WELCOME TO
Where Clams and Culture Meet

IVAR’S ALA CARTE ENTREES

Cold Slaw, Potato, Roll and Gravy
Course Dinners Avail. 1.50 Additional Charge
Course Dinner Includes: Cocktail, Soup, Choice of Entree

IVAR’S SPECIALTIES

IVAR’S SEAFOOD COMBINATION
(Salmon, Halibut, Sole, Oyster, Smelt, Scallop, Crab Leg, Onion Rings)
FISH AND CHIPS, a plenty
BARBECUED FISH AND CHIPS

CLAMS CLAMS CLAMS
ACRE OR IVAR’S STEAMED CLAMS
(Drawn Butter, Nectar) (When Available)
PACIFIC RAZOR CLAM FRY
IVAR’S NEW ENGLAND FRIED CLAMS
(Tender, tasty, special)

CRABS CRABS CRABS
We Serve Washington’s Famous Dungeness Crab
WHOLE COLD CRACKED CRAB (full order)
HOT STEAMED CRACKED CRAB (whole order)
(Drawn Butter or Bar-B-Q Sauce)
CRAB NEWBURY or AU GRATIN
RICE CASSE
CURRIED CRAB FLAKES, RICE
ALASKA SHRIMP NEWBURY or AU GRATIN

SMOKED OR SALT CRAB
IVAR’S FAMOUS GENUINE FINNAN HADDIE
(Drawn butter, parsley potato)
SMOKED BLACKED COD (Drawn Butter)

BROILED AUSTRALIAN LOBSTER TAIL
Ala Carte $6.95

DESSERTS - BEVERAGES

GARLIC BREAD .60
ONION RINGS .75

COFFEE .20
TEA AND MILK — BUTTERMILK .20
ICE CREAM AND SHERBET .35
ASSORTED PIES .40
SUNDAES .65

CHEESE CAKE .65

Dear Customer:
We want to please you. If we make a mistake in cooking, serving or adding, TELL US. We’ll correct our errors at once, cheerfully. Thanks & Keep Clam!

Ivar Haglund
TO WHET YOUR APPETITE

<table>
<thead>
<tr>
<th>Item</th>
<th>Small</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRABMEAT COCKTAIL</td>
<td>.95</td>
<td>1.75</td>
</tr>
<tr>
<td>CRAB LEG COCKTAIL SUPREME</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>ALASKA SHRIMP COCKTAIL</td>
<td>.95</td>
<td>1.75</td>
</tr>
<tr>
<td>PACIFIC OYSTER COCKTAIL</td>
<td>.95</td>
<td>1.75</td>
</tr>
<tr>
<td>OLYMPIA OYSTER COCKTAIL</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>STEAM LAM APPETIZER</td>
<td>1.75</td>
<td></td>
</tr>
<tr>
<td>FRUIT JUICE</td>
<td>.30</td>
<td>.50</td>
</tr>
<tr>
<td>FRUIT CUP</td>
<td>.50</td>
<td></td>
</tr>
</tbody>
</table>

**IVAR'S FAMOUS**

- Clam Chowder - Clam Bisque - Clam Nectar
- Clam Chowder (Puget Sound)
- Clam Bisque (Mingled Razor Clams, Milk)
- Clam Nectar (Juice of the Steamed Clams)

**SALADS - LOUIS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Ala Carte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dungeness Crab Louie or Salad (1/2 order)</td>
<td>2.85</td>
</tr>
<tr>
<td>Dungeness Crab Louie or Salad (full order)</td>
<td>3.85</td>
</tr>
<tr>
<td>Alaska Shrimp Louie or Salad (1/2 order)</td>
<td>2.85</td>
</tr>
<tr>
<td>Alaska Shrimp Louie or Salad (full order)</td>
<td>3.85</td>
</tr>
<tr>
<td>Combination Crab &amp; Shrimp Louie or Salad (1/2 order)</td>
<td>2.85</td>
</tr>
<tr>
<td>Combination Crab &amp; Shrimp Louie or Salad (full order)</td>
<td>3.85</td>
</tr>
<tr>
<td>Mixed Green Tossed Salad, Choice of dressing</td>
<td>1.60</td>
</tr>
</tbody>
</table>

**SANDWICHES**

- Creamed Crab or Shrimp on Toast
- French Fries, Cole Slaw
- Oyster Sandwich, Tartar Sauce
- French Fries, Cole Slaw
- Tuna Fish, Potato Chips
- Grilled Cheese, Potato Chips
- Hamburger on Toasted Bun, French Fries

**WINES OF CALIFORNIA**

Wines add pleasure to the enjoyment of your food and our California wines are selected for your satisfaction.

