewood smoked cheddar, smoked onion aioli, lettuce, tomato, onion, steak sauce, house-made bun, fries ~ 20

### Classic Alaska True Cod Sandwich

Lettuce, tomato, house-made bun, tartar sauce, fries ~ 19

### Pan-Seared Blackened Tacos GF

Lime-cilantro slaw, Sriracha aioli, queso fresco, corn tortilla, tortilla chips  
Alaska True Cod ~ 18 • Wild Alaska Salmon ~ 19 • Pork Carnitas ~ 18

## Ivar's Classics

### Since 1938 Ivar's

#### Alaska True Cod Fish 'n Chips

3pc ~ 21.50 • 4pc ~ 24.50

### Mac & Jack's

#### Alaska Halibut Fish 'n Chips

Panko crust  
2pc ~ 24 • 3pc ~ 29

### Fried Northwest Platter

Alaska True Cod, surf clam strips, shrimp ~ 24

### Pan Fried Oysters

Panko crust, roasted garlic mashed potatoes, asparagus, Ivar's tartar and cocktail sauce ~ 23