

Snacks

FRIED PICKLES | 5
pleasant valley bread & butter pickles, ancho chile ranch

GRILLED OCTOPUS TACOS | 10
marinated northwest octopus, pineapple pico de gallo, jalapeno salsa, mixed greens

SMOKED SALMON DIP | 8
house-smoked wild salmon, cream cheese, grilled lemon, fresh baguette

STEAMED MANILA CLAMS | 13
garlic, white wine, olive oil, fresh herbs

GARLIC BREAD | 6⁵⁰
grilled mario's bakery roll, herb roasted garlic, shaved parmesan

LOBSTER DIP with toasted crostini | 15
wild caught lobster, artichoke hearts, parmesan cheese

MINI CHEESEBURGERS* | 10
angus beef, boathouse spread, caramelized onions, tomato

MINI PULLED PORK SANDWICHES | 10
carolina pulled pork, southern slaw, chipotle bbq sauce

CRISPY CALAMARI | 12
hand cut strips, sweet onions, jalapenos, lemon caper aioli

BUFFALO CHICKEN WINGS | 11
fresh celery, blue cheese dip

PICKLE JAR | 4
seasonal pickled vegetables, olives and mini sweet peppers

7 LAYER DIP & FRESH FRIED TORTILLA CHIPS | 7

BUTTERMILK ONION STRINGS & JALAPENOS | 5

Soups & Starter Salads

SMOKED SALMON & CORN CHOWDER cup | 5 bowl | 7
wild king salmon, chopped clams, bacon, corn, potato

SOUP OF THE WEEK cup | 4 bowl | 6

'WEEDS' | 5
seasonal greens, croutons, parmesan, citrus vinaigrette

SPINACH CHEVRE SALAD | 7
fresh spinach, white balsamic vinaigrette, chevre, pumpkin seed brittle, cranberries

BLT SALAD | 6.⁵⁰
smoked bacon, grape tomatoes, butter lettuce, blue cheese

CAESAR SALAD | 6
romaine, croutons, housemade dressing, shaved parmesan

Big Salads

SOUTHWESTERN PRAWN SALAD | 16
cumin crusted pacific prawns, roasted corn, avocado, tomato, black beans, sweet onion, romaine, pepper jack cheese, lime cilantro dressing, crispy tortilla strips

DUNGENESS CRAB & PRAWN LOUIE | 21
old bay spiced prawns, asparagus, boiled egg, avocado, romaine hearts, iceberg lettuce, house louie dressing

FRESH WILD CAUGHT SALMON & SPINACH SALAD* | 17
wild caught alaskan salmon, cucumbers, farm egg, sweet onions, grape tomatoes, honey mustard dressing

CHINA TOWN CHICKEN SALAD | 13⁵⁰
grilled chicken breast, asian vegetables, cucumbers, toasted almonds,crispy rice noodles, sesame soy dressing, sesame seeds

STEAK SALAD | 18
grilled top sirloin, mixed greens, beef steak tomato, grilled sweet onions, blue cheese crumbles, chimichurri vinaigrette

CHICKEN CAESAR* | 13⁵⁰
grilled chicken breast, romaine, croutons, house made caesar dressing, shaved parmesan

*substitute: chilled prawns – add 4; grilled salmon *- add 5*

crispy calamari – add 3.⁵⁰; dungeness crab – add 6

Sandwiches

choice of: cajun fries, naked fries, boston baked beans, watermelon or veggie stix

N'AWLINS PO'BOY hood canal oysters* | 15⁵⁰ prawn | 14
southern slaw, remoulade, grilled mario's bakery roll

CRISPY FISH SANDWICH
beer battered alaskan cod | 12
lemon caper aioli, butter lettuce, tomato, pub bun

GRILLED CHEESE & TOMATO SOUP | 10
smoked mozzarella, cheddar, american cheese, provolone, artisan white bread

BOATHOUSE DIP | 14
roast beef, horseradish cream cheese, crispy onion strings, grilled mario's bakery roll, rosemary jus

CAROLINA PULLED PORK with CHIPOTLE BBQ SAUCE | 12
southern slaw, sweet onions, pub bun

VEGGIE SANDWICH | 12
whole grain bread, green goddess dressing, avocado, asparagus, cucumber, tomato, butter lettuce, daikon sprouts, sweet yellow onion, provolone cheese

Big Plates

GRILLED MAHI MAHI TACOS* | 15
citrus marinated mahi, chipotle-lime crema, shredded cabbage, pineapple-jicama salsa, mexican street corn

CEDAR PLANKED FRESH WILD CAUGHT ALASKAN SALMON* | 18
cheddar potato gratin, sautéed spinach, honey mustard

LOUISIANA STYLE JAMBALAYA | 16
blackened chicken, andouille sausage, gulf prawns, jasmine rice, spicy cajun sauce.