**SHERRY WINES**

- White Wines (Very nice with seafoods)
  - Wente Bros. Riesling
  - Wente Bros. Chablis
  - B. V. Seabone
  - Red Wines
  - B. V. Burgundy
  - B. V. Vint. Rose
  - Cabernet

We offer a wide selection of cordials, liqueurs and tasty dessert drinks from our bar.

**DESSERTS - BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>.20</td>
</tr>
<tr>
<td>Tea and Milk - Buttermilk</td>
<td>.20</td>
</tr>
<tr>
<td>Ice Cream and Sherbet</td>
<td>.35</td>
</tr>
<tr>
<td>Assorted Pies</td>
<td>.40</td>
</tr>
<tr>
<td>Sundae</td>
<td>.65</td>
</tr>
<tr>
<td>Cheese Cake</td>
<td>.65</td>
</tr>
</tbody>
</table>

**IVAR'S ALA CARTE ENTREES INCLUDE:**

- Cold Sraw, Potato, Roll and Butter
- Course Dinners Available
- 1.50 Additional Charge

**Course Dinner Includes:**
- Cocktail, Soup, Choice of Entree and Beverage

**IVAR'S SPECIALTIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>IVAR'S SEAFOOD COMBINATION</td>
<td>3.85</td>
</tr>
<tr>
<td>(Salmon, Halibut, Sole, Oyster, Scallop, Crab Leg, Onion Rings)</td>
<td></td>
</tr>
<tr>
<td>Fish and Chips, plenty</td>
<td>2.25</td>
</tr>
<tr>
<td>Barbecued Fish and Chips</td>
<td>2.45</td>
</tr>
</tbody>
</table>

**CLAMS & CLAMS & CLAMS & CLAMS**

- IVAR'S BAY FRIED CLAMS | 3.10 |
- AGREE IVAR'S STEAMED CLAMS | 3.35 |
- (Drawn Butter, Nectar, When Available) |       |
- Pacific Razor Clam Fry | 3.45 |
- IVAR'S NEW ENGLAND FRIED CLAMS | 3.10 |
  - (Tender, tasty, special) |       |

**CRABS & CRABS & CRABS & CRABS**

- We Serve Washington's Famous Dungeness Crab
- Whole Cold Cracked Crab (full order) | 3.60 |
- (1/2 order) | 2.35 |
- Hot Steamed Cracked Crab (1/2 order) | 2.35 |
  - (Drawn Butter or Bar-B-Q Sauce) |       |
- Crab Newberg or Au Gratin | 3.45 |
- Curried Crab Flakes, Rice | 3.45 |
- Alaska Shrimp Newberg or Au Gratin | 3.45 |

**SMOKED OR SALTED FISH**

- IVAR'S FAMOUS GENUINE FINNAN HADDIE| 3.20 |
  - (Drawn butter, parsley potato) |       |
- Smoked Blackened Cod (Drawn Butter) | 3.20 |

**BROILED AUSTRALIAN LOBSTER TAIL**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic Bread</td>
<td>.60</td>
</tr>
<tr>
<td>Onion Rings</td>
<td>.75</td>
</tr>
</tbody>
</table>

**WELCOME TO IVAR'S**

Where Clams and Culture Meet and Eat!

**FIsh FISH FISH**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Alaska Halibut</td>
<td>3.10</td>
</tr>
<tr>
<td>Red King Salmon</td>
<td>3.50</td>
</tr>
<tr>
<td>Filet of Sole</td>
<td>2.65</td>
</tr>
<tr>
<td>Filet of Red Snapper</td>
<td>2.65</td>
</tr>
<tr>
<td>Deep Fried Halibut Cheeks</td>
<td>2.90</td>
</tr>
<tr>
<td>Pan Fried Smelts</td>
<td>2.45</td>
</tr>
</tbody>
</table>