MACARONI & CHEESE | 13
elbow macaroni, american, cheddar, & pepperjack cheese, bourbon infused caramelized onions, bacon, herbed crumbs "COWBOY STYLE" – with our carolina pulled pork & chipotle bbq sauce – *add 5*

GRILLED TOP SIRLOIN STEAK | 22
smashed yukon gold potatoes, grilled onions, blue cheese stuffed tomato, sautéed spinach, seasoned steak butter

BBQ RIB PLATE
full rack | 26 half rack | 20
slow roasted baby back ribs, chipotle bbq sauce, potato salad, corn on the cobb, apple coleslaw

Pike Place Fish Fry

alaskan cod | 14 oysters* | 17 prawns | 16

alaskan halibut | 19⁵⁰ combo | 16⁵⁰

southern slaw, cajun fries, lemon caper aioli

American Backyard Burgers

Angus beef*, veggie burger, or natural chicken breast

PUB BUN (GLUTEN FREE BUN 1.00)

choice of: cajun fries, naked fries, boston baked beans, watermelon or veggie stix

ALL AMERICAN BURGER | 11
lettuce, tomato, onion, boathouse sauce

SMOKEHOUSE BURGER | 14
applewood smoked bacon, smoked mozzarella, buttermilk onion strings, chipotle bbq sauce, mayo, lettuce, tomato

CALIFORNIA BURGER | 13
pepperjack, avocado, pico de gallo, chipotle mayo, lettuce

Add: cheese 1⁰⁰ applewood smoked bacon or avocado 1⁵⁰ extra sauce 50¢

Old Fashioned Shakes | 7

spike your shake: kahlua, bailey's, amaretto, rum, brandy | 4

SALTED CARAMEL
sweet cream ice cream, house made buttery caramel sauce, salted pretzels

TRIPLE CHOCOLATE
chocolate ice cream, chocolate sauce, brownie

BLUEBERRY
oregon blueberries, brown sugar ice cream

S'MORE
chocolate sauce, graham cracker, toasted marshmallow

BANANA CARAMEL
sweet cream ice cream, bananas, caramel sauce

BROWN COW
root beer syrup, sweet cream ice cream

STRAWBERRY
sweet cream ice cream, local strawberries

Desserts

PEANUT BUTTER PIE JAR | 7
oreo® cookie crust, creamy peanut butter, chocolateganache, whipped cream

STRAWBERRY & RHUBARB CRISP | 6
fresh strawberries, rhubarb, oatmeal cookie crumble, brown sugar ice cream, cinnamon

LEMON CHEESECAKE JAR | 6
cheesecake baked in a mason jar, fresh lemon curd, graham cracker crust

BOATHOUSE BANANA SPLIT | 7
housemade sweet cream, brown sugar & chocolate ice creams topped with ghiradelli chocolate sauce, fresh strawberries, brown sugar caramel, whipped cream, bananas, walnuts & cherries

TRIPLE CHOCOLATE BROWNIE SUNDAE | 7
fresh baked brownie, sweet cream ice cream, chocolate sauce & caramel whipped cream

We customarily present 1 guestcheck to parties of 9 or more.

*All Seafood & Beef is cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.

19 Beers

BEERS ON TAP...and one cider!

Manny's Pale Ale, Georgetown Brewing Co, Seattle 5/8
 Octopus IPA, Narrows Brewing Co., Tacoma 5/8
 Irish Death, Iron Horse Brewery, Ellensburg 6/9
 African Amber, Mac & Jack's Brewing Co., Redmond 5/8
 Rotating IPA, Local Breweries, PNW 6/9
 Seasonal, Rotating Breweries, PNW 6/9
 Brewers Pick, Pac. Brewery & Malting Co., Tacoma 6/9
 Hefeweizen, Rotating Breweries, PNW 5/8
 Brewers Pick, Two Towns Ciderhouse, Corvallis 6/9

Beer Sampling Board, Your Choice of 4 | 8

Domestic Growler Fill | 12 Craft Growler Fill | 16
 BY THE BOTTLE

10 Barrel Joe IPA.....	5
Not Your Father's Rootbeer	5
Square Mile Cider	5
Kaliber Non Alcoholic	4
Budweiser/Bud Light	4
Men's Room Red	5
Blue Moon.....	5
Stella Artois	5
Crabbie's Ginger Beer.....	5
Corona.....	5
Coors Light.....	4

19 Pacific Northwest Wines

WHITES

Sagelands Chardonnay	7/26
Côtes de Ciel Viognier.....	10/38
Watchdog Rock Riesling	8/30
Chateau Saint Michelle Sauvignon Blanc.....	9/34
Waterbrook Pinot Gris	9/34
Saviah Cellars the Jack White Blend.....	8/30
Chateau Saint Michelle MiMi Chardonnay.....	10/38