**SHELL FISH DELICACIES**

- Deep Fried Gulf Prawns | 3.65 |
- Barbecued Prawns (Rice Casserole) | 3.85 |
- Deep Sea Scallops | 3.65 |
- Fried Crab Legs (Dungeness) | 3.95 |
- Albalone Steak (When Available) | 3.95 |
- Shell Fish Combination (Prawns, Crab Legs, Scallops, Oysters, Onion Rings) | 3.85 |

**OYSTERS**

- Pacific Rock Point Oyster Fry | 2.65 |
- Olympia Oyster Fry (When in season) | 5.75 |
- Rock Point Oyster Pepper Pan Roast | 3.45 |
- Rock Point Oyster Stew | 2.50 |
- Rock Point Oyster Hangtown Fry | 3.65 |

**BROILED MEAT and STEAK**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breaded Veal Cutlet</td>
<td>3.55</td>
</tr>
<tr>
<td>Hamburger Steak</td>
<td>2.95</td>
</tr>
<tr>
<td>Choice Broiled Top Sirloin Steak</td>
<td>5.75</td>
</tr>
<tr>
<td>Special Dinner Steak</td>
<td>4.75</td>
</tr>
</tbody>
</table>

We cater to children of all ages. Our Special Child's Menu is a delight to youngsters and wise economy for the family. Keep Clam!

Dear Customer:
We want to please you. If we make a mistake in cooking, serving or adding, TELL US. We’ll correct our errors at once, cheerfully. Thanks & Keep Clam!

Ivar Haglund

Wine and Beer

Wine and Cocktails may be had from Ivar's famous Clam Digger Room. Just ask your waitress.
LET'S SAIL THE SALTY SEA...

From Washington State Ferry Terminal, a block south, trim green and white boats of world's biggest ferry fleet whistle off every half hour...all year round. And summers you'll enjoy a seaport curise on the sightseeing boats of Seattle Harbor Tour...a block north, Pier 56.

THE FISH DOCK

This is Pier 54, owned by the Washington Fish and Oyster Co., who unload tons of delicious deep-Pacific seafood from boats just in from the ocean. Ivar's being closest of all, naturally gets the freshest seafoods of all...and rushes it right to you.

SEAGOING FIRE ENGINES

Just outside our windows...right beside you if the tide is high; down low if the tide is out...are the powerful protectors of the port, the Seattle Fire Department's fireboats Alki and Duwamish. Their "hydrants" are the limitless tons of salt water their pumps and monitors can hurl over three hundred feet.

WE SUGGEST A WATERFRONT SOUVENIR

Along the waterfront, a few blocks south is the famous Ye Old Curiosity Shop on Pier 51, full of interest. Also nearby you'll find fresh fish markets, on Pier 56 the Marine Aquarium and Trident Imports from all over the world. Enjoy them.

IVAR'S CLAM DIGGER ROOM

KEEP CLAM!

IVAR'S ACRES OF CLAMS

MA-6852

SEATTLE, WASH.
I've travelled all over this country  
Prospecting and digging for gold,  
I've tunneled, hydraulicled and cradled  
And I have been frequently sold.

So rolling my grub in a blanket  
I left all my tools on the ground,  
And started one morning to shank it  
For a country they called Puget Sound.

Arriving flat broke in mid-winter  
I found it enveloped in fog,  
And covered all over with timber  
Thick as hair on the back of a dog.

I took up a claim in the forest  
And set myself down to hard toil,  
For two years I chopped and I labored  
But I never got down to the soil.

I tried to get out of the country,  
But poverty forced me to stay  
Until I became an old settler,  
Then nothing could drive me away.

And now that I'm used to the climate,  
I think that if man ever found  
A place to be peaceful and quiet.  
That spot is on Puget Sound.

No longer a slave of ambition,  
I laugh at the world and its sham.  
As I think of my happy condition  
Surrounded by ACRES OF CLAMS!

The song of the Old Settler is one of Pacific Northwest's  
richest pieces of nearly forgotten pioneer lore. The old saying was, "When the tide is out, the table is set," so a man  
could live in those days by beach combing and digging clams.  
The words and illustrations are here revived, for they  
bring the lusty, natural humor of the old settlers, and it  
is that spirit which is reflected in the amazing progress of this region.  
I have used some of the verses as a radio theme  
for several years and hope you enjoy them  
as much as I have.  
Ivar Haglund