REDS

Velvet Devil Merlot.....	8/30
Sagelands Cabernet Sauvignon	7/26
Townshend T3 Red Blend	10/38
Sustain Cabernet Sauvignon.....	11/42
Underwood Pinot Noir	8/30

PINK & SPARKLY

Barnard Griffin Sangiovese Rose.....	9/34
Domaine Saint Michelle Sparking.....	8/30
Domaine Saint Michelle Sparking Rose.....	8/30

Happy Hours

DRINK, DINE, DWELL, AND BE WELL!
 EVERY DAY OF THE WEEK
 3PM to 6PM and 9PM to close

DRAFT BEERS.....	4/7
BOTTLE BEERS Bud, Bud Light, Coors Light	50% OFF
SELECTED SPECIALTY COCKTAILS.....	6
WELL DRINKS.....	4 ⁵⁰
SPECIAL WINE OFFERS.....	5

MORE THAN A DOZEN of our FULL-SIZE APPETIZERS..... 3-8
 available during Happy Hours in the bar

Little Tidbits of History

We are honored to share some history with the Tacoma Narrows Marina. Our building was for many years the local bait and tackle shop, which has moved just across the deck. The old Day Island Bridge now serves as our bar top, and vintage Nalley Valley Pickle barrels have a second life as our table tops. Hanging out with friends, grabbing a bite to eat, or just gazing at the view, we hope Boathouse 19 becomes part of your history, too!

Northwest Barrel Wines

Eschew the bottle and the cork. Serving wine on tap from the barrel allows us to offer high quality wines at reasonable prices, with each glass as fresh as the first. It's also a little kinder to the environment. Current selections from our revolving menu:

WHITES

Pinot Gris, Vine to Table, Walla Walla, WA | 7
 Riesling, Milbrandt Vineyards, Prosser, WA | 8
 Chardonnay, Vine to Table, Walla Walla, WA | 8

REDS

14 Hands Merlot, 14 Hands Winery, Prosser, WA | 8⁵⁰
 Sangiovese Blend, Vessel Wines, Woodinville, WA, | 8
 Malbec, Vessel Wines, Woodinville, WA | 8

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Boathouse 19 tacoma narrows marina

9001 South 19th Street, Tacoma, WA 253-565-1919

Open every day at 11am, Happy Hour 3pm to 6pm & 9 to close daily

19 Cocktails

ENGINE MASTER | 11
 bourbon, fresh orange, bitters, soda
 BOATHOUSE COFFEE | 9
 caffe d'arte coffee, grand marnier, crème de cacao, whipped cream
 SPARKLING MARTINI | 10
Your choice : pear or peach
 absolut vodka, elder flower liqueur, sparkling wine, pear
 COCONUT MARGARITA | 10
 coconut 1800 tequila, fresh lime juice, agave syrup
 MOSCOW MULE | 9
 titos vodka, ginger beer, lime
 JALAPENO SYNERGY | 9
 vodka, agave syrup, jalapeno slices, lager, lemon wedge
 BLUEBERRY LEMON DROP | 10
 wild oregon blueberries, blueberry vodka, sweet and sour
 WHITE LINEN | 9
 gin, st. germain liqueur, fresh cucumber
 GERTIE'S LEMONADE | 8
 vodka, lemon, basil, strawberries
 FRENCH 75 | 10
 champagne, gin, simple syrup, fresh lemon juice
 NARROWS SUNSET | 8
 vodka, fresh orange juice, pama liqueur
 DAY ISLAND ICED TEA | 8
 sweet tea vodka, rum, gin, iced tea, lemonade
 BOATHOUSE MARGARITA | 9
 fresh lime juice, cuervo gold tequila, agave syrup
 BLACKBERRY MAI TAI | 10
 malibu & myers's rums, blackberry, pineapple & orange
 LEMON MERINGUE PIE | 8
 whipped cream vodka, lemonade, cream
 ORANGE MOJITO | 8
 bacardi 'o' rum, fresh lime, fresh mint, orange juice, soda
 SOUR CHERRY GIN SLING | 8
 gin, fresh lime juice, cointreau, house-made sour cherry syrup
 SHIPWRECKED GINGER MOJITO | 8
 rum, housemade ginger syrup, fresh mint, fresh lime, soda
 WAGNER'S BLOODY MARY | 9⁵⁰
 vodka, housemade mary, pickled vegetables & a strip of bacon

Beverages

SODAS ...coke, diet, sprite, barq's root beer | 2⁷⁵
 BACKPORCH LEMONADE fresh | 3⁵⁰
 ICED TEA | 2⁷⁵
 JUICES ...apple, orange, cranberry, pineapple, tomato | 3
 COFFEE café d'arte | 2⁷⁵